



Chenderit School

A VISUAL ARTS COLLEGE

Headteacher: Jane Cartwright BA (Hons), MA, NPQH

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arts colleges

March 2021

Dear Colleague

Teacher of Food Preparation and Nutrition

Thank you for requesting details of our vacancy. We appreciate your interest in us and hope you find the details will inspire you to apply by 9am on Monday 12th April 2021. Chenderit School is at an exciting point in its development with ambitious plans and targets in place for the next few years. We wish to appoint a colleague who will inspire our students, be a committed and hardworking team member and will be ambitious to be part of a school community with is challenging itself to become one of the best comprehensive schools in the country. At Chenderit we value professional development and actively support exciting and stimulating projects which enhance the capacity of our teachers. Our hope is that colleagues in the Chenderit team will look back on the next few years of development here as the most exciting and rewarding parts of their career.

This is a rewarding school in which to work because of the combination of the professionalism of our staff, the support of our parents and the Governing Body and the attitudes of our students – not to mention our facilities and general environment for learning. We are a good school, even a great school in many respects, but we want to be an outstanding school with national recognition for excellence in all areas. To achieve this we need to instil even greater ambition, self-belief and resilience in our students and provide them with even broader and more relevant educational experiences. Our students are wonderful young adults, very sociable and personable – but they could do more! We have the confidence as a school to say that we can be even better and that we will be even better. Through this journey, our teachers are fully supported and trained to maximise their potential, being the best we can be. Every new member of staff will be given many opportunities to shine and move forward in their career. I do not expect this post holder to simply join our team – I expect them to enhance our team.

Our school is popular and over subscribed because of our reputation for innovation and achievement. We have approximately 1100 full time students, and ambitions to expand our community provision.

We consider this post to be an outstanding and rare opportunity to support the leadership of an excellent and highly committed Design Technology team, to work within a supportive school which values creativity and imaginative teaching and learning approaches, and to contribute to the personal development of our students through rich extra-curriculum provision. We operate an open management structure and everyone participates in many of the key discussions for our future.

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The staff team, both whole school and within Design Technology department, is high performing, supportive and very open to innovation and development.

We teach Technology to all students in Key Stage 3 and in this key stage, we operate a modular curriculum with Food Technology being part of the subject rotation. Included in the modular rotation in year 7 are modules in Product Design and Structures, Electronics and Graphics, Food Technology and Textiles Technology. Y7 has 3 hours of tech teaching per week. For year 8, the modules include Engineering, Food Technology, Graphic Products and Product Design. Y8 has two hours of tech teaching per week. Throughout Key Stage 3, each module follows the problem solving design process where students are encouraged to be inventive and experimental to create high quality end products. Colleagues within the department teach their specialisms only.

In Key Stage 4, we offer options in GCSE (AQA) Design and Technology, and GCSE (OCR) Food Preparation and Nutrition – both options are very popular. Colleagues within the department teach their subject specialism for 2 or 3 hours per week at GCSE level.

For sixth form students, we offer WJEC Level 3 Food Science and Nutrition. Key Stage 5 lessons have 5 hours per week of tuition.

The department is well resourced for both theoretical and practical project lessons with 2 food rooms, a textiles room, 2 product design workshops, a graphic products room and an electronics room.

In your letter of application, please outline the following:

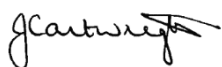
- How you will inspire all groups of students so they are successful in their Food Technology learning and
- How you will support the Head of Food Technology in her ambition for the team to remain one of the highest performing teams at Chenderit.

Would you please restrict your letter to a maximum of **two sides of A4**.

I hope you decide that you would like to apply for this post, and I appreciate that you want as much information as possible before applying. If you would like to discuss the post with me, you are welcome to phone me.

Lastly, we appreciate that applying for posts and interviews are time consuming and important, therefore, we really do appreciate the effort that goes into it. Thank you for your interest in us and good luck!

Yours sincerely



Jane Cartwright
Headteacher