



TEACHER OF FOOD 0.6 Fte (Preparation and Nutrition)

Information for Applicants

March 2021

Welcome to Farlingaye High School

This part time permanent post (0.6 FTE) Teacher of Food (Preparation and Nutrition) at Farlingaye High School to start in September 2021 offers the opportunity to work with an enthusiastic, hard-working, lively and very friendly group of teachers. We work together closely as a team, regularly sharing good practice and offering support when it is needed. I am sure that, as a new member of our team, you will have the opportunity to share and implement new ideas and feel that you have support whenever it is required.

Food is taught in years 7, 8 and 9 as part of the Design Technology carousel. The current curriculum is extremely varied and the students experience a wide range of activities throughout. At KS4, GCSE Food and Nutrition is very popular, with two groups in Yr. 10 and two groups in Yr. 11 this year.

The post requires an enthusiastic teacher who will be required to teach Food (Preparation and Nutrition) at KS3 and GCSE Food and Nutrition at KS4.

Farlingaye is rated as 'outstanding' by Ofsted. We have high expectations and all the staff in our team have a genuine commitment to the development of our students through excellent teaching and learning. As well as maintaining and improving standards, we are keen to ensure all students are challenged and enjoy their lessons. We have excellent purpose-built facilities for our Technology faculty in our Technology block.

We offer a wide range of extra-curricular support to all students. Our Technology faculty activities include, amongst others, a Lego League club, a CoSpace programming club, Rotary Chef competition and various GCSE catch up clubs.

Our Technology faculty has strong links with the local community and have support from local industries/businesses, allowing us to use them for visits, work placements and case studies. We often enter students in local and national competitions and have, for the past few years, hosted a catering competition supported by the local Round Table.

As part of Farlingaye High School, our faculty makes a direct and positive contribution to the School's Improvement Plan. The school has 'Teaching School' status which allows us to improve teaching and learning and provides excellent staff development opportunities.

I hope that, when you have considered the information about our faculty and Farlingaye High School, you will feel that this school is a place where you could make a genuine contribution.

If you have any queries concerning the post, please do not hesitate to contact Dr Andy Sievwright, Headteacher, or Hugh White – Head of Technology to talk about the post further.



Hugh White
Head of Technology

MEMBERS OF TECHNOLOGY TEAM

Some insight into the range of Faculty responsibilities is given below.

Hugh White, Head of Faculty

KS3 and KS4: Resistant Materials; ICT; Electronics; Systems and Control. 'A' Level Design and Technology. Lego League Club

Barry Hawtin, Second in Faculty

KS3 and KS4: Resistant Materials and Electronics, 'A' Level DT, Endeavour Co-Ordinator

Matthew Smith, ICT Co-Ordinator

KS3, KS4 and A Level: ICT & Computer Science

Alan Wetherell

KS3 and KS4: Resistant Materials and Electronics; 'A' Level DT

Lucy Cornell (0.8)

KS3 and KS4 Textiles. Professional Tutor

Heather Gray, Head of Food (Preparation and Nutrition)

KS3 and KS4: Food & Catering

Nicola Griffiths

KS3 ICT and KS3, KS4 and KS5 Business Studies

Robert Tessier, Technology Technician

Colin Shaw

KS3 and KS4 and A Level: ICT & Computer Science; D of E Co-Ordinator

Chris Wrathall

KS3 ICT

David Aldridge, Network Manager

Matthew Rabone, ICT Technician

Louise Lamb, Senior ICT Technician

Tony Scarlett, AV/ICT Technician

Jane Booton, DT Classroom Assistant

Helen Quilliam, Admin Support

Summary of aims and vision of the faculty

The Design and Technology Department in this school offers to all students courses whereby they study resistant materials (wood, metal and plastic), compliant materials (textiles), control systems (electrical, mechanical), food and ICT.

AIMS:

Collectively, these courses work towards achieving the following aims:

1. To achieve the highest quality of learning in all aspects of Technology regardless of age or ability.
2. To stimulate and maintain student interest, enjoyment, curiosity and concern about technological aspects of their environment, both local and otherwise in Design and Technology.
3. To enable students to be familiar with a relevant body of knowledge, skills, principles and vocabulary, e.g. students should become competent and confident in:
 - conceiving, designing and producing a range of technological products 'of good quality';
 - evaluating and improving upon their own technological products and those designed by others. The student's criticism should be by means of reasoned arguments.
4. To enable students to perceive Design and Technology as:
 - A major cultural feature;
 - part of a wider body of knowledge and skills, e.g. to be able to work both independently and co-operatively.
5. To employ teaching methods and resources that allow all students (irrespective of their gender, ethnic origin, academic ability, etc) to have equal access to Design and Technology and to experience success and enjoyment in their work.
6. To develop an awareness in students:
 - the implications of Design and Technology (past and present) for the individual and the local, national and international communities. Students should understand the role of Design and Technology as a critical factor in human, social, economic, cultural and environmental well-being and development.
 - the significance of Design and Technology and to value it as an important, pleasurable and fundamental realm of human experience.
 - some of the effects – beneficial or detrimental – that technology has had or may have on human society and the environment. This should help develop an awareness of technical, aesthetic, moral, economic, social, cultural and environmental considerations that can make conflicting demands on designers and manufacturers.
7. To enable students to develop a range of desirable personal qualities such as safety awareness, politeness, perseverance, initiative and independence.

FACULTY CURRICULUM

KS3 Curriculum

All pupils at Key Stage 3 follow a common Technology course designed by the Faculty team, drawing on their expertise in a variety of disciplines. In Years 7, 8 & 9 students have two periods of Design and Technology and a further period of ICT over two weeks. We aim to deliver a stimulating and enjoyable course which gives a good foundation. All students are taught Textiles, Resistant Materials, Food, Electronics, Graphic Products and CAD/CAM in years 7, 8 and 9.

KS4 Curriculum

At Key Stage 4 the students currently take GCSE Design and Technology, choosing to specialise in Electrical & Mechanical Systems & Components, Graphic Products or Resistant Materials Technology. GCSE Textiles is offered through the Art Textiles route. GCSE ICT, GCSE Computer Science and GCSE Food & Nutrition are also offered at KS4. This year we have three groups in year ten studying GCSE ICT and two groups studying GCSE Computer Science. Students are taught in mixed ability groups.

The current Year 10 are split for Design and Technology as follows into 7 teaching groups:

	Total
Graphic Products	14 (1 group)
Resistant Materials Technology	40 (2 groups)
Food & Nutrition	36 (2 groups)
Food and cooking	7 (1 group)
Textiles	21 (1 group)
Systems and Control	20 (1 group)

During KS4 students are supported in developing and using their ICT capability through cross-curricular and enrichment courses.

In Years 12 and 13 we offer A level Design and Technology (Product Design) and A Level ICT & Computer Science. Both courses have proven to be a popular and successful.

Extra-Curricular Activities

The Faculty organises a 'Lego League Club', 'GCSE Catch-Up Clubs and 'ICT Clubs'. These meet either at lunch times or various evenings after school. Students are encouraged to use the facilities and resources to catch up on project work in lunchtime and after school clinics.

RESOURCES

The Technology Faculty is based mainly in a purpose-built Technology block. The block houses the specialist rooms for teaching food, textiles, resistant materials and graphics. It has a generous resource area and a team room.

The building has a wonderful central resource area which houses 30 networked PCs. We have also recently purchased a number of laptop computers for student use.

The Technology faculty has excellent facilities, including three Laser Cutting Machines, three 3D printers and a wide range of specialist equipment and various computer controlled machines, along with other modern machines and equipment.

We are very fortunate to have 4 full time technicians – one for Technology and three for ICT. We also have one part time classroom assistant who is attached to Technology, who has proved to be invaluable, both within KS3 and KS4.

We have excellent ICT resources, which are distributed around the school and are available to all users on an open access basis. All networks support an Intranet containing information about the school and curriculum materials supplied by staff and students or downloaded from the Internet. ICT teaching takes place in our well-equipped computer resource areas. The school is very fortunate to have a full time Network manager who has no teaching responsibilities.

EXAM RESULTS AND PERFORMANCE

DT Results

KS4	2019	2018	2017
	A*-C/9-5	A*-C/9-5	A*-C
Food & Nutrition	45%	64%	86%
Graphics	NA	78%	59%
Res Matls	70%	61%	55%
Sys. & Cont.	82%	91%	88%
Textiles	75%	93%	91%
KS5 – A Level	2019	2018	2017
	A*-E	A*-E	A*-E
Product Design	100%	100%	100%

THIS POST

This main scale permanent part time (0.6 FTE) post is required from September 2021 and is an exciting and excellent opportunity for an enthusiastic Teacher of Food (Preparation and Nutrition) to join this oversubscribed and successful school. Farlingaye provides an excellent support programme for newly appointed staff with an innovative CPD programme and lots of opportunities for development. The post would be suitable for both an NQT or for an experienced teacher.

There is a huge emphasis on teaching and learning with lots of really exciting activities. We teach just 3 lessons a day and staff have a maximum of 84% timetable, with NQTs teaching less than this. The person appointed will be assured of considerable support; we are a very successful, enthusiastic, hardworking faculty who are keen to share ideas and the principle of mutual professional support is paramount. We are fortunate in having a good catchment, with supportive parents. The SLT and pastoral structures are very effective and consistent.

All new staff are offered a mentor and we operate a line management system with the Head of Faculty for curriculum matters and the Head of Year for pastoral matters. All staff are ultimately responsible to the Headteacher.

The following is taken from the job description for a main scale teacher. We apologise if it sounds a bit formal, but it does show what is expected:

The general responsibilities of an MPR post include:

- to teach as directed by the Headteacher;
- to work at the direction of the Headteacher and the Head of Faculty to enable the efficient delivery of the curriculum identified through Schemes of Work and in line with the National Curriculum;
- to promote attainment at the highest level of all students through effective teaching;
- to maintain accurate and appropriate records of students' learning and achievements in line with other schools and faculty agreed policies;
- to regularly set and mark homework, classwork and coursework in line with the agreed school policy;
- to write regular reports to parents in accordance with the agreed school policy;
- to provide subject information to parents and attend parents' meetings and respond to parents' enquiries as required by the Headteacher and Head of Faculty;
- attend Open and Information Evenings as required by the Headteacher within the agreed school's time budget allocation;
- attend appropriate meetings and in-service training within the agreed school's time budget allocation;
- to undertake faculty responsibility as reasonably directed by the Head of Faculty;
- to maintain in good order teaching room/area and resources for learning, including text books, student materials and equipment;
- to promote and celebrate achievement by students through the implementation of the school's rewards policy and effective use of display;
- to maintain effective discipline through implementation of the school's agreed procedures;
- to take part in the school's appraisal scheme;
- to inform Head of Faculty or LT of concerns that may affect Health & Safety of school population;
- to implement all agreed school policies.

All new staff will be tutors and will undertake the following:

- to attend year team and other relevant meetings;
- to act as a form tutor, to be available for the marking of registers;
- to promote the attainment of all students within the relevant tutor/year group;
- to maintain effective discipline and the agreed uniform code through implementation of the school's agreed procedures.

APPLICATION PROCESS

If you are interested in this post, please apply using our on-line application process which can be found on the school's website www.farlingaye.suffolk.sch.uk under 'Join FHS'. Applications should be submitted as soon as possible but by **12 Noon on Wednesday, 14th April 2021**, at the latest.

As part of the on-line application process you will need to confirm your email address and then complete a series of standard application form questions. In addition, you are required to submit a supporting statement/cover letter. Please be aware that the information in your supporting statement along with your application form will be used to shortlist applicants for the role and therefore it is important that you provide enough detail to give a full picture of your skills and experience and how they meet the specific needs of the role.

Our on-line process allows you to save and return to your application if you are unable to complete all the questions at one time.

If you require any further information regarding the job role or application process, please contact Linda Marsh, HR Manager at the school on 01394 385720 or lmash@farlingaye.suffolk.sch.uk. Any specific questions about the faculty can be sent to hwhite@farlingaye.suffolk.sch.uk

The successful candidate will have to meet the requirements of the person specification in order to be offered the post and will be subject to an enhanced DBS check. This Academy is committed to safeguarding and promoting the welfare of children, young people and vulnerable adults and expects all staff and volunteers to share and adhere to this commitment. Enhanced DBS checks are required for all posts.

CHILD PROTECTION POLICY

At all times the Headteacher and governing body will ensure that safe recruitment practices are followed. At Farlingaye High School we require evidence of identity and original academic certificates. We do not accept testimonials and insist on taking up references prior to interview. We will question the content of the on-line application form during the interview if we are unclear about them, we will undertake enhanced Disclosure & Barring Checks (DBS) and use any other means of ensuring we are recruiting and selecting the most suitable people to work with our children.

INTERVIEW PROCESS

The purpose of the interview is to assess your suitability for the above post and give both the panel and yourself an opportunity to gain further information before making a successful appointment. It is also an opportunity to seek clarification on information that you have provided via the on-line application form and accompanying information. The interview will assess your suitability to work with children and will include questions relating to safeguarding and promoting the welfare of children.

If you are invited for interview, you will be asked to teach a lesson:-

TIMING: 40 minutes

STUDENTS: approx. 25 Year 7

TOPIC: Food (Preparation and Nutrition) in Year 7 follows a scheme of work based on Healthy eating.

Using a method of your own choice, plan and deliver a stand alone lesson based on Evaluation and development of Existing Products to include the importance of nutrition

You can develop this topic in the way you consider to be most appropriate.

The lesson will be taught in a standard classroom with a whiteboard and data projector linked to a laptop. If you require the use of one of our laptops, please let us know. Other resources are available on request.

We will also undertake reasonable amounts of photocopying if required.

If you would like to discuss your ideas and/or organise any other resources, please contact Hugh White, Head of Faculty at the school on 01394 385720 before the day of your interview or email: hwhite@farlingaye.suffolk.sch.uk

Interview Date: Wednesday, 21st April 2021

Please note that current or previous employers will be contacted as part of the verification process. We require two work-related referees to be listed on your on-line application form and we will contact those referees before interviewing.