**JOB ROLE:** **Teacher of Food Technology**

**CONTRACT HOURS:**  **1.0 FTE**

**SALARY:** **AT1 - AT9**

**RESPONSIBLE TO:        Head of Department**

**JOB PURPOSE:**

Under the reasonable direction of the Head of Department, carry out the professional duties of a schoolteacher as set out in the School Teachers’ Pay and Conditions Document.

To raise standards of student attainment and achievement within the Department.

**SPECIFIC DUTIES:**

* Plan and deliver high-quality lessons to students across Key Stages 3, 4 and 5.
* Inspire students with creative, hands-on learning experiences in a well-equipped food room/kitchen.
* Support students of all abilities to develop confidence and practical life skills.
* Prepare students for assessments and qualifications such as GCSE Food Preparation & Nutrition.
* Maintain a safe, organised, and engaging learning environment.
* Contribute to wider school life, including food-related clubs, events, and enrichment activities.
* In conjunction with the Head of Food, to design and deliver the Food Technology curriculum so that it meets the aims of the Academy and the needs of all students
* Assisting the Head of Food to develop a coherent academy-wide approach to literacy and numeracy through Food Technology.
* Evaluating the design and delivery of the Food Technology curriculum; continuously striving to improve all aspects
* Monitoring and evaluating progress towards meeting pupil achievement targets in own classes
* Keeping effective assessment records and using the Academy recording and reporting system to track student progress
* Providing reports to the Head of Department regarding the Food Technology curriculum as appropriate.

We expect all teachers to:

* Plan lessons with clear learning aims and outcomes.
* Differentiate tasks to meet the diverse needs and abilities of all students, so every students gets to experience food technology.
* Encourage student engagement and active participation in their learning.
* Support students in reviewing their progress against individual targets.
* Foster intellectual curiosity, creativity and passion within the food curriculum.
* Establish positive working relationships with students at all key stages.
* Manage classroom behaviour effectively, following the school’s behaviour policy.
* Ensure subject content is clearly communicated and understood by all learners.
* Keep accurate and detailed records of student progress in line with departmental and school expectations.

**Curriculum Overview**

**Key Stage 3 (Years 7–9):** Weekly lessons with the option to take part in 1 hour a week of our enrichment ‘Pillars’ lesson, where teachers can explore their own personal creative passions, teaching off curriculum with small, very motivated groups.

**Key Stage 4 (GCSE):** Using the GCSE AQA exam board to teach the five core topics:

* Food, nutrition and health
* Food science
* Food safety
* Food choice
* Food provenance.

**Key Stage 5 (Sixth Form):** Delivering the VTCT Professional Cookery course for learners seeking a career as a chef. This qualification is based on Hospitality National Occupational Standards and is recognised as being fit for purpose for preparing learners for employment in a professional kitchen. This course develops knowledge and understanding of cookery and the technical skills to prepare a range of foods and desserts ranging from meat, fish, diary, desserts and fermented dough.

**PERSON SPECIFICATION:**

* Qualified Teacher Status (QTS) or equivalent, with specialist being in Food Technology or related subject; applications from ECTs (Early Career Teachers) are welcome.
* Strong knowledge of the National Curriculum, a love for cooking, nutrition, and healthy lifestyles.
* Ability to use a range of imaginative and effective teaching strategies.
* A commitment to establishing a purposeful, safe, and engaging classroom environment.
* Excellent interpersonal skills with both children and adults.
* Competency in the use of IT and digital tools for teaching and assessment.
* A flexible, adaptable, and collaborative approach to work.

**GENERAL RESPONSIBILITIES:**

* To work towards meeting the targets set by The Children Act 2004 and by Every Child Matters during term / non term time and weekends.
* To work collaboratively and cooperatively with other members of the wider workforce and the teaching staff
* To work positively and enthusiastically with all stakeholders and in accord with the values, spirit and practice encapsulated in The Campus Charter and other standards as exemplified in the professional learning area of the intranet
* To be an ambassador for The Canterbury Academy Trust
* To invigilate examinations as required.
* Willingness to become mentor to approximately 12 students.
* To carry out student supervision duties immediately before school, at break and lunchtime and immediately after school as part of contracted hours.

**HEALTH & SAFETY RESPONSIBILITIES:**

You must abide by the Academy Health & Safety Policy and to implement that policy with regard to the general duties placed upon everyone engaged in the Campus. Compliance to Campus Regulations, Health & Safety Regulations and Fire Regulations.

To partake in any Health & Safety training relevant to the job role.

**SAFEGUARDING:**

All appointments are subject to you obtaining a current enhanced disclosure and that the information revealed does not prevent or make you unsuitable to work with children as determined by the Executive Principal and/or Chair of Directors. A satisfactory DBS disclosure must be presented to the school before your employment can commence.

This job description is provided to assist the post holder to know their principal duties.  It may be amended from time to time in consultation with you, by, or on behalf of, the Head of the Department, without change to the level of responsibility appropriate to the grading of the post.

**PERFORMANCE DEVELOPMENT REVIEW**

* To take responsibility for their own professional development and the PDR process.
* To maintain a professional portfolio.

**CONTINUED PROFESSIONAL DEVELOPMENT**

* To identify areas for further development and engage fully in the CPD programme of The Canterbury Multi-Academy Trust.