

Teacher of Design and Technology: Food Preparation and Nutrition

Person Specification

1. Qualifications

- Essential:**
- Degree in relevant subject
 - Qualified Teacher Status

2. Skills, Knowledge and Experience

- Essential:**
- Excellent teaching skills.
 - Strong subject knowledge in Food Preparation and Nutrition.
 - Competency and desire to deliver Food Preparation and Nutrition across Key Stage 3 and Key Stage 4.
 - Ability to teach practical and theoretical aspects of the subject, including food preparation skills, nutrition, food science, food provenance, food safety and hygiene.
 - Awareness of current curriculum requirements in Food Preparation and Nutrition.
 - Understanding of safe working practices and effective classroom routines in a practical Food environment.
 - Commitment to securing strong progress and positive outcomes for pupils.
 - Willingness to contribute positively to the wider Design and Technology department.

- Desirable:**
- Experience of teaching GCSE Food Preparation and Nutrition.
 - Experience of assessing Food Preparation and Nutrition at GCSE level.
 - Knowledge of the AQA GCSE Food Preparation and Nutrition specification.
 - Experience of developing schemes of work, practical routines or assessment resources.
 - Interest in wider areas of Design and Technology, where appropriate.
 - Awareness of links between Food Preparation and Nutrition, health, sustainability, STEM and future pathways.

3. Personal Qualities

- Essential:**
- An effective communicator who can build positive relationships with pupils, staff and parents/carers.
 - Committed to developing their practical and teaching skills.
 - Able to work under pressure, use initiative and remain calm in a practical classroom.
 - Well organised, with strong time management skills.
 - Creative, reflective and open to curriculum development.
 - Committed to promoting Food Preparation and Nutrition as a valued subject.
 - Willing to contribute to the wider life of the school, including extra-curricular opportunities where appropriate.
 - Committed to Penwortham Priory Academy's ethos of high expectations and support for all pupils.

Teacher of Design and Technology: Food Preparation and Nutrition

Job Description

Post Title:	Teacher of Design and Technology: Food Preparation and Nutrition
Purpose:	To teach Food Preparation and Nutrition through schemes of work that follow the Design and Technology curriculum at Key Stage 3 and the relevant GCSE specification at Key Stage 4, ensuring that each student is positively encouraged to develop their potential to the full.
Reporting to:	Subject Line Manager
Liasing with:	Headteacher, Deputy Headteacher, Assistant Headteachers, Subject Line Manager, other Subject Leaders, other academic staff, relevant staff with cross-school responsibilities, support staff, parents/carers and external partners.
Working Time:	Full time
Salary/Grade:	MPR / UPR

Main / Core Duties

Teaching and Learning Responsibilities:	<ul style="list-style-type: none"> • To teach Food Preparation and Nutrition through schemes of work that follow National Curriculum requirements and the relevant examination specification. • To deliver high-quality practical and theory lessons across Key Stage 3 and Key Stage 4. • To contribute towards the preparation, review and development of schemes of work, resources and departmental planning, including SSE. • To assist with the management of examination specifications, assessment materials and teaching resources for Food Preparation and Nutrition. • To consistently plan and deliver lessons that support strong progress, engagement and achievement. • To promote engagement, resilience, self-confidence, collaboration, independence and problem-solving through practical and theory teaching. • To support students in developing practical cooking skills, nutritional understanding, knowledge of ingredients, food provenance, food science, food safety and hygiene. • To involve students in making choices about their learning and to help students develop independence in practical and written work. • To work as part of a departmental team, reviewing and developing the curriculum and producing resources to support learning for the full ability range, and to attend regular department meetings. • To assist the Subject Line Manager in meeting the requirements of the National Curriculum and examination specification, ensuring that students are thoroughly prepared for public examinations. • To contribute to the development of schemes of work and assessment procedures to ensure a consistent approach to teaching and learning within the department.
--	---

	<ul style="list-style-type: none"> • To set homework in accordance with the Academy's Homework Policy. • To ensure that lessons take into account the full range of ability of the students taught and to make appropriate use of information and support from the SEND department. • To monitor the progress of individual students using the school's tracking systems, analyse strengths and learning needs, and agree learning targets with students and parents/carers where appropriate. • To provide students with regular and constructive feedback on their progress through discussion, written feedback and the marking of work, in line with school and department policy. • To complete all examination entries, grades and levels to the satisfaction of the TLR holder and examination officer, within delegated timescales. • To keep accurate and informative records in line with school and department policy on assessment and recording. • To ensure continuity and progression in the curriculum for each student within and across Key Stages. • To create a classroom environment which supports and stimulates learning, including the efficient organisation of practical resources and the display of students' work where appropriate. • To ensure that practical lessons are planned and delivered safely, with appropriate routines for preparation, equipment use, hygiene, cleaning and classroom management. • To plan lessons that promote the development of literacy and numeracy skills, including the accurate use of subject-specific vocabulary and relevant calculations. • To support other members of the department and school community through the sharing of skills, resources and experience. • To write reports to parents/carers in accordance with the school's Assessment, Recording and Reporting Schedule. • To attend Parents' Evenings and provide parents/carers with information relating to their child's progress and how to improve their level or grade. • To take part in performance management processes in accordance with school policy.
<p>Strategic and Other Responsibilities:</p>	<ul style="list-style-type: none"> • To contribute to the four pillars of the school's Strategic Development Plan: Teaching and Learning, Stakeholders, Reputation and Funding. • To contribute to Departmental Self-Evaluation. • To contribute to Departmental Improvement Plans. • To contribute to the overall School Improvement Plan. • To contribute to the Academy's vision to be "first choice, locally respected and nationally recognised". • To support our mantra, "Priory, where individuals learn to succeed". • To have due regard to the Academy's Health and Safety policies, complete accident forms and record injury when appropriate. • To carry out risk assessments as required for practical Food Preparation and Nutrition lessons, activities and resources. • To ensure safe working practices are followed in the Food classroom, including the safe use of tools, equipment, heat sources, ingredients and cleaning materials. • To be responsible for the general care and maintenance of the Food classroom and any other rooms in which teaching occurs. • To report faulty equipment and take appropriate action when necessary. • To work with the department technician and Subject Line Manager to ensure that practical lessons are appropriately prepared, resourced and delivered safely. • To notify the TLR holder, Subject Line Manager or budget holder of any shortfalls in ingredients, materials or equipment before supplies are exhausted.

	<ul style="list-style-type: none"> • To support effective systems for the organisation, storage and use of ingredients, equipment and teaching resources. • To attend all school and Design and Technology meetings and be prepared to compile accurate minutes as and when requested. • To share teaching resources with colleagues. • To share good practice with colleagues. • To undertake any relevant INSET and identify continuing professional development needs. • To contribute material and suggestions for inclusion in the Academy's website and other school communications where appropriate. • To be competent at using mobile technology for learning and assessment. • To have up-to-date knowledge of subject-specific developments in Food Preparation and Nutrition. • To continue personal development as agreed. • To engage actively in the performance management review process. • To contribute to the wider life of the school, including extra-curricular opportunities where appropriate. • To undertake any other duties appropriate to the role not mentioned above.
<p>Whilst every effort has been made to explain the main duties and responsibilities of the post, each individual task undertaken may not be identified.</p> <p>Staff will be expected to comply with any reasonable request from a manager to undertake work of a similar level that is not specified in this job description.</p> <p>Staff are expected to be courteous to colleagues and provide a welcoming environment to visitors and telephone callers.</p> <p>The school will 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.</p> <p>This job description is current at the date shown, but, in consultation with you, may be changed by the Headteacher to reflect or anticipate changes in the job commensurate with the grade and job title.</p>	

May 2026