



Bethany
since 1866

Food and Nutrition Studies Teacher

From April 2021 (or sooner if possible)

The School

In addition to being a registered charity, Bethany is a co-educational, independent boarding and day school for pupils aged 11-18 years. There are 330 pupils in the School, including 89 boarding pupils. The majority of pupils remain in the School until they are eighteen and most proceed to University. There are 76 pupils in the Sixth Form and the A Level pass rate in 2020 was 100%. The 2020 GCSE pass rates was 97 % at 9-4 grade.

Bethany enjoys an ever-growing reputation, both locally and further afield, for the quality of its teaching and pastoral care. The progress that pupils made at A level at Bethany was judged to be in the top 0.5% of schools nationally in 2019. Bethany was also one of the few schools in the country to have gained the coveted Wellbeing award in March 2019.

Bethany is the embodiment of the fact that it is possible for pupils to be both happy and successful. As a result, pupil numbers are very buoyant.

The School has a Christian foundation with a strong community life. All members of staff are expected to agree with the Christian values and to attend Chapel with the pupils. The School is well known for its high level of pastoral care for pupils. In addition, it enjoys an international reputation for the education of dyslexic pupils. Class sizes are small, rarely reaching more than eighteen pupils, and considerably less in the Sixth Form.

The School is set in beautiful Kent countryside and the 60-acre campus is spacious and attractive. It lies in the hamlet of Curtisden Green, mid-way between Goudhurst and Marden. Central London is less than an hour's journey from Marden Station, as are Dover and the Channel Tunnel. For a small school, the high standard of sporting success and the extensive games programme are made possible by the expertise and commitment of the teaching staff outside normal lesson time. The Duke of Edinburgh's Award Scheme also enjoys remarkable success, as do the Performing Arts.

The School is forward thinking in all aspects of teaching, learning and curriculum and has a 10-year vision, Bethany 2026, for its education provision.

Bethany 2026 is a school, which is:

- Providing an innovative education relevant to the 21st century;
- Encouraging the virtue of learning in young people delivering 21st century learning habits;
- Living our Christian values through excellent pastoral care;
- A flourishing school investing in the future.

Furthermore, the School has a unique philosophy of learning centred on developing excellent learning habits in its pupils in order to instil in them the 'Virtue of Learning'. All teaching staff are members of one of five Professional Learning Communities, each one encompassing a different area of teaching and learning, which the school is focused on developing, with the aim of encouraging all teachers to complete their own action-based research.

In recent years the curriculum has been enhanced further with the addition of Mandarin, GCSE Dance, and level 3 courses in Economics and Computing. In addition, all full-time staff are provided with a laptop computer and all pupils have their own laptop. This is complimented by a revised Computing curriculum in Key Stage 3 which includes coding and the opportunity for pupils to develop core computing skills and a robust focus on the implementation of Microsoft 365 in the classroom as the School aims for Microsoft Showcase status.

General Salary and Conditions

The Bethany teaching salary scale is similar to, but above, the previously used State National Scale with management points added according to experience and responsibilities. Enhanced UPS1, UPS2, and UPS3 payments are available to all full-time staff of suitable experience. Full UPS1 is paid once teachers reach the modern equivalent of M4, and those on formerly used salary points M1-M3 receive 50% of this sum on top of their salary. Salaries are, therefore, especially favourable for those in their early years of teaching. The School currently participates in the Teachers' Superannuation Scheme.

School accommodation at a subsidised rent may be made available to the successful applicant if required.

The post is subject to the completion of a confidential medical questionnaire and the self-certification of medical fitness together with the normal DBS checks. Subject to entrance tests and places being available, children of full time Bethany staff may be educated at the School at 50% of the day fee rate.

In September 2016 Bethany School also introduced Benenden Health Care to its employees. Benenden Health Care is a not-for profit health organisation which was set up over 100 years ago to help reduce the NHS waiting times. It offers its members local consultations and tests, physio and rehab as well as psychological support and financial support if anyone is suffering from a life-changing condition.

Application

An application form can be obtained from our website under About Bethany or by contacting the Human Resources Manager (recruitment@bethanyschool.org.uk). Final date for applications is 12 noon on Thursday 21 January 2021.

Applicants be asked to teach a 40-minute lesson as part of the interview process.

Food and Nutrition Studies Teacher

The Staff

The Technology Department currently consists of two teachers and a shared technician. The physical facilities consist of a superbly well-equipped Design and Technology workshop, a Graphics classroom as well as a state-of-the-art purpose-built Food and Nutrition classroom. The Department receives a particularly generous budgetary allowance and the INSED budget is relatively open ended and very much based on an 'as needs' basis. All of the food used in the lessons is paid for and provided by the School.

The Department

The Technology department is composed of Design and Technology as well as Food Technology. Both subjects place great emphasis on practical skills. At KS3 pupils study Design and Technology and Food and Nutrition on a rotation basis in each year group. There is one lesson in Year 7, 2 in year 8 and 1 in Year 9. At the present time, GCSE Design and Technology, and the WJEC Level 2 Hospitality and Catering award are offered as part of the GCSE option choices, and A Level Design and Technology. Both subjects are popular choices due to the dynamic teaching and excellent resources. Marcus Norman, the Head of Technology, line manages the Teacher of Food and Nutrition Studies and there is a full-time technician to support the department. There are very high standards in the department, with the department achieving good results at level 2 and 3.

The Post

As well as delivering Food and Nutrition at Key Stage Three, and Hospitality and Catering at Level two, all our sixth form pupils undertake a practical in-house cooking course called Uni Gourmet.

We are looking for an enthusiastic, self-motivated, and passionate professional to teach these courses.

The successful candidate will:

- have an appropriate degree and teaching qualification;
- be equipped by training or experience to teach Food and Nutrition or equivalent to GCSE level;
- possess very good communication, interpersonal and organisations skills;
- be a reflective practitioner;
- have a commitment to high standards;
- have an affinity with young people;
- have a student-centred approach.

There is a modern purpose-built classroom, and the subject is exceptionally well resourced.

A normal teaching timetable consists of approximately 26 periods out of a 30-period week. The postholder will need to exhibit excellent ICT skills or show a willingness to develop in this skill area, as might be expected from the School description.

Additional opportunities may well be available for a suitably qualified candidate in games teaching and the Duke of Edinburgh Award Scheme, Boarding etc.

Personal qualities

The successful candidate is likely to possess the following:

- A real passion and enthusiasm for igniting within in each pupil a love and respect for Food and Nutrition;
- A commitment to developing the skills of all pupils as well as their enjoyment of Food and Nutrition.
- Education to degree level or equivalent in a relevant subject;
- Relevant teaching experience or a Newly Qualified Teacher;
- An outlook which is positive, receptive, proactive and open and wholly pupil centred;
- The capacity to inspire others and to work as part of a team;
- Ability to develop good relations with staff, pupils and parents;
- Be proactive in analysing situations and problems and suggest workable solutions which at times may involve compromise;
- Very good administrative and organisational skills;
- Excellent ICT skills;
- A willingness to play a full part in the life of a busy and vibrant school;
- A commitment to the Christian ethos of the school.

Role of a Teacher at Bethany

- To set high expectations which inspire, motivate and challenge pupils;
- To promote the virtue of learning through the encouragement and practising of learning habits for pupils in lessons;
- To use data to promote good progress and outcomes for pupils;
- To plan and teach well-structured lessons;
- To adapt teaching through differentiation to respond to the strengths and weaknesses of all pupils;
- To use the school's assessment policy to make accurate and productive use of assessment;
- To use the school's behaviour policy to manage behaviour effectively to ensure a good and safe learning environment;
- To fulfil wider professional responsibilities including tutoring, duties, staff meetings, Saturday activities and school events;
- To take an active role in managing personal professional development including contributing effectively to a Professional Learning Community.

Main Responsibilities of Food and Nutrition Studies Teacher

The responsibilities of the Teacher of Food and Nutrition Studies are many and varied. However, some of the key ones include the following: -

a) Responsible for the design and implementation of KS3 [Years 7-9] Food and Nutrition Course Structures including the compilation of Schemes of Work

Course Content & Assessment:

- To offer a wide range of food related experiences incorporating practical food preparation, nutrition, experimental work, design, new product development tasks and key aspects of food manufacture.

- When necessary to be prepared to open the Food & Nutrition room during breaks and lunch times in order to complete challenging practical assignments.
- To include appropriate levels of differentiation and support, to impact on student engagement and progress.
- To include the setting of weekly preps and assessment of both practical and theoretical components in adherence with Bethany's marking policy for both effort and attainment.
- To set grades [effort, attainment and target grades] twice each term and write report statements for all KS3 students three times each year in line with Bethany's reporting policy.
- To be responsible for writing and monitoring assessment criteria / descriptors for Bethany's BSP's [Baseline Suggested Performance] programme and to pro-actively use this information to inform students of their progress and assist with realistic target setting.
- To collaborate with Design and Technology colleagues to assess specific Design and Technology National Curriculum Strands and aid departmental record keeping throughout the KS3 Design and Technology process.
- To assist with the development of the Design and Technology VLE [virtual learning environment] facility to support the full Design and Technology KS3 experience.
- To assist with Design and Technology departmental strategic planning and operational bench marking for KS3.
- Liaise with parents at formal meetings and also informally as required.
- Liaise with the Dyslexic and Learning Support department effectively to ensure that the Food and Nutrition experience of pupils who require additional assistance is fit for purpose.
- To establish and maintain standards within Food & Nutrition.
- To attend regular department meetings.
- To advise the Head of Design and Technology on any relevant matters pertaining to the teaching and learning of Food & Nutrition Studies.

b) Responsible for the design and implementation of KS 4-Course Structures including compilation of SOW

External Courses on Offer at Present:

KS4 WJEC Level 1 / 2 Award in Hospitality and Catering

As at KS3 plus:

- To offer a wide range of food related experiences incorporating practical food preparation, nutrition, experimental work, design, new product development tasks and key aspects of food manufacture;
- When necessary to be prepared to open the Food & Nutrition room during breaks and lunch time in order to complete challenging practical assignments;
- To successfully manage the progression of all KS4 individual coursework assignments / projects is paramount;
- KS4 individual design portfolios and making components need to be completed on time ready for external moderation by the examination board concerned;
- To devote sufficient lesson time to ensure all theoretical aspects of each course are covered and adequate time is given to practising timing and examination technique;
- To compile an annual external examination analysis for KS4 Hospitality and Catering students including the identification of any relevant action points to aid progression.
- To arrange off-site visits and opportunities to extend teaching and learning at KS4 level.

c) Administration / Practical Necessities:

- To manage the annual Food and Nutrition Studies financial budget including capital expenses, repairs, ICT including ink cartridges, photocopying and consumables;
- To keep a record of 'Accounts' and promote transparency and good financial management in close collaboration with the departmental technician and Head of Department;
- To construct a weekly spreadsheet detailing all required food supplies for each week [ambient/chilled & frozen];
- To manage the Food and Nutrition weekly Food Budget effectively and minimize waste. Best practise has proved to be on-line shopping with some fresh produce being sourced 2-3 times per week through local suppliers, Cash & Carry or Supermarket chains;
- To manage technical staff efficiently to ensure the smooth running of the Food and Nutrition facility;
- To work with the Head of Department in keeping the Department Handbook up to date;
- To liaise and organise the role of technician alongside the Design Technology department so that workload can be shared.

d) Health & Safety

- To maintain a clean, well-organised, stimulating learning environment appropriate for food preparation, experimental work and new product design & follow procedures to ensure the security of the facility;
- To establish clear, effective routines for students to follow in order to maintain high standards of hygiene across the Food & Nutrition facility;
- To write, monitor and up-date the Food & Nutrition Safety Policy including Risk Assessments/ Organisations of routines during and between lessons/controls/ monitoring and review procedures.