

PERSON SPECIFICATION

TEACHER OF FOOD TECHNOLOGY

	Personal Skills/Characteristics	Essential	Desirable	Method of Assessment
	Experience			
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.		✓	
	Qualifications and Training			
4	Degree and QTS.	✓		AF
5	Evidence of recent further professional development.		✓	AF/I
	Skills/Aptitudes			
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



The Belvedere
Academy

GDST
GIRLS' DAY SCHOOL TRUST

15	High level of practical food skills to enable you to produce a high standard of dishes.	✓		AF/I
Specific Requirements				
16	A commitment to raising student achievement and supporting the aims of the Belvedere Academy.	✓		AF/I
Personal Qualities				
17	An understanding of and commitment to equal opportunities issues within the Academy and its extended community.	✓		I
18	Conscientious, honest and reliable.	✓		I/R
Personal Circumstances				
19	A criminal records check at enhanced level.	✓		DBS
Physical Requirements				
20	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