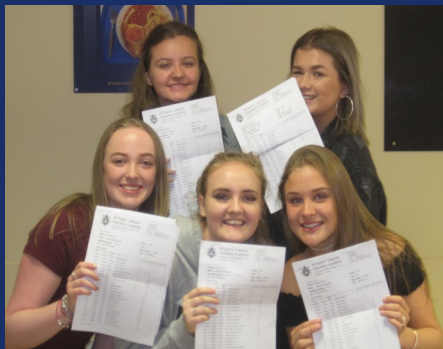




# ALL SAINTS' CATHOLIC VOLUNTARY ACADEMY

## Teacher of Food and Textiles September 2018 (Maternity Cover)



Information for  
candidates

# Job Description

The Technology department (which encompasses Food and Nutrition) at All Saints' is a highly successful, dedicated and hardworking team, committed to ensuring all students achieve in a focused and engaging teaching environment. Staff members are passionate about all the subjects in technology and have outstanding subject knowledge in terms of both knowledge and understanding. In Food last year 84% of GCSE students achieved a Grade C or above in their examinations; the department are determined to continue moving forward in terms of improving student achievement at GCSE and A-Level.

- In 2016-2018, the department began teaching Food Preparation and Nutrition
- In 2017-2018, the department has begun teaching L3 Applied Food and Nutrition

We are now seeking to appoint a Food and Textiles specialist to join the department. The successful candidate will be, or aspire to be, an outstanding practitioner, have a relevant degree and QTS; the successful applicant must be able to teach Food to GCSE and to L3 Diploma

The successful candidate will have high expectations in terms of their planning and delivery in order to facilitate pupil progress and pupil engagement with the subjects of Food and Textiles. The candidate will be eager to approach Food and Textiles teaching in a creative, innovative and enthusiastic manner. The students at All Saints' are keen and receptive to challenge and so the successful candidate will need to be able to respond through their teaching to meeting such needs.

Candidates must be committed to ensuring all students reach or exceed their target grades and provide personalised learning opportunities to facilitate this. Furthermore candidates should have ideas about fostering a culture of reading where students are presented with varied, challenging and engaging texts, that they want to go on to discuss and debate.



## Organisation

The Technology department consists of a team of 4 subject specialists. There is a Curriculum Leader and 3 teaching colleagues who also have pastoral responsibilities across school. There is also a technician, whose responsibilities run across the entire suite of technology subjects. Technician time in food is allocated according to the demands of the curriculum, where food preparation and housekeeping within food technology is given generous time allocation.

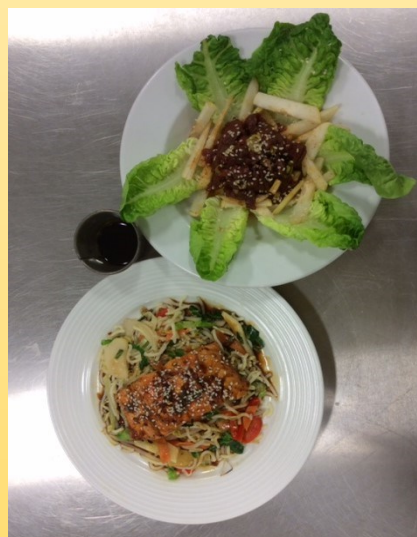
Teamwork in the department is a particular strength and collaborative planning is the preferred way of working; the sharing of good practice is a key feature of departmental meetings. There is a commitment towards monitoring, and evaluating performance. Additionally, the team prioritise the importance of assessment in terms of ensuring schemes of work are successful and students fully understand their strengths and areas of development. The ethos of the department regarding behaviour for learning reflects the whole school's ethos in that we reinforce firm, fair and student-centred standards.

The Department has 5 dedicated teaching rooms with a staff workroom to facilitate the sharing of resources and joint planning. There are well organised and effective schemes of work in place supported by a variety of worksheets and other resources.

Teaching and learning is a significant strength. Nevertheless, an area for development within the department includes the continued development of teaching styles to improve learning and development of the use of ICT to enhance learning and improve Achievement. The use of ICT has improved in recent times through the introduction of Smart boards /projectors in each teaching room.

Currently the department operates a rotation policy at Key Stages 3 which is based on both data analysis and teacher judgement. At KS4, pupils opt for the subject via options meetings and discussion.

Students in KS3 have 2 hours of contact time a week and this rises to 3 hours in KS4. (Y9) and 2 hours at Y10 and Y11. Groups are set from the beginning of Year 7, within two parallel half-years. All staff are expected to teach across the ability and age range.





*It is the supreme art of the teacher to awaken joy in creative expression and knowledge." -*

*Albert Einstein*

GCSEs begin in Year 9 where students are introduced to key GCSE theory alongside the GCSE criteria. The department delivers the Eduqas course for Food Technologies

Take up of both GCSE and L3 Diploma is good as a direct result of our GCSE success and for A Level the Eduqas syllabi are used for both.

### Extra Curricular

The department are keen to extend the extra-curricular provision on offer to students. Currently the department offers support to GCSE and A-Level students through afterschool sessions.

The department have welcomed outside groups into school to deliver a workshops and visits have been organised to support student understanding of various manufacturing techniques

For the last four years our students have taken part in the Young Chef programme , where we have been particularly successful and this has included students from other schools also taking part.

We are looking for an outstanding candidate whatever their experience but for NQTs there will be a full programme of induction and support. There are many opportunities within the department for a committed and talented teacher to make a difference.

### How to apply for the post

Please do visit our website, find out more about All Saints' Catholic Voluntary Academy. The website address is: [www.allsaints.notts.sch.uk](http://www.allsaints.notts.sch.uk)

If, after reading the information you are interested in joining us please complete the enclosed application form, together with a letter of application outlining:

- Your experience to date
- How this has prepared you for the role

Completed forms and letters should be returned to Mr P Greig, Headteacher, All Saints' Catholic Voluntary Academy, Broomhill Lane, Mansfield, Nottinghamshire NG19 6BW.

The closing date for applications is  
**9 am Friday 20 April 2018**

Interested candidates are welcome to visit the school prior to making an application please telephone Lesley Buet on 01623 474700 to make arrangements

### Food and Textiles examination results

GCSE Food	A*A	A*/C
2015	27%	75%
2016	27%	96%
2017	26%	84%
GCSE Textiles	A*A	A*/C
2015	15%	79%
2016	61%	100%
2017	15%	62%
AS Food	A*/B	A*-E
2015	50%	100%
2016	13%	88%
2017	20%	100%
AS Textiles	A*/B	A*/E
2015	50%	100%
2016	25%	100%
2017	15%	86%
A2 Food	A*/B	A*/E
2015	54%	100%
2016	50%	100%
2017	50%	100%
A2 Textiles	A*/B	A*/E
2015	-	100%
2016	-	100%
2017	50%	100%