



# HASTINGS HIGH SCHOOL

## Food Technology Technician

**Salary: Grade 5/6 Actual Salary £21,563 – £22,604**

**Hours: 37 hours per week, 39 weeks per year**

**To start: ASAP**

**Application Deadline: Monday 26<sup>th</sup> January 2026 – 3pm**





# HASTINGS HIGH SCHOOL

January, 2026

## Why join the Hastings Family?

At Hastings, we live by our motto: *Care and Excellence for All*.

We are a thriving, oversubscribed community school with a strong academic record and a reputation for nurturing ambition, responsibility, and self-development in every pupil.

- Ofsted: Judged “Good” with outstanding pupil behaviour and relationships.
- Academic success: Progress 8 consistently *above average* (+0.40 last year).
- Facilities: Multi-million investment in 2025, including 8 new classrooms, a sports hall, and redeveloped pastoral and dining areas.
- Community: A supportive, ambitious, and enriching environment for staff and pupils alike.

## What We Offer You

- Comprehensive induction programme
- Professional development – ongoing training, appraisal, and opportunities to grow.
- Wellbeing focus – a culture of care and respect for staff.
- Collaborative team spirit – work alongside talented, reflective practitioners.
- Enriching curriculum – access to a wide range of resources, facilities, and extracurricular opportunities.

## How to Apply

Please submit:

1. **Completed application form**
2. **Letter of application** (max 2 sides of A4, font size 11)

**Send to:** Mrs. Sarah Brown – HR Manager     [sarah.brown@hastings.school](mailto:sarah.brown@hastings.school)

**Closing date:** 3pm, 26<sup>th</sup> January 2026

**Interviews:** Week beginning 2<sup>nd</sup> February 2026

(If you have not heard from us by 29<sup>th</sup> January, please assume your application was unsuccessful.)

We love showing off our school! Prospective candidates are warmly invited to arrange a visit.

We very much hope you will apply and look forward to receiving your application.

Yours sincerely,



Miss C Bradley and Mr S Shipman  
(Co-Headteachers)



# HASTINGS HIGH SCHOOL

*Care and Excellence for All*

## OUR HASTINGS FAMILY



All employees of Hastings High School are expected to live and breathe the school's CARES Values so that they act as role models for our pupils and hold themselves and each other to high standards.

- Community: to demonstrate a collaborative, team working approach so that we can instil a sense of belonging to something that is greater than any one individual – the Hastings Family.
- Ambition: to believe that every pupil deserves to be given the opportunity and the tools so that they may become the best version of themselves.
- Responsibility: for personal professional growth and development, keeping up-to-date with national research and engaging with professional organisations.
- Enriching: a commitment to helping our young people develop existing interests and try something new which will shape experiences and memories that will stay with them for life.
- Self-development: demonstrates the capacity to be a self-reflective leader and practitioner and treats feedback as an opportunity to become even better.

### A word from our pupils

- *"Hastings is an amazing community of pupils and teachers who work together in striving for excellence."*
- *"Hastings has helped me become ambitious and motivated to succeed."*
- *"Relationships between staff and pupils are very positive. Staff are strong role models."*

# **HASTINGS HIGH SCHOOL**

## ***Care and Excellence for All***

### **THE FOOD DEPARTMENT**

The role of Food Technology Technician is crucial, ensuring that both practical and theoretical lessons run smoothly. The department has one main teacher, and two other staff supporting the teaching of Food during Key Stage 3.

Key Stage 3 pupils learn to:

- Understand and apply the principles of nutrition and health
- Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- Understand the source, seasonality and characteristics of a broad range of ingredients

Food Preparation and Nutrition is a very popular GCSE option choice, with this subject often seeing more applications than places available. Food Preparation and Nutrition involves pupils working in the same way as a 'Food Technologist' works in industry. The Food Preparation and Nutrition room becomes the 'test kitchen'. Pupils will be designing and making a wide range of products, developing their making skills but also have the exciting opportunity to design and make different food products. Pupils are encouraged to customise recipes to develop independence and creativity.

Pupils are excited to learn about and make food, developing their knowledge and skills and sharing their successes with their families. Pupils learn about the different Food-related careers that they could consider in the future. In any professional kitchen, teamwork and communication are key to ensuring successful outcomes, these skills are taught alongside the essential culinary techniques and nutrition information.

For further detail about the school's curriculum offer, please visit:

<https://drive.google.com/file/d/1lsjtE9kYeaEW1czFqKrSGjT4YnMHsf5/view>

Liz Moyo  
Head of Department



# HASTINGS HIGH SCHOOL

## PERSONNEL SPECIFICATION – Food Technology Technician

Criteria	Essential	Desirable	Evidence
Qualifications & Knowledge	Knowledge of Microsoft applications including Word and Excel  Keyboard skills  Good knowledge of relevant Health & Safety procedures  Knowledge of using relevant educational Food equipment  Good standard of literacy and numeracy	Excellent standard of ICT skills  Completion of Health & Safety course  Maths and English NVQ2 or equivalent  Food Hygiene Level 2  Qualifications in support children in school	Application Form
Application	Well-constructed and well-presented application, addressing the specific requirements of this post		Letter
Experience	Ability to undertake a range of basic repair and maintenance tasks including visual Health & Safety checks.	Experience of working in a School & supporting the Food Technology curriculum	Letter / References
Professional Skills	Ability to work accurately under pressure and meet deadlines  Excellent oral and written communication skills for dealing with pupils and colleagues  Willingness to learn/attend courses	Mature and logical approach to problem solving	Letter / Interview / References / task
Personal Qualities	Ability to work using own initiative  Ability to work co-operatively and flexibly as part of a team – a clear communicator and listener	Flexible approach to working patterns  Ability to remain calm under pressure or during unexpected circumstances	References / Interview

Criteria	Essential	Desirable	Evidence
	<p>Ability to organise one's own tasks with minimum supervision</p> <p>Excellent health, attendance and punctuality record</p> <p>Evidence of a sense of humour, enthusiasm and commitment</p> <p>Understand and uphold the school's policies and procedures</p>		
Safeguarding	Commitment to promoting the welfare of our pupils	Recent relevant safeguarding training	Interview



# HASTINGS HIGH SCHOOL

## JOB TITLE

Food Technology Technician – Grade 5/6

## JOB SUMMARY

Under the direction and supervision of the Head of Department provide technical and administrative support to teaching staff in the Food Technology Department.

## OBJECTIVES

- Ensure the rooms are hygienic and equipped with the necessary apparatus to carry out practical work.
- To keep pupil records up to date and maintain stock within the Department.
- Provide a safe working environment for pupils, staff and visitors to the Food Technology rooms.

## PRINCIPAL RESPONSIBILITY AREAS

- A. Assist in meeting the practical needs of the Food Technology curriculum.
- B. Provide administrative assistance to the Food Technology Department
- C. Health & Safety.
- D. Miscellaneous

## KEY TASKS

<b>A. ASSIST IN MEETING THE PRACTICAL NEEDS OF THE FOOD TECHNOLOGY CURRICULUM.</b>
<ul style="list-style-type: none"><li>• Assist teaching staff in the classroom by overseeing and /or assisting pupils during practical work.</li><li>• From timetables and/or teachers' instructions ensure all materials and equipment required for demonstration lessons and practical work are available.</li><li>• Clean equipment used by pupils to ensure that it is available when required.</li><li>• After training undertake repairs and maintenance of equipment.</li></ul>
<b>B. PROVIDE ADMINISTRATIVE ASSISTANCE TO THE FOOD TECHNOLOGY DEPARTMENT</b>
<ul style="list-style-type: none"><li>• Accurately enter data (including pupil assessments if required) into a spreadsheet</li><li>• Maintain Department's filing system.</li><li>• Maintain records of stock usage and current levels, liaise with subject leader and, if required, undertake ordering to ensure that adequate stocks are available for all types of lessons.</li><li>• Undertake reprographic work required by the Department.</li></ul>
<b>C. HEALTH &amp; SAFETY.</b>
<ul style="list-style-type: none"><li>• Ensure hand equipment is kept in a state of good repair and ensure that it is always safe to use.</li><li>• Maintain all areas of the Food Technology rooms in a tidy condition (including cupboards) to ensure they are safe environments to work in, and that equipment which requires repair can be identified easily. Reporting to the Site Team any issues of health and safety or damage</li></ul>

requiring repairs.

- Provide advice, as necessary, on Health & Safety issues to staff and pupils. Alert staff as necessary to any 'unsafe' practices by pupils, to reduce the possibility of accidents.
- To carry out the duties placed on employees by the Health and Safety at Work Act 1974.
- To adhere to all policies relating to Health & Safety and Equal Opportunities as determined by the Governors of the School.
- To adhere to all policies relating to Health and Safety and the requirements of C.O.S.H.H - Control of Substances Hazardous to Health) (Amendment) Regulations 1991 and Equal Opportunities, as determined by the Governors of the school.

#### **D. MISCELLANEOUS**

- Carry out other such administrative tasks and duties as required by the line manager and appropriate to the grading of the post.
- Undertake training relevant to the role, or support the school more widely.

Please note that these responsibilities are indicative rather than exhaustive.

This job description sets out the duties and responsibilities of the post at the time when it was drawn up. Such duties and responsibilities may vary from time to time without changing the general character of the duties or the level of responsibility entailed. Such variations are a common occurrence and cannot themselves justify a reconsideration of the grading of the post.





# HASTINGS HIGH SCHOOL

*Care and Excellence for All*

## LOCATION AND CONTACT DETAILS

St Catherine's Close

Burbage

Leicestershire

LE10 2QE

**Telephone** 01455 239414

**Fax** 01455 631629

**Email** [hastings@hastings.leics.sch.uk](mailto:hastings@hastings.leics.sch.uk)

**Website** [www.hastings.school](http://www.hastings.school)



## Reception

