

ATTRIBUTES	ESSENTIAL CRITERIA	DESIRABLE CRITERIA
<p><b>KNOWLEDGE &amp; QUALIFICATIONS</b></p>	<ul style="list-style-type: none"> <li>• Good literacy and numeracy competency (including GCSE Maths and English at grade 4 or above), or equivalent qualifications.</li> <li>• Educated to a minimum of A Level standard in design technology and/or equivalent experience in design technology.</li> <li>• Hold a relevant vocational qualification e.g., Food Hygiene certificate where post is expected to regularly handle food and associated substances.</li> <li>• An understanding of safe working practices within an academy and practical environment.</li> <li>• An understanding of the use and demonstration of relevant equipment, such as kiln, woodwork equipment, metal work equipment, etc.</li> <li>• Knowledge of safe working practices in relation to the handling and usage of hazardous equipment and tools which may include knowledge of COSHH regulations and/or CLEAPPS guidance.</li> <li>• An appropriate first aid qualification or willingness to undertake training.</li> </ul>	
<p><b>SKILLS &amp; EXPERIENCE</b></p>	<ul style="list-style-type: none"> <li>• Practical experience of understanding and following processes and procedures.</li> <li>• Experience of using, cleaning, maintaining, and ensuring the safety of specialist equipment.</li> <li>• Experience of instructing others to use specific equipment.</li> <li>• Ability to work with equipment and systems needed to undertake the role to a high standard.</li> <li>• Ability to understand and apply COSHH guidelines and/or CLEAPPS guidance.</li> <li>• Confident use of IT systems relevant to the post.</li> <li>• Good standard of written and verbal communication skills.</li> <li>• Good general administration skills.</li> <li>• Good problem-solving skills.</li> <li>• Excellent accuracy and attention to detail.</li> <li>• Excellent time management and prioritisation skills in order to manage a varied and busy workload to meet deadlines.</li> <li>• Feel comfortable and confident liaising with individuals at all levels both within and outside of the organisation.</li> <li>• Ability to identify the appropriate route for information to be directed, for example which information needs to be communicated upwards against that which can be dealt with by the postholder or other colleagues.</li> <li>• Able to provide guidance, advice, and instruction to staff.</li> <li>• Manages conflicting priorities effectively, and supports others to do the same as required, in order to ensure the best outcome in the circumstances.</li> </ul>	<ul style="list-style-type: none"> <li>• Experience of providing technician support within an education-based environment.</li> <li>• Experience of preparing risk assessments.</li> <li>• Experience of stock control and ordering stock.</li> </ul>
<p><b>PERSONAL ATTRIBUTES</b></p>	<ul style="list-style-type: none"> <li>• A keen interest in working within an education-based environment and commitment to inclusion and acceptance of all.</li> <li>• Commitment to continuous improvement through professional development, self-evaluation, and awareness.</li> <li>• Commitment to and able to work in a way that promotes and respects equal opportunities and diversity.</li> <li>• Commitment to and able to work in a way that promotes the safety and well-being of children and young people.</li> </ul>	

## JOB DESCRIPTION: Technician (Food Technology)

