



HEADTEACHER: MR CARLTON BRAMWELL BEd (Hons), MSc, NPQH

Dear Potential Colleague

May 2021

Teacher of Technology – Food Specialism

Thank you for your interest in joining The Westleigh School, and hopefully you will find all the information about the school, job vacancy and application process that you need to make a positive decision about this role enclosed.

This is an exciting and unique opportunity to work in a forward thinking school and to make a contribution towards shaping its future and build on its successes.

"The new leadership team's plans to improve the school are clearly thought out, sharp and robust. Leaders demonstrate clear capacity to take the school forward."

"There are strong relationships between pupils and staff. Most pupils want to do well for themselves and their teachers. A renewed approach to teaching, learning and assessment provides a strong foundation for pupils to 'Aspire and Achieve Together.' Ofsted

We are looking to appoint a talented professional to join our school community, supporting us in creating and developing the teaching of Food Technology. The faculty consists of a well respected team with lots of teaching experience and new approaches, to ensure that pupils achieve their potential through subjects that are both informative and enjoyable. The potential candidate will be expected to deliver other Design and Technology subjects at KS3, whilst specialising in Catering at KS4.

At KS3 years 7,8 and 9 students are taught a variety of Design and Technology subjects ranging from, Graphic Communication, Catering, Construction/Engineering. The D&T curriculum is delivered over two one hour sessions per week rotating between practical workshops, catering facilities and the ICT suites. Students will cover a range of bespoke schemes of learning that promote creativity, culture, innovation and problem solving. This allows students to develop a critical understanding of the impact of design and technology on daily life and the wider world.

At KS4 students will follow the specific subject syllabus outlined by their chosen opted D&T subject. Students will be taught three one hour lessons per week delivered by a specific subject specialist teacher to build consistency and develop relationships. Students will focus on developing key practical skills associated with the subject and understand the importance of the aesthetic, moral, social and technical nature both in designing and evaluating functional products.

If you believe that you can help us on our journey to becoming an outstanding school, whilst inspiring a love of Food Technology amongst our students, then I look forward to receiving your application before the closing date of **Monday 24th May** before **9am**.

For additional information about the school, please visit our website or alternatively, if you wish to see the school in action, please contact my PA, Miss J Cadman, at the school to arrange a visit.

Yours sincerely,

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C Bramwell Headteacher

