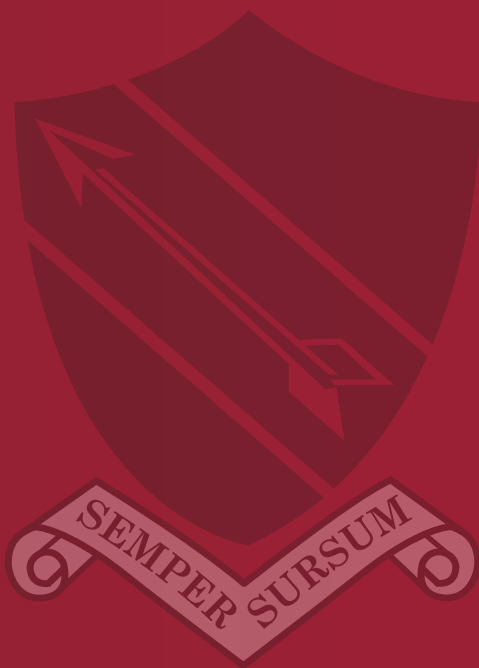


STUDLEY HIGH SCHOOL

FURTHER INFORMATION



WELCOME

FROM THE HEADTEACHER



Thank you for expressing an interest in joining the team at Studley High School.

We can offer you the benefits of working in a relatively small community school of around 800 pupils whilst also being part of the Shires Multi Academy Trust, where many opportunities await determined, talented and positive individuals.

The simple premise by which we operate is that we believe in every pupil. Our academic outcomes are excellent and the result of a community approach to supporting every pupil to 'do the right things in the right way'.

We guide, support and nurture our pupils within a strong pastoral and house system. We are a truly comprehensive intake and invest heavily in understanding pupils' needs and then working with them to develop.

In terms of staff development we have a well established programme of CPD targeted to meet the needs of all staff, regardless of experience or responsibility. As part of the Shires Multi Academy Trust, we work together with other schools on many levels, including leadership development and initial teacher training. Opportunities to develop as a practitioner and leader are a key part of working at Studley High and many of our staff enjoy accelerated career pathways through their chosen interests.

We are confident that on visiting the school you will find something very special and when you meet staff and colleagues you will appreciate just what a unique school we have.

If you would like to be a part of this wonderful community then we look forward to receiving your application.

Mr R Eost

Headteacher





SUCCESS

GCSE results are consistently well above national averages with pupils achieving across a broad range of GCSEs. Alongside our academic success we place great importance on the development of each pupil within the school. The simple premise by which we operate is that we believe in every pupil. We have an exceptionally pleasant school environment within which we have established a close community where everyone is valued.

We achieved 'Outstanding' OFSTED rating in each of the last two inspections (2011, 2017).

“ THIS IS AN INCLUSIVE AND CARING SCHOOL; AN EXCITING, ENGAGING AND OUTWARD-FACING PLACE FOR STAFF & PUPILS. ”

HMI INSPECTOR, OFSTED 2017



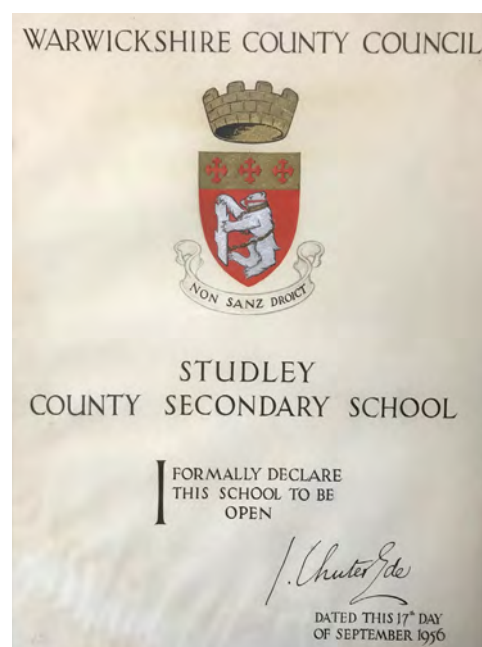


HISTORY

Studley is a parish in Stratford on Avon District and one of the largest villages in Warwickshire with a population of around 6,500. It lies to the far west of the county just beyond the outskirts of Redditch.

The manor of Studley was recorded in the Domesday Book, mostly as part of the lands of William son of Courbucion who was appointed Sheriff of Warwick soon after in 1086.

Studley High School was completed and opened in 1955. Previously a 'foundation school', we converted to academy status in 2011. Originally a single building, the campus has been extended to 4 buildings, including a dedicated Science block, Sports Hall, Performing Arts centre and Technology block.





“

TEACHING AT STUDLEY ALLOWS
ME TO MAKE A DIFFERENCE AND
GROW AS AN EDUCATOR.

”

SHIRES MULTI ACADEMY TRUST



Formed in 2020, the Shires Multi Academy Trust is a family of academies working together to offer our communities excellent educational experiences, so that every child within the Trust can flourish.

Studley High School works in harmony alongside Webheath Academy Primary School and Feckenham CE First School, sharing best practice and constantly reflecting and improving provision for pupils.

We are also the lead school for the Shires Teaching Alliance, providing School Direct (PGCE) for graduates and career changers who wish to train to teach, in partnership with University of Worcester.

Shires Multi Academy Trust design and deliver leadership development and training for Trust staff and the wider community, including NPQML and NPQSL.

We welcome your application to become part of the Shires family.

L Gray, CEO, Shires MAT

Visit shiresmat.org.uk for more information.

GROWTH



“

SINCE I STARTED TEACHING AT STUDLEY HIGH, I HAVE BEEN TREATED AS AN INTEGRAL AND RESPECTED MEMBER OF STAFF. I HAVE BEEN OFFERED NUMEROUS OPPORTUNITIES AND MY CAREER IS GOING FROM STRENGTH TO STRENGTH.

”

THE OPPORTUNITY

Teacher of Food Technology - Full Time / Part Time - Permanent.

The Vacancy and the Curriculum Area

We are looking for an enthusiastic and well-qualified colleague to teach in our successful Food Technology Department from September 2022.

The Technology faculty is line managed by Miss G Scott (Assistant Headteacher)

Performance data for the Technology faculty is excellent and results have demonstrated excellent progress across all subjects.

The Technology team is a well-established team of experienced, passionate and enthusiastic teachers who are continually raising levels of achievement across the subjects within the faculty. Outcomes for pupils have improved in recent years in both Key Stage 3 and 4. The department strives to provide opportunities for pupils to participate in extracurricular activities, including regional events, competitions, visits and intervention classes. Members of staff are well supported and great value is placed on the quality of the provision for students and on the professional development of staff.

Examination Results : The Food department remains a popular option choice, with 1 GCSE Food and 1 WJEC Hospitality & Catering group in both year 10 and year 11. Food is also taught on rotation across KS3.

The department is keen to contribute to the whole success of the school and our results reflect the ongoing determination to succeed and to continue to raise achievement in Food subjects for all years.



CREATIVITY



INFORMATION

Key Stage 3: Pupils follow a scheme linked to the development of basic cooking skills, recipe design and nutrition along with hygiene and food safety.

Key Stage 4: Pupils study AQA Food preparation and Nutrition or WJEC Hospitality and Catering courses at KS4.

AQA GCSE Food preparation and Nutrition

Through theory and practical lessons students will study:

Food, nutrition and health ; Food science ; Food safety ; Food choice ; Food provenance

Through practicals they will learn a range of preparation, cooking and presentation skills.

This will prepare all students for both the NEA1 and NEA2 coursework (which together is worth 50% of the final GCSE grade) and the written exam (also worth 50% of the final grade).

WJEC L1/2 Hospitality and Catering

Students will look in more detail at:

How the Hospitality and Catering Industry operates and how to propose different options ; How food can cause ill health, Health and Safety and how to plan a menu.

Through practicals they will learn a range of preparation, cooking and presentation skills

Informal visits are welcomed and should further information about the post be required, please contact Miss G Scott, Assistant Headteacher

How to apply : Please complete the application form, which can be found on our website www.studleyhighschool.org.uk and send this, with a supporting letter (outlining your experience, values and suitability for the post advertised) to yclarke@shiresmat.org.uk