

**Blackburn Central High School**Haslingden Road
Blackburn BB2 3HJ

**T** 01254 505 700 **E** info@bchs.co.uk

### **Job Description**

**Post Title:** Teacher of Food Technology (Suitable for NQTs & RQTs)

**Contract:** Permanent - Full-time / Part Time

**Reporting to:** Director of Learning ~ Design Technology

Salary: Main Pay Scale

#### **Job Summary:**

We are looking for an inspirational, enthusiastic full-time Food Preparation and Nutrition specialist to join our supportive, experienced, happy Design Technology team from September 2023 or sooner. You will be working alongside our existing Food Technology specialist, delivering KS3 & KS4 courses. This role is suitable for an NQT or someone early in their teaching career. You will have your own food classroom, with dedicated Food Technician support, to deliver exciting, creative, fun, innovative lessons to all our students. Food is a highly successful and very popular subject at BCHS where pupils thrive and enjoy learning. The ideal candidate will be passionate and excited about teaching Food and will have the drive, commitment, passion and ability to enthuse, inspire and motivate your students. We currently offer Food Technology at KS3 and WJEC Food Preparation & Nutrition and Hospitality & Catering courses at KS4.

### Main Purpose:

Your core purpose is to plan and deliver Food Technology at KS3 & GCSE Food Preparation & Nutrition and Hospitality & Catering to KS4, enabling students to achieve the highest possible results. We are a passionate Design Technology team who strive for success. You will teach across the full ability range of the school, delivering agreed Schemes of Work, and carry out the duties of a classroom teacher. As part of an on-going review of monitoring of student progress, you have three core roles within the faculty:

- Making judgements about the standards of students' achievement.
- The **teaching and learning** of students in your care.
- **Contributing to sustainable improvement** by achieving those targets for improvement set by the head of the faculty.

## The Role:

Developing a culture of learning and achievement through teaching Food Technology, you will facilitate and encourage learning which enables students to achieve the highest possible

Aspire and achieve

standards, sharing and supporting the responsibility for the well-being, education and discipline of all students.

# Judging Standards: (

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You will work with the Director of Learning for Design Technology, and alongside the existing Food Technology Teacher, to make secure judgements about the standards of students' attainment, rates of progress and personal development within your classes, on the basis of evidence gathered from:

www.championtrust.co.uk

- Analysis and interpretation of data on students' attainment.
- Reviews with your Director of Learning of your assessments of progress for classes, identified groups and individual students.

### **Teaching and Learning:**

You will be passionate about your subject and are accountable for the quality of teaching and learning within your classroom. Your understanding of what makes effective teaching in Food lessons and the sharing of that with other colleagues within the faculty is a core part of this role.

As a classroom teacher you are to carry out the day to day duties which include:

- Using knowledge of school policies to plan, deliver, evaluate and assess lessons which are differentiated to meet the needs of individuals and groups, promoting progression, continuity and quality of learning.
- Using a variety of suitable teaching and learning styles and clearly communicate learning objectives and expectations.
- Participate in the half-termly evaluations and assessments of student progress to inform timely intervention strategies.
- Taking every opportunity in all school activities to raise standards of literacy, numeracy, ICT and other key skills to give students access to all curriculum areas as well as enabling them to become lifetime learners.
- Using relevant classroom management strategies to ensure a purposeful environment for teaching and learning to take place.
- Using agreed procedures for assessing, recording and reporting on progress and attainment of students.
- Preparing students for internal and external tests and examinations informing and using wholeschool data to raise expectation and standards of achievement.
- Setting and effectively marking homework.
- Working as a team member, planning co-operatively, sharing information, ideas and expertise.
- Playing an active part in school meetings and working groups.

A family of Schools

#### **Sustainable Improvement:**

You will ensure that the review, construction and resourcing of your lessons bring about improvements.

- You will agree targets for raising students' attainment in the classes you teach.
- You will work with other members of the Food Technology team in the development of the new Programmes of Study, Schemes of Work and lesson plans for the School lesson delivery structure in preparation for the qualifications at Key Stage 4.

# **General Duties:**

- You will work in accordance with current health and safety requirements: Governing Body, DFE, and Government policies.
- You will abide by the Conditions of Employment set out in the relevant paragraphs of the School Teachers' Pay and Conditions document in operation at the time when you are carrying out your duties.
- You will carry out any other duties relevant to your post designated by Senior Staff and the Director of Learning.
- To participate in induction and / or Teacher Appraisal arrangements.
- To take an active part in the pastoral care and discipline of students within your classes and set appropriate sanctions as set out in School policies.
- To carry out the role of Progress Tutor, according to the School policy.
- To carry out a share of supervisory duties in accordance with the duty rota schedules.

#### **Relationships:**

- You are responsible to the Director of Learning within the Design Technology Faculty.
- You will work alongside the existing Food Technology Teacher and Food Technician.

#### <u>Additional Note:</u>

The above represents a broad outline of the duties and responsibilities currently attached to the post of Teacher of Food. Depending on the needs of the School, these may be altered from time to time in accordance with the conditions set out.

# **Strengthening the Community:**

- 1. To be a professional advocate for the school in all contexts.
- 2. Establish effective partnerships working with external agencies.

You will meet the professional standards for teachers at the relevant career stage expectations and carry out the duties of a school teacher, in accordance with the provisions of the School Teachers' Pay and Conditions' Document.

This appointment is with the MAT of the school. The job description forms part of the contract of employment of the person appointed to this post. It reflects the position at the present time only and may be reviewed in negotiation with the employee in the future.

This appointment is subject to the terms and conditions outlined in the employees Contract.



Champion Education Trust c/o BCHS with Crosshill Haslingden Road

info@championtrust.co.uk www.championtrust.co.uk