



St Albans
High School
for Girls

TEACHER OF FOOD
PREPARATION AND
NUTRITION



**LOOKING
FOR A NEW
CHALLENGE?**

Closing Deadline: 9am Monday 17 August 2026
Interview Date: w/c 17 or 24 August 2026

THE DEPARTMENT

The Design and Technology Department is a large and thriving department, consisting of 6 dedicated teachers, two full time and one part time technician. As a team, we enjoy exploring new ideas, producing and sharing resources and ensuring that as much practical work is performed by the pupils as possible. We aim to create an environment that inspires lifelong learning and increases pupils' knowledge, motivation and aspirations.

The facilities in the Design and Technology Department are excellent, with purpose-built rooms for each of the specialisms in 3D Design, Textiles and Food Preparation and Nutrition. These are all housed on the ground floor of the Jubilee Centre, which includes dedicated IT facilities. In addition, there is a large department office which encourages collaboration and collegiality. The department makes a point of investing in the latest technology and resources, including laser cutters, a 3D printer suite, sublimation printer, embroidery machines, heat presses and a range of other specialist tools and machinery. The Food room has a comprehensive range of food preparation and processing equipment, including electric pasta machines, dehydrators, steamers, kitchen aids, air fryers and blast chiller.

The department's uptake of pupils studying all three subject areas at GCSE far exceeds the national average, with two to three groups in each of Year 10 and 11. At A Level, pupils can take 3D Design or Textiles, and we have one group of each subject every year. At GCSE we follow AQA Art and Design 3D Design and Textiles and OCR Food Preparation and Nutrition. At A Level we follow AQA Art and Design 3D Design and Textiles. We regularly support pupils in making applications to study for Food Science, Fashion, Product Design and Engineering-related courses and work with other departments, such as Science, Maths, computer Science, Art and Drama to ensure pupils have the opportunities to gain appropriate experience in readiness for further study. We aim to be seen as a central of STEM and as such create strong links with other departments.

We run a series of co-curricular clubs and open workshops through the department. The aim is to provide opportunities for pupils to learn beyond the classroom, giving them a chance to experiment and be creative. Pupils are also challenged via opportunities to go on trips and enter external competitions, such the Rotary Technology Tournaments, where we have had past significant success.

In Years 7, 8 and 9 we have developed our own programme of study that provides the pupils with a solid foundation in the skills needed to study the subject further up the school. We continuously review our schemes of work to keep projects up-to-date and meet the changing needs of the pupils at Key Stages 4 and 5.



THE ROLE

The Teacher of Food Preparation and Nutrition will report to the Head of Design and Technology.

The postholder will be an outstanding classroom teacher who will play a key role in the academic life of the School. The successful applicant will be passionate about Food and will be able to develop pedagogy and design creative and exciting lessons to deliver the Food curriculum across KS3 and KS4. Experience supporting applicants to related higher education courses is desirable.

The Teacher of Food Preparation and Nutrition will be required to take a form tutor role and contribute to the co-curricular life of the department and school.

This is a fixed term position for one or two terms, offered on a full-time basis.

The start date for this position is September 2026.

This position involves contact with children and will amount to regulated activity as defined by Keeping Children Safe In Education (KCSIE) for safeguarding children and safer recruitment.

RESPONSIBILITIES

All teachers are appointed by the Head and are expected to:

- Plan and prepare relevant material to teach classes allocated to them, according to the policies of the department(s) to which they are accountable. Keep a record of their teaching;
- Set and mark pupil's work regularly and appropriately for the subject(s) taught record marks, monitor and assess progress and write reports as required;
- Participate in the arrangements for preparing and assessing pupil's work for public examinations;
- Work positively and co-operatively as a member of a team to include liaising and working with colleagues in operating mark schemes, researching materials, keeping abreast of new developments and developing new courses;
- Take part in professional development including training;
- Share in pastoral responsibility for all pupils in school and especially for those in their tutor or teaching groups, liaising where appropriate with pastoral staff;
- Maintain good order and discipline among pupils, safeguarding their health and safety at all times when they are the responsibility of the school. The teacher must be familiar with the school and departmental policies on discipline and health and safety;
- Share in supervisory and general duties; uphold good standards of behaviour and punctuality among pupils;
- Attend staff meetings and participate in working groups as required;
- Attend assemblies and as often as is reasonable other school functions, playing an active part in wider aspects of school life including co-curricular activities;
- Attend Parents' Evenings;
- Be a part of the School's performance development programme; and
- Adhere to School policies.

In addition to the above, the post holder will carry out any other professional duties as reasonably required by the Head.

STAHS is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. Applicants will be required to undergo child protection screening appropriate to the post, including checks with past employers and the Disclosure and Barring Service.

PERSON SPECIFICATION

STAHS is a vibrant school supported by a diverse and enthusiastic community of staff, pupils, parents and alumni. It is important that our staff reflect the diversity of our community, and we therefore welcome and encourage applications from people of all genders and sexual orientation, those from Black, Asian and other minority ethnic backgrounds, and those with disabilities.

The successful candidate will be required to fulfil all of the duties, as outlined in the job description. In addition to this, the candidate should possess the following competencies which are essential to this position:

QUALIFICATIONS & EXPERIENCE

- Experience as an excellent classroom teacher.
- Relevant degree level qualification.
- Post graduate professional qualification e.g. PGCE.
- Strong level scholarship in Food.

SKILLS

- A passion for Food and Food education together with excellent subject knowledge.
- A commitment to developing innovative and stimulating pedagogy.
- Extensive knowledge of up-to-date geographical resources.
- Evidence of continued professional development.
- ICT literate.
- Excellent time management and organisational skills.
- A commitment to getting to know each student as an individual learner.
- An understanding of the important role of practical work in Food education and a willingness to lead trips.
- An understanding of the NEA requirements for KS4 is desirable
- GIS expertise, desirable but not essential.
- Knowledge and experience of using various types of technology to enhance teaching and learning, desirable but not essential.
- Ambitious to establish and develop actual and virtual links with the wider Food education community, desirable but not essential.
- Ability to lead overseas excursions, subject to experience, desirable but not essential.

Continued.....

PERSON SPECIFICATION (continued)

PERSONAL QUALITIES

- Positive and enthusiastic approach.
- Hard working.
- A team player.
- Proactive - ability to lead new initiatives.
- Eager to improve your own professional skills.
- Flexible, in order to accommodate changes in work priorities.
- Understand and respect the principles of confidentiality.
- High professional standards of yourself and students.
- Ability to think creatively and demonstrate initiative, dealing calmly with different situations as they arise.

PHILOSOPHY AND ETHOS

- A commitment to safeguarding and promoting the welfare of children and young people and to follow the child protection procedures detailed in the School's safeguarding policy.
- Ability to form and maintain appropriate relationships and personal boundaries with children.
- Contribute positively to the overall ethos, objectives and aims of the School.

HEALTH AND SAFETY

- Support health and Safety training initiatives and to actively participate in this area.