

## PERSON SPECIFICATION

### TEACHER OF FOOD TECHNOLOGY

	Personal Skills/Characteristics	Essential	Desirable	Method of Assessment
	<b>Experience</b>			
1	To have taught Food Technology across the age and ability range, KS3 in training or in post.	✓		AF/I
2	Knowledge and experience of Eduqas Level 1/2 Vocational Award Hospitality and Catering at KS4.	✓		AF/I
3	Experience of working as part of a team developing whole school policies, in training or in post.		✓	AF/I
	Experience in the role of Form Tutor, in training or in post.		✓	
	<b>Qualifications and Training</b>			
4	Degree and QTS.	✓		AF
5	Evidence of recent further professional development.		✓	AF/I
	<b>Skills/Aptitudes</b>			
11	The ability to use a range of classroom management and teaching strategies.	✓		AF/I
12	Effective interpersonal skills.	✓		I
13	Teamwork and time management.	✓		AF/I
14	Able to contribute to the wider curriculum- especially the Academy Enrichment Programme.	✓		AF/I

15	High level of practical food skills to enable you to produce a high standard of dishes.	✓		AF/I
16	<b>Specific Requirements</b> A commitment to raising student achievement and supporting the aims of the Belvedere Academy.	✓		AF/I
17	<b>Personal Qualities</b> An understanding of and commitment to equal opportunities issues within the Academy and its extended community.	✓		I
18	Conscientious, honest and reliable.	✓		I/R
19	<b>Personal Circumstances</b> A criminal records check at enhanced level.	✓		DBS
20	<b>Physical Requirements</b> No serious health problem which is likely to impact upon job performance (that is, one that cannot be accommodated by reasonable adjustments).	✓		I/R
21	Good sickness/attendance record in current employment/placement schools.	✓		AF/I/R

**AF- Application Form**

**I- Interview**

**DBS- Disclosure & Barring Service**

**R- Reference**