

## **Job Description for the Post of Food Technology Teacher at Nightingale Community Academy**

### **Job Purpose:**

As a Food Technology Teacher, you will play a key role in delivering high-quality, engaging and inclusive learning experiences that support the academic, social, emotional and personal development of learners with SEMH needs.

Working within a specialist setting, you will provide a structured and nurturing environment where learners develop practical food preparation skills, healthy living knowledge, independence and employability skills.

Through innovative teaching and positive relationships, you will inspire learners to engage in education, raise their aspirations and prepare successfully for adulthood, further learning and future employment opportunities. The successful candidate will contribute to Nightingale Community Academy's vision of transforming lives by providing meaningful learning experiences that promote achievement, wellbeing and personal development, whilst equipping learners with the skills they need to thrive in their future lives.

This role offers the opportunity to make a lasting impact within a supportive and forward-thinking specialist setting where relationships, inclusion and positive outcomes for learners are at the heart of everything we do.

### **Key Responsibilities:**

#### **1. Teaching and Learning**

- Plan, prepare and deliver high-quality, differentiated Food Technology lessons tailored to pupils with SEMH and SEND needs.
- Develop schemes of work, lesson plans and learning resources aligned to curriculum requirements and individual pupil needs.
- Teach practical and theoretical Food Technology across KS3, KS4 & KS5.
- Promote healthy eating, nutrition, food preparation, food safety and independent living skills.
- Use a range of teaching strategies and interventions to engage pupils and support emotional regulation and positive learning behaviours.
- Assess, monitor and record pupil progress using assessment information to inform planning and intervention.
- Set clear learning objectives, success criteria and behavioural expectations.
- Promote the development of resilience, independence and preparation for adulthood.

#### **2. SEMH, ASD and Pastoral Support**

- Create a safe, structured and nurturing learning environment that supports pupils' emotional wellbeing and self-esteem.
- Provide consistent pastoral support for pupils with SEMH and additional needs.
- Promote positive behaviour and emotional regulation using restorative and trauma-informed approaches.
- Work collaboratively with colleagues, parents and external agencies to implement effective support strategies.
- Support pupils in developing confidence, communication skills and independence.

#### **3. Food Technology Curriculum Development**

- Contribute to the development and implementation of an engaging Food Technology curriculum.
- Ensure curriculum content is relevant, aspirational and prepares pupils for future education, training and employment opportunities.
- Develop opportunities to embed employability, enterprise and life skills within the curriculum.
- Maintain a safe and effective Food Technology learning environment in accordance with health and safety requirements.
- Monitor and maintain equipment, resources and stock.
- Promote high standards of food hygiene and safe working practices.
- Contribute to curriculum innovation and enrichment opportunities.

### **3. Professional Development and Accountability**

- Participate in ongoing professional development to enhance skills in Food Technology, SEND, SEMH and safeguarding.
- Engage in performance management, self-evaluation and peer review processes.
- Maintain accurate and timely records of pupil progress, interventions and communication with stakeholders.
- Contribute to staff meetings, planning sessions and review meetings.

### **4. Administrative and Other Duties**

- Ensure compliance with statutory requirements, safeguarding procedures and school policies.
- Register pupils in accordance with school procedures.
- Supervise pupils according to agreed rotas.
- Contribute to educational visits, enrichment activities and school events.
- Undertake any other duties reasonably required by the Headteacher or Senior Leadership Team consistent with the responsibilities of the role.

### **6. Whole School Responsibilities**

- Contribute to school improvement planning and self-evaluation.
- Participate in appraisal processes.
- Comply with all Academy policies and procedures.
- Promote safeguarding, equality, diversity and inclusion.
- Play a full and active role in the life of the school.

### ***Additional notes***

- Job Descriptions are to be reviewed annually
- The responsibilities listed above are the essentials of the post; it is always open to the postholder to propose ways of extending these responsibilities
- The Academy is committed to safeguarding and promoting the welfare of children and expects all staff to share this commitment.

## Person Specification for the Post of Food Technology Teacher

The Person Specification shows the abilities and skills you will need to carry out the duties in the Job Description. Shortlisting is carried out based on how well you meet the requirements of the Person Specification. You should mention any experience you have had which shows how you could meet these requirements when you fill in your Application Form. If you are selected for interview, you may be asked also to undertake practical tests to cover the skills and abilities shown below.

Area	Requirements	Essential/Desirable
Qualifications	Qualified Teacher Status (QTS) Or equivalent	Essential
	Degree or relevant qualification in Food Technology, Hospitality or related subject	Essential
	SEN, SEMH or SEND-related qualification	Desirable
	Evidence of recent safeguarding training	Essential
	Food Hygiene Level 2 or above	Desirable
Experience/Knowledge	Experience teaching Food Technology within a school setting	Essential
	Experience working with pupils with SEMH and SEND needs	Desirable
	Knowledge of curriculum planning, assessment and progression	Essential
	Understanding of safeguarding and SEND statutory guidance	Essential
	Knowledge of behaviour management, restorative and de-escalation approaches	Essential
	Understanding of food safety, nutrition and hygiene regulations	Essential
	Experience liaising with parents, carers and external agencies	Essential
	Experience supporting preparation for adulthood and employability skills	Desirable
	Knowledge of vocational qualifications and alternative curriculum pathways	Desirable
Skills & Abilities	Ability to plan and deliver high-quality Food Technology lessons	Essential
	Ability to create a safe, structured and supportive learning environment	Essential
	Strong classroom management skills and resilience in managing challenging behaviour	Essential
	Ability to assess, monitor and report on pupil progress	Essential
	Ability to differentiate learning to meet the individual needs of all pupils	Essential
	Effective communication and interpersonal skills with pupils, colleagues, parents and external agencies	Essential
	Ability to manage practical learning environments safely and effectively	Essential
	Ability to contribute to curriculum development and innovation	Desirable

	Competence with IT tools for teaching, assessment and communication	Desirable
Personal Attributes	Empathy, patience and resilience when supporting pupils with SEMH and SEND needs	Essential
	Commitment to the ethos, values and inclusive culture of Nightingale Community Academy and OHCAT	Essential
	Passion for improving outcomes and life chances for pupils	Essential
	Reflective practitioner who actively engages in continuous professional development	Essential
	Flexible, proactive and solution-focused approach	Essential
	Enthusiasm for developing engaging and innovative learning opportunities	Desirable

*Orchard Hill College & Academy Trust is proud to be a Disability Confident Employer, committed to creating an inclusive and supportive workplace for all.*

*Orchard Hill College & Academy Trust endeavour to make any necessary reasonable adjustments to the job and the working environment to enable access to employment opportunities for disabled job applicants or continued employment for any employee who develops a disabling condition.*

*This **Job Description** and **Person Specification** is current but will be reviewed on an annual basis and following consultation with you, may be changed to reflect or anticipate changes in job requirements which are commensurate with the job title and grade in line with the school's changing needs.*

*In line with the statutory guidance in Keeping Children Safe in Education, the Trust reserves the right to request and review references **prior to interview** as part of our safer recruitment process. Any concerns raised will be followed up with the applicant before a recruitment decision is made.*

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