
TEACHER OF FOOD TECHNOLOGY

The Post

We want to appoint an energetic, enthusiastic teacher of Food Technology to join our experienced and successful team in Design Technology.

The post involves teaching Food across Years 7 – 8 as part of our creative/technology curriculum, and all GCSE Food. Students who wish to specialise in Food as part of our options process do so at the end of Year 8, before starting their GCSE course in Key Stage 4.

The Faculty

Though we refer to Technology as a department, it is in fact a faculty of 4 teachers and a technician who offer a range of different disciplines at Key Stage 4 and 5. The Key Stage 3 curriculum is design-based with a strong STEM element which aligns well with the new National Curriculum for Design and Technology. The faculty currently offers Product Design, Engineering, Food and Construction for GCSE/equivalent, and Product Design at A-level. The School plan for Food Technology puts a much greater emphasis on cookery at Key Stage 3. The person we are looking for will be someone who knows and loves their subject discipline and wants to develop that knowledge, enthusiasm and skill-set in young people. S/he will be working alongside technology and creative arts colleagues, and will be tracking the learning progress of pupils with them across a range of disciplines, but they will be the food specialist and responsible for their area.

Professional Development and Career Progression

As a Teaching School Hub we offer extensive professional development for Early Career Teachers and through the NPQ programme, offer professional development for the aspiring subject leaders and senior leaders of the future. We also have an extensive internal CPD programme which is evidence informed and research driven, which focuses on the development of professional practice amongst all teaching staff. We also coordinate the practitioner networks across Oldham, so are also able to provide staff with subject specific support and peers to work with across a large number of schools. As part of a growing Trust, there is also the opportunity for wider progression, for those who seek it.

The Curriculum and Extra-Curricular Activities

All pupils in Year 7 and 8 have 1 hour of Food per fortnight. Pupils who chose to specialise in Food at the end of Year 8 Pupils have 4 hours per fortnight in Years 9 and 10, and 5 hours in Year 11. We have strong and healthy Food groups every year. Pupils start their GCSE food course in Year 10. The extra-curricular provision offered by the Design and Technology Department across all specialisms, including food, has a strong uptake by pupils and is an area in which they enjoy spending their time.

Facilities

Food Technology was refurbished and reopened in 2014. The new facilities have been custom designed to provide students with an industrial setting in which they can work. The room is comprised of 8 fully stainless-steel work bays accommodating groups of up to 4 students. These bays all contain catering grade equipment with an industrial-style layout.

The room is also fully temperature regulated, with both air conditioning and full extraction. Equipment within the room includes 2 industrial refrigerators, a blast chiller and electric blinds. At the front of the classroom is a teacher

demonstration area with oven and hob top, along with a whiteboard and overhead projector. Behind the classroom is a dedicated preparation, storage and technician workroom.

The Technology department also has its own computer room with a class set of networked computers, containing appropriate Food Technology software.
