



Job Description

Head of Food Technology, Hospitality & Catering

Responsible to: Head of Faculty

Salary: MPS/UPS + TLR (dependent on experience)

Contract: Full Time, Permanent (Part time considered)

Start Date: September 2026

Purpose of the Role

To provide professional leadership and management for Food Technology, Hospitality & Catering, securing high-quality teaching and learning, effective curriculum development and excellent outcomes for students across all key stages. The post holder will lead and develop the department to ensure an engaging, innovative and inclusive curriculum that inspires students and prepares them for further education, employment and life skills.

Key Responsibilities

Leadership and Management

- Lead and manage the Food Technology, Hospitality & Catering department effectively and strategically.
- Develop and implement a clear vision for the subject area in line with whole-school priorities.
- Monitor and evaluate the quality of teaching and learning within the department.
- Support, challenge and develop departmental staff to achieve high standards of professional practice.
- Lead departmental meetings and contribute to whole-school leadership initiatives where appropriate.
- Manage departmental resources, budgets and equipment efficiently and safely.

- Ensure compliance with all health and safety regulations relating to food preparation, storage and practical activities.

Teaching and Learning

- Teach Food Technology, Hospitality & Catering across Key Stages 3, 4 and, where applicable, Key Stage 5.
- Deliver consistently high-quality lessons that engage, challenge and support all learners.
- Promote excellent standards of behaviour, presentation and achievement.
- Use assessment effectively to monitor student progress and inform planning.
- Implement strategies to raise attainment and close achievement gaps.
- Maintain accurate records of student progress and attainment.

Curriculum Development

- Plan, review and develop schemes of work that are ambitious, relevant and inclusive.
- Ensure the curriculum reflects current industry practices, nutritional guidance and developments within the hospitality and catering sectors.
- Promote cross-curricular opportunities and enrichment activities where appropriate.
- Develop opportunities for educational visits, competitions, clubs and partnerships with local businesses or colleges.

Student Support and Achievement

- Foster a positive and inclusive learning environment where all students feel valued and supported.
- Encourage students to develop independence, creativity, resilience and practical life skills.
- Support students with varying needs and abilities to achieve their full potential.
- Promote healthy eating, nutrition awareness and safe working practices.

Safeguarding and Pastoral Responsibilities

- Uphold the school's safeguarding and child protection policies at all times.
- Promote the welfare, wellbeing and safety of all students.

- Contribute to the wider pastoral life of the school as required.

Wider Professional Responsibilities

- Participate fully in the school's performance management and professional development processes.
- Attend parents' evenings, open events, staff meetings and training sessions.
- Contribute to extracurricular activities and enrichment opportunities.
- Support the ethos, values and wider life of Wrotham School.

Person Specification

Essential Criteria

Qualifications

- Qualified Teacher Status (QTS)
- Degree or relevant qualification in Food Technology, Hospitality, Catering or a related subject

Experience

- Successful experience teaching Food Technology and/or Hospitality & Catering across secondary age ranges
- Evidence of securing strong student outcomes
- Experience of curriculum planning and assessment
- Experience of leading or supporting departmental initiatives

Skills and Knowledge

- Excellent subject knowledge
- Strong leadership and organisational skills
- Ability to motivate and inspire students and colleagues
- Effective communication and interpersonal skills
- Good understanding of health and safety requirements within practical teaching environments
- Commitment to safeguarding and student wellbeing

Personal Qualities

- Enthusiastic and committed professional
- Creative and forward-thinking
- Resilient and adaptable
- High expectations of students and self
- Commitment to inclusion, equality and continuous improvement

Desirable Criteria

- Experience teaching GCSE Hospitality & Catering or related qualifications
- Experience teaching post-16 courses
- Previous middle leadership experience
- Knowledge of current developments within food education and the hospitality industry

This job description is not intended to be exhaustive and may be amended by the school following consultation with the post holder to reflect the changing needs of the school