

## Subject Leader for Food Technology

### Key Qualities and Skills

<u>Essential</u>	<u>Desirable</u>
<b><u>Teaching</u></b>	
Proven track record of examination success	Member of professional body
Outstanding innovative practice evidenced by impact in the classroom	Examination marking or moderation
Genuine desire to help every student achieve progress in every lesson	
Ability to teach Food Technology/Catering to G.C.S.E. standard	
Good Food Technology/Catering honours degree or professional equivalent. Qualified Teacher Status.	
<b><u>Leadership</u></b>	
Evidence of a leadership role within your current school	Evidence of external leadership courses
Agree with, and constant support of, the school ethos and vision	Role in cross-curricular learning developments
Up to date knowledge of Food Technology and generic learning and teaching exemplary practice	Role in INSET/CPD for whole school development
Ability to create, share and deliver your vision for the learners and staff in the Food Technology department	
Willingness to listen, be flexible and make decisions not all of your colleagues may agree with	
Relentless focus on driving learning and teaching onwards and upwards based on research and evidence informed practice	
Good organisational and prioritising skills to manage all aspects of the post	
Commitment to developing your own leadership skills	
<b><u>Qualities</u></b>	
Ability to effectively prioritise your time in order to support the best interest of the school, department and students	Out of school hours commitment
Honesty, openness and integrity	
Sensitive to the needs and views of others but strong enough to always do and say what is right and best for our students	