

# Easthampstead Park Community School

## Head of Design Technology- Food/Cooking and Nutrition

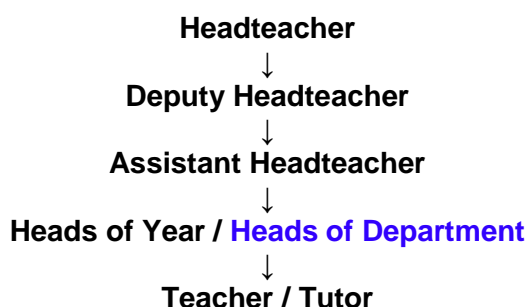
### Job description



<b>Location:</b> Easthampstead Park Community School	<b>Job Title:</b> Head of Design Technology – Food/Cooking and Nutrition
<b>Authority:</b> Bracknell Forest Council	<b>With effect from:</b> September, 2018

**Pay Grade:** MPS + TLR 2B £4442 pro rata, per annum

#### DESIGNATION OF POST AND POSITION WITHIN CURRICULUM STRUCTURE



The job description identifies the responsibilities attached to your post. It is subject to the limits on working time set out in the Teachers' Pay and Conditions Document.

This job description is subject to amendment from time to time within the terms of your conditions of employment, as the needs of the school may require, but only to an extent consistent with those conditions of employment, and only after consultation with yourself.

#### The Post

To take a lead role in the growth of our school community by developing and implementing a rigorous and ambitious curriculum which enables the highest level of student progress and attainment across all key stages.

To grow the D/T Food department year on year, recruiting, inducting and developing your team as it expands to ensure consistently high standards of teaching.

To model what it takes to be an outstanding teacher and subject leader and thereby act as an example to all middle leaders.

#### Key Responsibilities

Lead and manage a professional community of subject teachers to ensure the highest possible standards of student attainment and progress.

To put in place the systems and structures at a department level to monitor the effectiveness of teaching and learning and planning processes that lead to good and outstanding teaching within D/T Food.

Monitoring and accountability for the progress and attainment of students in D/T Food.

Design an engaging and challenging curriculum that enables all students to enjoy and achieve at the highest level, supported by detailed schemes of work, to ensure consistency and coherence across all in D/T food.

Modeling for all staff exemplary practice in terms of managing students, and establishing a culture of high expectations within your department.

Establish a clear departmental improvement plan and monitor and evaluate its delivery and effectiveness, ensuring all members of your department engage with it.

Teach and model the delivery of engaging and effective lessons that motivate, inspire and improve pupil attainment.

Ensure the D/T Food department complies with and implements all school policies.

Support the professional development of teachers and their training where appropriate and participating in appraisal arrangements.

Manage the development of D/T Food department resources effectively and efficiently.

To be fully competent and excel at the full range the professional teaching standards.

### **Curriculum and assessment**

Ensure internal and external moderation of assessment outcomes for reliability and consistency.

Ensure all student data is understood and interpreted by staff and students and used to modify lesson planning.

Monitor the progress of all students and plan appropriate support/interventions.

Keep up to date with national curriculum and examination specification developments.

We expect all our leaders to be professionals who read widely and think deeply about education and related issues, who are interested in research, and who take a proactive approach to their own professional development. All leaders should understand and demonstrate through their own practice that we are all learners and, as such, should continually reflect on and improve on current practice.

### **Budgetary – Management of Resources**

To monitor the available resources of space, staff, finance and equipment efficiently within the limits, guidelines and procedures laid down. This includes deploying the D/T Food department's budget, acting as a cost centre holder, requisitioning, organising and maintaining equipment and stock, and keeping appropriate records.

To work with the Heads of Year, Deputy Headteacher and Line Manager in order to ensure that the D/T Food department's teaching commitments are effectively and efficiently time-tabled and roomed.

To ensure that the D/T Food rooms present a stimulating environment.