

Brimsham Green School

INSPIRING ALL TO EXCEL



POST TITLE:	Teacher of Design Technology (Food Preparation and Nutrition)
SALARY GRADE:	MPR/UPR
JOB PURPOSE:	<p>To plan and deliver high quality learning experiences which support and challenge students to progress in line with our high expectations.</p> <p>To provide quality feedback to students on how to tackle their skills' gaps and make further progress.</p> <p>To lead a Tutor Group, ensuring the personal and social development of young people, promoting our Brimsham Values.</p>
RELATIONSHIPS:	<p>The postholder is responsible to their line manager for their teaching duties and for fulfilling the duties set out in this job description.</p> <p>There is a requirement for effective professional relationships with all teaching and support staff colleagues, students, LA, outside agencies, parents and other members of the school community.</p>
STATUTORY REQUIREMENTS:	This job description is to be performed in accordance with the requirements of the School Teachers' Pay and Conditions Document and within the range of professional duties set out in that document that apply to a classroom teacher.
PARTICULAR RESPONSIBILITIES:	<p>Teaching and Learning responsibilities</p> <ol style="list-style-type: none"> 1. Set high expectations, which inspire, motivate and challenge students. 2. Plan and teach well-structured lessons, which specifically address students' skills' gaps. 3. Identify and adopt the most inspirational and effective teaching and learning strategies for students that promote good progress and outcomes for all students. 4. Modify teaching practices to adapt to the strengths and needs of students, especially Disadvantaged students and those with additional needs. 5. Implement school systems for assessing and evaluating students' progress, using Data Dashboards and recording interventions in the Red Progress Folder. 6. Make accurate and productive use of assessment, particularly to inform planning. 7. Maximise the opportunities presented by consultation evenings to engage parents in their child's progress. 8. Demonstrate very good subject and curriculum knowledge 9. Promote students' acquisition of literacy and numeracy skills. 10. Manage behaviour effectively to ensure a good and safe learning environment, and model and promote positive behaviours for learning i.e. resilience, independence, and aspiration. 11. Use Teaching Assistants effectively within the classroom to provide appropriate support for students with additional and special educational needs. 12. Engage in all professional learning opportunities provided.

GENERIC RESPONSIBILITIES:	<ul style="list-style-type: none"> • Carry out the duties that may be reasonably assigned by the Headteacher, operating within the current School Teachers' Pay and Conditions document. • Fulfill the Teachers' Standards. • Uphold and demonstrate the LA's and the school's commitment to inclusive education. • Maximise the potential of each student in all areas of his/her development. • Promote consistently good quality teaching and learning through adhering to the 'Brimsham Essentials' (summary of the school's T&L policy), having due regard: to the requirements of the National Curriculum; the school's Vision and Aims; school policies; schemes of learning; and student-level data. • Promote and participate in assessing, recording and reporting on the development, progress and attainment of students. • Share in the corporate responsibility for the well-being and discipline of all students and contribute to the pastoral work in the school. • Be a Tutor, and contribute towards the teaching of PSHRE. • Liaise closely with parents to ensure effective home/school partnership, communicating and consulting with the parents of students. • Be responsible for health and safety, specifically in respect of the control of dynamic work situations, e.g. teaching a class of students, and the assumption of responsibility for general health & safety around the school site. • Participate in arrangements made for Appraisal of staff identified by the Headteacher. • Participate in further training as identified in the School Improvement Plan and for your own professional development. • Attend meetings, training and development days planned for the whole school by the Headteacher and other colleagues, and contribute to such meetings as appropriate. • Carry out a reasonable share of supervisory duties.
RESOURCES AND SUPPORT	<p>This post will carry an entitlement to appropriate PPA time as per national and school agreements.</p>
REVIEW	<p>The job description sets out the principal responsibilities of the post but does not describe each of the tasks that it may be necessary to carry out.</p> <p>The job description may be reviewed from time to time in consultation with the postholder in order to address changing circumstances or priorities within the school.</p>



SPECIAL NOTES AND CONDITIONS	<p>The postholder will be subject to an enhanced DBS disclosure and suitability check to satisfy child protection requirements. The post is exempt from the provisions of the Rehabilitation of Offenders Act and all convictions or cautions must be declared.</p> <p>The postholder has a responsibility to promote and safeguard the safety and welfare of children in accordance with the school's child protection and behaviour for learning policies.</p>
Signed: (Postholder) Date:	
Signed: <i>Ken Gault</i> (Headteacher) Date: May 2022	



Brimsham Green School Person Specification

SELECTION CRITERIA	ESSENTIAL	DESIRABLE
QUALIFICATIONS	<p>Relevant degree</p> <p>Qualified Teacher Status (QTS or ECT)</p>	<p>Additional relevant qualification</p> <p>H&S DATA accreditation</p>
EXPERIENCE & TRAINING	<p>Teaching KS3-4 Food Preparation and Nutrition</p> <p>Teaching of GCSE ADT</p> <p>Teaching students of all abilities and backgrounds</p>	<p>Teaching of KS5 Food Preparation and Nutrition</p> <p>Leading Food Technology courses or projects</p>
KNOWLEDGE, SKILLS & ABILITIES	<p>Working knowledge of National Curriculum, including assessment procedures</p> <p>Good classroom management skills to enable structured and engaging lessons to be taught</p> <p>Highly organised</p> <p>Able to teach KS3 through to KS5</p> <p>Able to challenge and support students to become independent learners</p> <p>Able to use IT to support learning</p> <p>Able to use student performance data to improve and raise standards</p> <p>Able to plan lessons and schemes of learning which effectively engage students and promote rapid progress</p>	<p>Knowledge of future National Curriculum changes concerning Food Technology and DT</p>



PERSONAL SKILLS & ABILITIES	<p>Excellent oral and written communication skills</p> <p>Excellent organisational skills</p> <p>Able to work well as part of a team, including working effectively with DT Technician and LSAs</p> <p>Competent user of IT</p> <p>Enthusiastic</p> <p>Sense of humour and positive attitude</p>	<p>Willingness to contribute to extracurricular activities</p> <p>Experience in running food related clubs, competitions and events in school</p>
PHYSICAL	<p>Good health and attendance record</p> <p>Excellent timekeeping</p>	