

JOB DESCRIPTION

Food-DT Teacher

Job Purpose

To deliver high-quality specialist teaching in GCSE Food Preparation and Nutrition and Design & Technology across Key Stage 3 and Key Stage 4, ensuring that pupils make strong progress and develop secure practical, technical and theoretical understanding.

To support the Senior Leadership Team and Head of Department in realising the school's vision for high expectations, explicit teaching and strong outcomes in DT and Food Preparation and Nutrition.

Accountable to: Head of DT

Department

- Work closely with DT colleagues to achieve departmental and whole-school priorities
- Contribute positively to a coherent, well-sequenced DT and Food Preparation and Nutrition curriculum
- Ensure specialist classrooms and practical environments support safe, high-quality learning Teaching and Learning

The postholder will:

- Plan and deliver challenging, well-sequenced lessons in Food Preparation and Nutrition and DT, rooted in strong subject knowledge
- Teach across KS3 and KS4, including GCSE Food Preparation and Nutrition and/or DT qualifications
- Use explicit instruction, modelling and guided practice to develop knowledge and practical competence
- Demonstrate secure knowledge of GCSE specifications, assessment objectives and exam requirements
- Teach and model high standards of food hygiene, safety and practical organisation
- Use assessment effectively to identify misconceptions and adapt teaching accordingly
- Contribute to the development of schemes of work, assessments and curriculum resources
- Set high expectations for practical work, written work, presentation and independent learning

Assessment and Progress

- Assess, track and report on pupil progress in line with school policy
- Use performance data to inform planning, intervention and support
- Work collaboratively to improve outcomes, particularly for disadvantaged pupils and those requiring additional support

Meetings

- Participate and contribute to appropriate meetings and staff development as required, including:
 - Parent meetings
 - Year 6 Open evening
 - GCSE certificate/Awards evening

Pastoral

- Take responsibility for the effective care and guidance of a tutor group
- Monitor the academic performance of pupils within a designated tutor group

Community and Wider School Life

- Build positive relationships with parents and carers
- Promote the school positively within the community
- Demonstrate active engagement in the wider life of the school

As a member of staff at Litcham School you are expected to:

- Work in accordance with, and in support of, the school’s vision and values
- Contribute to the school’s ethos by setting a good example to colleagues and young people
- Engage fully with appraisal and professional development processes
- Carry out any other such duties as the Headteacher may, from time to time, reasonably require within the terms of this post.

**PERSON SPECIFICATION
Food-Technology Teacher**

	Essential	Desirable
QUALIFICATIONS	<ul style="list-style-type: none"> • Relevant Degree. • Qualified Teacher Status (QTS) 	<ul style="list-style-type: none"> • Further qualifications in Food Preparation and Nutrition, Nutrition or DT-related fields
SAFEGUARDING	<ul style="list-style-type: none"> • Full understanding of safeguarding requirements and how teachers promote the welfare of children • DBS and validated references • Eligibility to work in the UK 	<ul style="list-style-type: none"> • Recent safeguarding or child protection training
TEACHING EXPERIENCE	<p>A proven ability to teach Food Preparation and Nutrition and/or DT as a specialist subject.</p> <p>Secure subject knowledge across KS3 and GCSE specifications.</p> <p>Strong understanding of effective pedagogy, including:</p> <ul style="list-style-type: none"> • Explicit instruction • Modelling practical skills • Addressing misconceptions • Developing independence and technical competence <p>Effective use of assessment and data to improve outcomes.</p> <p>Confident use of ICT to support teaching and learning.</p>	<p>Experience of teaching GCSE Food Preparation and Nutrition</p> <p>Experience of teaching across a range of DT disciplines</p> <p>Experience contributing to curriculum or assessment design</p>
PERSONAL QUALITIES	<ul style="list-style-type: none"> • Relentless commitment to raising achievement in Food Preparation and Nutrition and DT • High expectations of pupils’ effort, conduct and outcomes • Strong organisational and time-management skills • Ability to work collaboratively as part of a team • Clear and confident communicator, both written and verbal • Personal integrity, professionalism and resilience 	<ul style="list-style-type: none"> • Willingness to contribute to extra-curricular or enrichment activities • Commitment to ongoing professional learning and reflective practice

