

Programme Leader - Hospitality

Title:	Programme Leader - Hospitality
Grade:	Programme Leader
Activity:	Regulated
Contact Hours:	18.5 hours per week
Responsible to:	Head of Faculty

Key role objectives

Provide an outstanding student experience through teaching, learning and assessment, enabling students to maximise their potential. Lead aspects of learning and pro-actively engage in quality assurance and provide pastoral support.

Main Duties

The post holder will:

Main Responsibilities

1. Provide teaching, learning and assessment.
2. Act as Tutor to groups of students.
3. Lead/co-ordinate learning
4. Lead on food production as necessary during lunch and evening service in the RWE

1. Teaching, Learning and Assessment:

- 1.1 Participate in the interviewing, enrolment and induction of students.
- 1.2 Provide teaching and learning whether in the classroom or a workshop.

- 1.3 Prepare schemes of work, lesson and assessment plans.
 - 1.4 Provide ongoing assessment and feedback to students by setting and marking work both relevant and appropriate with the course.
 - 1.5 Provide appropriate academic and/or vocational support to individual students, referring them, where appropriate, to other agencies.
 - 1.6 Contribute to the wider enrichment of students.
 - 1.7 Contribute to the maintenance of an effective, efficient and professional learning environment.
 - 1.8 Ensure resource material and teaching reflect best practice, contributing to the quality of provision as measured by retention, attendance, success rates, grades and value added.
 - 1.9 Participate in appropriate quality assurance procedures.
 - 1.10 Prepare learners for a range of accreditation and assessments.
 - 1.11 Maintain accurate and detailed student records, including setting targets, grades, monitoring and reviewing progress and contributing to reports and references.
 - 1.12 Set and monitor Personal Targets and eILPs according to Faculty and College Policy.
 - 1.13 Participate in parents' evenings, open evenings, recruitment, trade events, conferences and other marketing events.
- 2. Tutor**
- 2.1 Provide time-tabled and funded, academic, vocational and pastoral support to students.
 - 2.2 Provide teaching, learning and tutoring on both a group and one to one basis.
 - 2.3 Maintain links with employers, parents, examination boards and take responsibility for the day-to-day needs of the students, including parents evenings and guidance evenings.
- 3. Programme leadership**
- 4.1 Provide inspirational leadership of learning within a subject/programme area.
 - 4.2 Contribute in part to the leadership of a programme area within the curriculum offer.
 - 4.3 Contribute to the formation and monitoring of programmes of study and to write elements of the curriculum rationale.
 - 4.4 Link with, inform and support Associate Lecturers within the programme area.
 - 4.5 Contribute proactively to the quality assurance and the quality improvement of the programme, area and faculty self assessment.

- 4.6 Contribute to the development of the subject/programme area, faculty and the College's strategic direction.

Mandatory Duties

1. Responsibility for safeguarding and promoting the welfare of children and vulnerable adults.
2. Responsibility for promoting equality of opportunity and access to all, irrespective of age, background, race, gender, religion, ability, disability or sexuality.

Additional Duties

To undertake such additional duties as may be reasonably required commensurate with the level of responsibility within the College at the initial place of work or any other of the College's sites within the Exeter area and may need to travel overseas.

Reviewed:



Person Specification

Programme Leader - Hospitality

Criteria		How Evaluated	
		Application	Interview
Experience	Essential:		
	- Experience of teaching Professional Cookery	✓	✓
	- Experience of working in industry at a senior chef level	✓	✓
	Desirable:		
	- Vocational work experience in front of house/ restaurant management sector of the hospitality and catering industry.	✓	✓
	- Teaching to level 4.	✓	✓
	- Teaching functional skills.	✓	✓
Skills & Abilities	Essential:		
	- Excellent verbal and written communication skills including passion and enthusiasm for the hospitality industry	✓	✓
	- Accuracy and attention to detail	✓	
	- Ability to run a lunch and evening service for up to 65 covers	✓	✓
	- Excellent prioritising, time management, organisation and scheduling skills.	✓	✓
	- Curriculum knowledge of the hospitality industry including VRQ Diplomas and NVQ Professional Cookery	✓	✓

	<p>Desirable:</p> <ul style="list-style-type: none"> - Customer service, wines and spirits, barista, bar and cellar management, Service styles including table theatre - Curriculum knowledge of Level 3 Diploma in Hospitality Services and Kitchen Management 	<p>✓</p> <p>✓</p>	<p>✓</p> <p>✓</p>
<p>Qualifications</p>	<p>Essential:</p> <ul style="list-style-type: none"> - A specialist degree or related qualification/ experience in Professional cookery / hospitality - Cert Ed / PGCE <p>Desirable:</p> <ul style="list-style-type: none"> - Qualifications in food and beverage service - BIIAB 	<p>✓</p> <p>✓</p> <p>✓</p> <p>✓</p>	<p>✓</p>
<p>Personal Qualities</p>	<p>Essential:</p> <ul style="list-style-type: none"> - Ability to lead, coordinate and work in a team - Ability to work and remain calm under pressure to changing priorities and tight deadlines - Excellent communication skills - Including the ability to maintain a network of employer links - Ability to deal with students, staff and visitors with a flexible and versatile attitude - Willingness to undertake further training if necessary 	<p>✓</p>	<p>✓</p> <p>✓</p> <p>✓</p> <p>✓</p> <p>✓</p>

Exeter College Values



At Exeter College we are committed to being an exceptional College. Therefore all employees will be expected to demonstrate our Exeter College Values.

VISION

To be an exceptional college.

MISSION

To shape the future of education by delivering excellence in all aspects of our work, in order to realise the ambitions of our learners, city and region.

