

# MOULSHAM HIGH SCHOOL



## Job Description

<b>Faculty:</b>	Technology
<b>Job Title:</b>	Teacher of Food Technology (MPR/UPR 1-3)
<b>Accountable To:</b>	Subject Leader For Food Technology

### The Technology Faculty

The Technology Faculty consists of food technology, child development, art, photography and design and technology. There is a strong team ethos in which everyone works collaboratively to achieve the best possible outcomes for all students under the leadership of the Head of Faculty.

Food technology is a strength of the faculty and of the school. Take up at G.C.S.E. is high and outcomes are consistently above national average. In 2023 the average point score for G.C.S.E. Preparation and Nutrition was in the top 20% of all schools nationally.

The Food technology team also offers OCR's Cambridge National in Child Development which is equally as successful.

The Food technology team consists of specialist teachers, including the Subject Leader. Food Technology is taught in three well-equipped classrooms which are adjacent to each other, wireless networked and have an interactive whiteboard/multimedia projector. There is also access to a set of laptops and a small number of stand-alone computers which are for the sole use of the subject.

Class sizes at Key Stage 3 and Key Stage 4 rarely exceed 20 students.

## KS4 Outcomes

Year	% Grades 9-7	%Grades 9-5	% Grades 9-4
G.C.S.E. Food 2023	47.22	97.22	100
	% Distinction	% Merit	% Pass
Cambridge National Child Development 2023	4.55	63.64	90.91

## Curriculum

### *Years 7-9*

The students have 2 x 1-hour lessons per 10 day timetable. Lessons cover basic nutrition linked to the Eatwell Guide with individual nutrients studied, so forming a basic understanding to be built on at GCSE or as general life skills. Practical lessons are very much skills based. Specific cooking skills are developed throughout KS3 with the dishes being made increasing in complexity year on year. Most dishes are made following a demonstration from the class teacher. There is a good bank of resources available including recipe sheets, information sheets, retrieval sheets and PowerPoints for each topic. Each workstation is well equipped and central storage is used for more specialist equipment.

### *OCR G.C.S.E. Food Preparation and Nutrition.*

This is 50% written paper and 50% NEA made up of 2 pieces of coursework. Both NEAs are completed in Year 11 after the publication of the new titles. Students build on the skills developed at KS3 in both theory and practical. There is an element of science involved in the investigation task and a 3-hour practical in the second NEA.

### *OCR Cambridge National in Child Development.*

This is 40% written paper and 60% NEA. The development of the child from conception to age 5 is the focus with a link to work in a nursery setting.

### *Enrichment*

Pupils are always welcome to attend for G.C.S.E catch up sessions and homework can be completed in the department. Termly interhouse competitions take place with various foci. This can be a design idea or a practical experience.

## **THE VACANCY**

The vacancy commences on 1<sup>st</sup> September 2024 and is suitable for either an Early Career Entry Teacher or a more experienced practitioner.

The successful candidate will be required to teach Food Technology up to and including G.C.S.E. The ability to also teach Child Development at KS4 would be desirable but is not essential. This is a full time post.

## **ALL STAFF AT MOULSHAM HIGH SCHOOL ARE EXPECTED TO:**

- Participate in the performance management and development review process, taking personal responsibility for identification of learning, development and training opportunities in discussion with their line manager.
- Comply with individual responsibilities, in accordance with the role, for health and safety in the workplace.
- Ensure that all duties and services provided are in accordance with the school's Equal Opportunities Policy.

The duties above are neither exclusive nor exhaustive and the post holder may be required by the Headteacher to carry out appropriate duties within the context of the job, skills and grade.

The Local Governing Committee is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. The school's Child Protection and Safeguarding Policies can be found on the school website: [www.moulshamhigh.org](http://www.moulshamhigh.org)

This post is subject to an enhanced DBS check and is not suitable for anyone who has been barred in any way from working with children.

(April 2024)

## Person Specification - Teacher of Food Technology MPR/UPR 1-3

Those areas marked 'Essential' must be demonstrable at the point of interview.

Qualities and Attributes	Essential	Desirable
<b>Qualifications</b>		
Good quality honours degree	√	
PGCE, or equivalent, in Secondary Education or working towards	√	
Qualified Teacher Status or working towards	√	
<b>Experience</b>		
Experience of teaching KS3 Food Technology	√	
Experience of teaching G.C.S.E. Food Technology	√	
Experience of teaching OCR Cambridge National Child Development		√
<b>Knowledge / Skills</b>		
Strong subject knowledge and practical skills.	√	
Good and imaginative use of resources including new technologies	√	
Good understanding of Assessment for Learning and the ability to put this into practice	√	
The ability to engage students and generate high levels of commitment from them by using well- judged and imaginative teaching strategies.	√	
The ability to adapt teaching effectively so that in lessons the needs of all students are met.		√
The ability to develop students as active readers.		√
Well- developed behaviour management skills	√	
An ability to forge good working relationships with staff/ students and parents.	√	
Efficient organisational skills, including the ability to meet deadlines	√	
Knowledge and understanding of current developments in teaching within Food Technology.		√

The ability to ensure that whole school policies are implemented consistently, including those for Safeguarding, Child Protection and Student Behaviour.	√	
<b>Personal</b>		
The ability to manage time and prioritise.	√	
A commitment to continued professional development.	√	
A commitment to contribute to extra-curricular activities.		√
<b>General</b>		
Good attendance and punctuality record	√	
Professional dress	√	

(April 2024)