

**Food**

**The Department**

At Nobel we aim to deliver a high-quality Food Technology education that engages, inspires and challenges our pupils, equipping them with the knowledge and skills to independently create and cook, excellent products. Our curriculum offers Food Technology to Key Stage (KS) 3 and 4.

**Facilities**

We have 2 large Food Technology rooms which can accommodate 22 students in each room.

**Staffing Structure**

The Food Technology Department has a Head of Department, Mrs Appleby, one subject teacher and two technicians.

**Food Curriculum**

At KS 3, students are taught nutrition, food science and essential practical skills which they then continue to develop and extend at KS4. Food Preparation and Nutrition at KS 4 provides studentswith an exciting and challenging opportunity to understand the important part food plays in everyday life. The specification focuses on practical cooking skills and the thorough understanding of nutrition, food provenance and food science.

At KS3 we operate a module system and students spend one term in the Department in each year. During this term, our students have 4 hours of Food Technology teaching per fortnight. At KS4, students have 6 hours per fortnight.

**Extra-Curricular**

The Food Technology Department offers a trip as well as an extra-curricular club to support our students.

**Support**

The school and the Department have an excellent reputation for supporting teaching and learning. We train teachers from different organisations including the University of Hertfordshire. We work closely with the North Herts Teaching Alliance and are committed to supporting all Department staff to improve their professional development.



**Person Specification**

**Food Technician**

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| **Essential** | **Desirable** |
| SKILLS AND EXPERIENCE | |
|  | Experience of working with young people. |
| English and Maths GCSE Grade C or above. |  |
| Good oral and written communication skills. | Willingness and ability to engage in administration work. |
| Good organisational skills. |  |
| IT literate. |  |
| PERSONAL QUALITIES | |
| Ability to work as part of a team, especially a readiness to help others. | Very good time management skills. |
| Enthusiasm and sense of humour. | Ability to prioritise work. |
| Flexibility. |  |
| Willingness to learn new processes. |  |
| Honesty and integrity. |  |
| Ability to establish good working relationships with students and staff. |  |



### PURPOSE OF YOUR POST:

The Food Technology Technician provides practical assistance to the Food Technology Department in all aspects of its work. The technician provides administrative help across the Department and supports small groups/individual students within the classroom. Particular tasks are assigned on a daily and weekly basis by the Head of Department.

It is a responsibility of all staff to safeguard the welfare and rights both of students and colleagues. Staff should be conscious of their actions and their words and the impression and impact this may have. At Nobel we show respect to all regardless of gender, race, ethnicity, religion, orientation or age.

### SHARED RESPONSIBILITIES AS A MEMBER OF THE FOOD TECHNOLOGY TEAM:

Help ensure the smooth running of the school.

Play a full part in shadowing each other’s role so that, in the event of staff absence and at times of pressure, roles can be interchanged flexibly.

Make constructive suggestions for improvement in administration and other procedures that are conducive to efficient and effective operation and supportive of the core purpose of the school (pupil learning).

Support other members of the team in the fulfilment of their responsibilities.

### CONDITIONS OF EMPLOYMENT:

The Conditions of Employment for support staff are set out in the National Joint Council for Local Government Services National Agreement on Pay and Conditions of Service.

### PARTICULAR DUTIES:

The following is an indicative list of duties:

* assist teachers with cooking practicals;
* support small groups/individual students within the classroom;
* prepare equipment and materials for class use;
* order teaching aids;
* procure specific ingredients and materials;
* help teachers in the collection of all monies from students for use of ingredients, materials etc;
* arrange payment for orders in liaison with the Bursar;
* ensure all equipment (particularly electrical) is maintained in good working order; arrange repair as necessary;
* be responsible for stock control ensuring on a termly basis adequate supplies are available;
* meticulous cleaning of all equipment, work surfaces, cupboards and shelving in the Food Technology area to a high standard;
* sort and store laundry;
* sort and tidy the Food Technology Department;
* undertake reprographics and clerical duties for the Food Technology Department;
* meet with teachers on a regular basis to discuss any needs of the Department;
* undertake other duties that the Headteacher may reasonably require.

### NOTES:

This post is part time, 24.5 hours per week, term time only. This post is subject to a flexible working arrangement in line with the timetable.

Current working hours: Usually, between 8.00am – 3.45pm and once a fortnight being able to work to 6pm to assist with a cooking club. The times are variable depending on the day and can change according to the timetable.