

6 June 2018

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Dear Applicant

Thank you for your interest in the post of Teacher of Food Studies with responsibility for Community Engagement. We are a friendly and supportive department and would be excited to welcome a forward-thinking, energetic and passionate teacher to the team. There is a post of responsibility available for the right candidate.

The successful applicant will be able to teach KS3 Food preparation & nutrition, GCSE Food preparation & nutrition &/or Level 2 Hospitality & Catering. The ability to teach Level 3 Food Science & nutrition is an advantage.

This position is suitable for either a newly qualified or more experienced teacher and has a start date of September 2018. Kennet has an excellent CPD programme and works closely with teachers at all stages of their careers to support their professional development and career progression.

The Food department is part of the Design & Technology faculty at Kennet School and has maintained outstanding results for several years. In 2017, GCSE Food Technology achieved 90% A* - C of which 30% were A/A*, GCSE Catering attained 60% A* - C with 20% A/A* & the A Level Food Technology students achieved 100% A* - C.

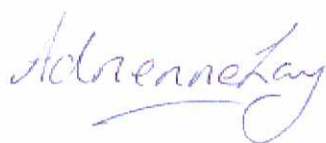
The broad and diverse content of Design & Technology & Food Studies are currently delivered by a dedicated team of ten well-qualified and experienced teachers, ably supported by four technicians and a specialist teaching assistant. Food is taught to all pupils between the ages of 11 to 14 on a rotation with Design & Technology and then pupils may opt in Year 10 for one of our KS4 courses. The Level 3 Food course purposefully maintains a small cohort to allow pupils access to their own kitchen unit.

The Food department currently occupies three rooms within the Faculty. Two are designated practical rooms and one is a theory room with a preparation kitchen. Both practical rooms are serviced by a full-time technician and are very well resourced for equipment including catering dishwashers and blast chillers. The Faculty also has priority use of an ICT room. The Food department currently offer community cooking workshops, cooking workshops for AG&T pupils and have a high participation rate in local and national competitions such as Young Chef and Tefal. We were proud this year when one of our pupils reached the regional semi- finals of Young Chef. We organise trips to the Sustainability centre, Good Food Show, local care homes, hotels and restaurants to enrich pupils' experience of food.

If you're undecided about applying, we would love to welcome you for an informal visit at your convenience. If you would like to discuss this or any possible job opportunities at Kennet School please contact Chris Ellison (Deputy Headteacher) on cellison@kennetschool.co.uk.

If you've already decided to apply, the easiest way to do so is by clicking the 'Quick Apply' button on the TES website. Alternatively application forms can be downloaded from our vacancies page and submitted by email to office@kennetschool.co.uk Applications must be received by noon, Monday, 18 June 2018.

Yours sincerely

A handwritten signature in blue ink, reading 'Adrienne Lay'. The signature is fluid and cursive, with a long horizontal stroke at the end.

Miss Adrienne F Lay
Head of Design & Technology (i/c Food Studies)