



Head of Food Technology

Part-Time 0.8

from September 2018

Dean Close is a co-educational, day and boarding school, set in a beautiful 50-acre site on the edge of Cheltenham town and currently has 500 pupils between the ages of 13-18. Founded in 1886, the School has a strong Christian ethos and greatly values its positive environment and good relations between staff and pupils. Situated on the site are the Senior, Preparatory and Pre-Preparatory schools which share many of the fantastic facilities on offer, including a £3m Sports Hall, purpose-built Music and Art Schools, water-based astro pitches and a 550 seat professional Theatre.

Food and Technology Department will comprise of the Head of Department and a Teacher of Leiths, both of whom will be supported by a technician. The Department teaches Food Technology in Year 9 as part of a creative subject carousel and GCSE Food Preparation and Nutrition. In the Sixth Form the Leiths cookery programme has proved exceptionally popular with sets running both in the Enrichment Block and in the evening both in the Lower and Upper Sixth. The Department is housed in a recently refurbished, purpose built block with first-rate kitchen facilities. This well-qualified, dynamic team encourages innovation inside and outside the classroom and the cookery school provides a beautiful working environment. The Department aims to develop enthusiastic and inquisitive learners who have a love of food and cookery. The Department also organises a number of extra-curricular trips and activities for pupils, including visits to local markets, cookery competitions and House events.

Key Responsibilities

- The job-holder is expected to continue to further develop the very successful GCSE and Leiths courses that have been established in Food Technology,
- There is considerable scope for initiative in the development of the role but the main duties include:
- Responsibility for the teaching and learning of pupils who study Leiths and Food preparation and Nutrition GCSE. It is anticipated that the successful candidate would teach at least the provision set out below.
- Responsibility for the smooth operation and day to day running of the department to include provision of ingredients, compliance with food hygiene legislation, maintenance of hygiene standards and co-ordination of necessary support staff.
- Leading department meetings.
- Communicating effectively with the Deputy Head and Deputy Head (Academic), parents, tutors and house masters/mistresses on matters relating to pupils.
- Attending Parents' Receptions/Meetings.

- Attending INSET sessions.
- Participating in whole school projects which take place from time to time.
- Championing food and nutrition through the curriculum and co-curriculum.

Curriculum

Plan, develop and deliver effective lessons with relevant course material:

	<i>Lessons per fortnight 2018-19</i>
Core Timetable	Two 5 th Form GCSE Food Preparation and Nutrition sets. Two 4 th Form GCSE Food Preparation and Nutrition sets. Fourth Form Food and Nutrition lessons as part of an options carousel Fifth Form PSHE teaching
Total Core Teaching Lessons	44 x45 minute periods Day House Tutor Role
Co-Curricular	4 Monday Afternoon Activity Remove and Fifth Form 'How to Cook' sessions Various other co-curricular events e.g. 'Sunday Roast Club', 'Pre-U' cooking on a budget, Fifth Form skills week, virtual school.

Person Specification

The successful candidate should:

- Be able to deliver Food Preparation and Nutrition GCSE.
- Hold a relevant Food Hygiene Qualification.
- Deliver Food Preparation & Nutrition GCSE and cookery programmes.
- Motivate and inspire pupils.
- Prioritise, plan and organise a busy workload.
- Liaise with external organisations e.g. Environmental Health Department as necessary.
- Ensure all stakeholders (pupils, parents, staff, prospective parents) understand what is on offer.
- Carry out ongoing pupil assessment.
- Adhere to relevant Health & Safety regulations
- Have the ability to inspire and teach pupils of different abilities and backgrounds in a co-educational context.
- Have strong interpersonal and communication skills.
- Possess high professional standards and integrity.
- They do not need to be Leiths accredited, but it is essential that they are fully supportive of the Leiths qualification.

Responsible to:

The Deputy Head and Deputy Head (Academic) for curriculum lessons and Deputy Head for co-curricular activities.

Salary

Expected to be in the region of £32,000 for 0.8 part-time.

Application Process

Completed application forms and a CV, together with a covering letter should be returned to the HR Manager, Dean Close School, Shelburne Road, Cheltenham, GL51 6HE. Tel 01242 267415, Email: hr@deanclose.org.uk by 12.00pm on **30th February**.

Dean Close School is committed to safeguarding and promoting the welfare of children. Applicants must be willing to undergo child protection screening appropriate to the post, including checks with past employers and the Disclosure and Barring Service.