

Job Description for the Post of Food Technology Teacher, The PRIDE Academy

Job Purpose:

As a **Food Tech Teacher** at **The PRIDE Academy**, you will plan, deliver and evaluate a high-quality and inclusive Food Technology Education curriculum that motivates and engages young people with social, emotional and mental health needs. You will also be responsible for planning and delivering engaging, practical, and theory-based lessons in food technology. The role involves developing students' knowledge of nutrition, food preparation, hygiene, safety, and culinary skills while fostering creativity, critical thinking, and healthy lifestyle choices.

Key Responsibilities:

1. Teaching & Learning

- Plan, prepare and teach dynamic and differentiated Food Tech lessons tailored to the needs of students with SEMH profiles.
- Adapt curriculum content and delivery methods to ensure accessibility and full engagement of all learners.
- Use assessment data to inform planning, track progress and set personalised targets.
- Maintain high expectations for behaviour and achievement, promoting reflection and restorative practices.

2. Curriculum Development & Enrichment

- Contribute to the ongoing development and review of the Food Tech curriculum, ensuring it is broad, balanced and relevant.
- Teach food preparation techniques, nutrition, food science, and food safety practices.
- Demonstrate practical cooking skills and supervise students during practical sessions.
- Ensure compliance with health, hygiene, and food safety regulations within the food technology kitchen.
- Assess, monitor, and report on student progress using a variety of assessment methods.
- Differentiate instruction to meet the needs of students with diverse learning abilities.
- Maintain an organized, clean, and safe teaching environment.
- Manage food supplies, equipment, and inventory efficiently.
- Collaborate with colleagues to integrate cross-curricular links that enhance personal development.

3. Student Support & Wellbeing

- Establish safe and nurturing learning environments where risk is minimised and positive behaviours are reinforced.
- Work proactively with pastoral and support teams to respond to individual student needs and promote wellbeing.
- Manage and supervise students during Food Tech activities, ensuring health and safety guidelines are followed.

4. Inclusion & SEMH Awareness

- Demonstrate understanding of SEMH needs and adapt teaching strategies accordingly.
- Collaborate with support staff, therapists and external professionals to implement personalised approaches.
- Contribute relevant information to EHCP reviews and communicate pupil progress to families and key staff.

5. Professional Engagement

- Attend and participate in staff meetings, training and professional development activities.
- Work as part of a multidisciplinary team, sharing best practice and supporting colleagues.
- Engage with parents/carers to report on outcomes and encourage positive participation in learning.

6. Administrative Duties

- Keep accurate records of planning, assessment, attendance and behaviour in line with school and Trust policies.
- Maintain Food Tech equipment and facilities to ensure they are safe and fit for purpose.
- Comply with all statutory requirements, including safeguarding, health & safety and confidentiality.

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

Person Specification for the Post of Food Technology Teacher at The Pride Academy

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 or Equivalent	Essential
	Degree or recognised qualification in Food Technology or a related subject.	Essential
	Evidence of up-to-date safeguarding training in line with statutory guidance.	Essential
	Additional training in Social, Emotional and Mental Health, trauma-informed practice or behaviour management.	Desirable
Experience	Experience teaching Food Technology	Essential
	Experience supporting students who present with challenging behaviour.	Essential
	Experience differentiating learning and assessing, tracking and reporting on student progress.	Essential
	Experience working in a special school, alternative provision or Social, Emotional and Mental Health setting.	Desirable
	Experience working with students who have Education, Health and Care Plans.	Desirable
	Experience leading extracurricular sport or enrichment activities.	Desirable
Knowledge & Understanding	Understanding of Social, Emotional and Mental Health needs and their impact on learning and behaviour.	Essential
	Knowledge of inclusive and adaptive teaching strategies in Food Technology	Essential
	Clear understanding of safeguarding and child protection responsibilities.	Essential
	Knowledge of food hygiene and health & safety standards.	Essential

	Strong knowledge of food science, nutrition, and food preparation techniques.	Essential
	Knowledge of health and safety requirements in practical Food Technology, including risk assessment.	Essential
	Understanding of positive behaviour support and restorative approaches.	Essential
	Understanding of the Special Educational Needs and Disability Code of Practice and statutory processes relating to Education, Health and Care Plans.	Desirable
Skills & Abilities	Ability to build consistent, positive professional relationships with vulnerable young people.	Essential
	Strong behaviour management skills with a focus on de-escalation.	Essential
	Ability to plan and deliver engaging, structured and flexible lessons.	Essential
	Ability to remain calm under pressure and respond appropriately to challenging situations.	Essential
	Effective communication skills with students, staff, parents and external professionals.	Essential
	Ability to work collaboratively as part of a multidisciplinary team and maintain accurate records.	Essential
Personal Attributes	Resilient, patient and emotionally intelligent.	Essential
	Empathetic, non-judgemental and adaptable.	Essential
	Reflective practitioner committed to professional development.	Essential

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.