



REF NO: PEN033

Job Description

TECHNICIAN FOR HOSPITALITY & CATERING

Grade E, 37 hours per week, Term Time plus INSET
Actual Salary Range: £13,714 - £14,930

Closing Date | 9.00am Friday 28th June 2019

Charlestown Road, St Austell, Cornwall, PL25 3NR
Telephone: 01726 72163

Assistant Principal | Miss Jenni Oddy - joddy@penrice.org.uk

Principal | Mr Richard Baker

Catering & Hospitality at Penrice Academy

Situated on the beautiful south coast of Cornwall, Penrice is an oversubscribed and Outstanding Academy (Ofsted March 2014). We offer an exceptional working and learning environment where the care, wellbeing and achievement of our students are paramount. As a National Teaching School, Penrice Academy offers excellent professional development and promotional prospects and the opportunity to work with like-minded professionals.

We are a forward thinking team with big ambitions. Our vision clearly sets out that we want students at Penrice to be the next generation of chefs and nutritionists. We want our department to allow students of all abilities to make exceptional progress.

Our department has very successful outcomes, whilst having a strong belief in the importance of learning outside the classroom through extra-curricular activities and national competitions.



JOB DESCRIPTION

We are looking to appoint an enthusiastic and dynamic technician to support whole school hospitality and catering requirements. This exciting role offers the opportunity to support our hospitality and catering department, both supporting students in lessons and being responsible for all health and safety requirements. The role also includes working across the whole school coordinating hospitality for all school events.

This is an exciting opportunity for a committed and motivated professional and would be suitable for candidates with or without previous experience of working in an educational environment.

The role includes supporting students in the classroom, supporting staff with preparations for lessons and clearing away afterwards, being responsible for all equipment in the department and the daily health and safety requirements. The role also includes being responsible for whole school ordering of food products, coordinating hospitality at all major school events and supporting extracurricular activities. The hours will be flexible to support evening school events.





PERSON SPECIFICATION

The Person Specification outlines the essential and desirable qualities concerning the person we are seeking for this post.

Essential	Desirable
<ul style="list-style-type: none">▪ Displays commitment to the protection and safeguarding of children and young people, awareness of current national legislation for safeguarding▪ Good ICT skills▪ High level of oral and written communication skills and an ability to work in partnership with teachers and other staff▪ Ability to work under pressure and meet deadlines▪ Ability to coordinate hospitality provision at school events▪ Ability to manage large orders for the school▪ Ability to enthuse and support young people.▪ Ability to work hard in line with competing deadlines, prioritising appropriately and maintaining good humour▪ The desire to contribute to the wider life of the school▪ To believe in the importance of team work and a collaborative approach, and be able to build supportive working relationships with colleagues both within and outside the Department▪ A willingness to initiate curriculum innovation▪ Self-motivated and ability to use own initiative▪ Ability to be flexible and adaptable▪ Commitment to facilitate extracurricular provision	<ul style="list-style-type: none">▪ Previous experience of working in an educational environment▪ Previous experience of supporting students in learning