

TECHNOLOGY DEPARTMENT (Food & Nutrition)

Introduction

The Technology department is a successful area within the school. Our work is divided across the teaching of Product Design, Systems & Control, Food & Nutrition and Textiles at KS3 and 4, with Product Design and Textiles carrying on through to KS5.

The department is well resourced and students have access to a wide range of facilities and manufacturing processes. We are committed to using ICT to enhance the opportunities for both designing and making. Most students now record project work on computers, with the students having home access to this work via Google Docs.

Staffing

As well as the overall Head of Technology, there are currently three subject leaders in the department. Product Design/Systems & Control, Food & Nutrition and Textiles all have subject leaders. Although Food & Nutrition is no longer officially a Technology area at GCSE we have maintained a line management responsibility with the subject area, largely for KS3.

Food & Nutrition has two members of staff and one part-time technician.

Curriculum

At Key Stage 3 (Years 7 and 8) students are taught Technology as part of a carousel over two years. Mixed ability groups are taught in half year blocks. Subjects making up the carousel include Product Design, Systems & Control, Food & Nutrition and Textiles Technology.

At Key Stage 4, students have the option to select GCSE Food & Nutrition. They can also opt for a GCSE from the AQA Design and Technology course, specialising in either Product Design, Systems & Control or Textiles Technology. These are three-year courses that start in Year 9 and have enrichment opportunities built into them. All groups are mixed ability.

Post 16, we teach the OCR Design & Technology (Product Design) A-level. A-level results in technology are consistently strong.

Accommodation

Food & Nutrition is taught in two well equipped, specialised teaching rooms with interactive whiteboards and shared access to networked computers. Both of the Food & Nutrition rooms were refurbished in September 2015 as part of a major £11 million school-wide buildings programme.

Product Design has access to three teaching rooms. This includes two recently refurbished specialised workshops with general manufacturing capability, which have two integral smaller suites of networked computers. It is also taught in a larger teaching room with a suite of network computers and a state of the art laser cutter.

Systems & Control is taught in a specialised room with a class set of networked computers, PIC/Logicator computer control, access to circuit manufacturing equipment and a second laser cutter.

Textiles Technology is taught in a specialised classroom in the recently constructed block, alongside the art department, with access to sewing machines.

Extra-Curricular

The Technology department gives students the opportunity to widen their technology design experience. Activities have included visits (e.g. visit to Warner Brothers Studios, lectures at the Goodwood Festival of Speed) and competitions (e.g. Green Power electric car project with a link engineer, Rolls Royce, Rotary competitions) as well as clubs and activities run in school. In association with the Rotary Club, we offer all students the opportunity to take part in a Young Chef competition. The standard of this is exceptional and we are always praised by the judges for what our students achieve.

Examination Results

GCSE Food & Nutrition / Design & Technology:

	Food & Nutrition	Product Design	Systems & Control	Textiles Technology
Year	% A*-C or 9-4	% A*-C	% A*-C	% A*-C
2016	84	69	75	89
2017	79	76	65	84
2018	51	73	72	73

TEACHER OF FOOD & NUTRITION (Temporary - Maternity Cover)

Teachers' Main Pay Range / Upper Pay Range

We are seeking to appoint a teacher of Food & Nutrition on a full-time or part-time, temporary basis from September 2019, to cover maternity leave.

We welcome applications from NQTs and experienced teachers.

Person Specification

We are seeking to appoint an enthusiastic and hard-working teacher who meets the criteria below:

- A well-qualified teacher of Food & Nutrition who can inspire and engage young people (QTS is essential)
- The ability to teach Food & Nutrition at KS3 and KS4
- A commitment to high standards of achievement with a proven track record of excellent results
- The ability to motivate students and an innovative approach to classroom practice
- A collaborative approach to teamwork, including willingness to contribute to departmental schemes of work and the spreading of good practice
- Excellent organisational and IT skills
- A passion for excellence and for the subject
- Excellent interpersonal skills
- Willingness to be a form tutor, including the delivery of PSHE

We are committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. The successful candidate will be subject to pre-employment checks including an enhanced Disclosure and Barring Service (DBS) check.