

Eastbrook School

Part of the Barking Abbey Family



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*"If the teacher
makes the
weather, the school
creates the
climate."*

Sir Tim Brighouse

Welcome

For me there are three simple things that I want us to achieve:

First, we believe in character education, which is delivered through all schools. Through this we instill the key habits needed for young people to be successful in life. It also pushes us to be the best in everything we do. Across our schools we have some of the best results in the area, we have students at the best universities, we have the most students on apprenticeships in the entire country, we have students on international scholarships and much more. We have all of this because we push our students and each other to try hard and be our best each and every day.

Second, I believe that if you can't see it you can't be it. We want to give our students the chance to see successful people of every religion, colour and background whilst they are at school. Whatever their dreams we want to support them and provide the networks and contacts to help them to achieve.

Lastly, we want our students to have a voice in the world. To be confident enough to express their views and also to have the knowledge to be able to make an effective contribution. The more you know, the more powerful you can be in the world.

The quote from Sir Tim Brighouse symbolises our approach to leadership. It is our role as a leadership team to create the best possible learning environment for our teachers to teach in. In return we expect the best possible teaching from them and our results show this over time. We have created systems and structures that support high quality learning while minimising workload and maximising impact.

Eastbrook is part of the Barking Abbey family and in joining our community you will be part of a group that educates nearly 5000 students with over 400 staff. We are well regarded with a fantastic reputation due to our supportive culture for staff, inclusive environments for students and excellent academic achievements at all levels.

If you think the way that we do and absolutely believe in the potential of all young people, then we can offer you the chance to make a difference and change our community for the better.

I look forward to receiving your application.

Kind regards,

Tony Roe

Executive Headteacher
Barking Abbey and Eastbrook Schools



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"We are what we repeatedly do. Excellence, therefore, is not an act, but a habit."

Aristotle

Welcome

Thank you for expressing an interest in applying to work with us.

At Eastbrook secondary phase, all students are given the opportunity and platform to work, study hard and achieve in all aspects of the curriculum, in and outside of the classroom. We believe that all students should demonstrate good character in all aspects of their life and our curriculum is built around our **PROUD** habits: Principled, Resilient, Open, Understanding and Disciplined. We are a School of Character, which allows students to demonstrate these habits to offer a full and rounded educational experience.

We are very fortunate to have a very new school site, which offers some of the best teaching facilities in the area. Our learning spaces are second to none and include high quality science labs, professional level art and photography studios, the latest technology facilities, high spec music and drama facilities and equipment and multiple spacious sports halls, with professional equipment. All of which give students the best platform for high quality teaching and learning, where teachers are able to teach and learners are able to learn.

We have three key aims for all students that attend Eastbrook School:

- For all students to strive for **Excellence**.
- For all students to feel that they **Belong**.
- For all students to have the platform to **Succeed**.

To achieve these aims, we ask that all students are **PROUD**. **PROUD** of the work that they produce and the effort they put into their learning. **PROUD** of their achievements and that we have a culture of achievement where we celebrate the successes of others. And finally, but most importantly, that all students, staff and families are **PROUD TO BE** part of the Eastbrook and Barking Abbey family and community.

Eastbrook is an evolving and improving school. If you see potential in all young people and want to help harness and captivate the minds of eager and enthusiastic learners, we can offer you the chance to make a difference and improve our school for the better.

So, welcome once again to Eastbrook School and we look forward to you joining us and contributing to a community that you are **PROUD TO BE** part of.

Kind regards,

Jamie Gibson

**Eastbrook Secondary School Headteacher
Barking Abbey and Eastbrook Schools**



Eastbrook School

Part of the Barking Abbey Family

"One child, one teacher, one pen and one book can change the world."

Malala Yousafzai

Welcome

Thank you for your interest in applying to work with us.

We believe that a truly exceptional school is one that enables every child to thrive and achieve their very best. A school where academic achievement is strong and the progress of every individual is valued and nurtured. A place where children develop the character virtues that help them flourish not only in school, but throughout life beyond the classroom.

At Eastbrook Primary School, we are proud to place equal importance on both academic success and personal development. We want our children to leave us as curious learners, resilient individuals and kind, thoughtful members of society.

We are looking for an exceptional teacher to join us on this journey.

All staff play a vital role in helping children succeed academically whilst also developing confidence, independence and strong character. We are looking for someone who will model commitment, positivity and professionalism, whilst exemplifying our core virtues of Curiosity, Perseverance, Teamwork, Gratitude and Kindness.

In return, we are committed to providing a supportive and ambitious environment in which staff are genuinely valued. We prioritise professional development, collaboration and staff wellbeing, ensuring that colleagues are given the encouragement, trust and opportunities they need to flourish in their careers.

Eastbrook Primary is a welcoming and inclusive community where relationships matter and where every member of staff contributes to shaping the experiences and futures of our children.

If this role reflects your values and you are excited by the opportunity to make a meaningful difference within our school community, we would love to hear from you.

Kind regards,
Evan Hollows

Eastbrook Primary School Headteacher
Barking Abbey and Eastbrook Schools



JOB INFORMATION

CATERING MANAGER

Term time plus ten days, Permanent

Start date: ASAP

Salary Scale: P05 Scale Point 38-41 (£52,194 – 55,323 FTE), prorated salary range is likely to be approx. £46,458 – 49,243 (also dependant on experience, weeks per year and continuous service), based on working 35 hours per week

Are you an inspirational leader with a passion for delivering high-quality catering services? Do you thrive on developing new ideas, leading teams and providing an outstanding customer experience?

An exciting opportunity has arisen for an enthusiastic, innovative and experienced Catering Manager to join our team at Eastbrook School. This is a fantastic opportunity to lead and develop our established catering team while driving the continued improvement of our catering provision across our dual-campus, all-through school. As Catering Manager, you will play a key role in ensuring our pupils, staff and visitors receive a high-quality food service, whilst maintaining the highest standards of food quality, hygiene, compliance and customer care.

The Federation

Eastbrook School is proud to be working in partnership with Barking Abbey School. Together, we are committed to delivering outstanding education and support services through collaboration, shared expertise and continuous improvement. Whilst this role is primarily focused in managing services and the team at Eastbrook School, our Catering function across the partnership is joint with schools sharing menus, suppliers, and operational routines. Our Catering staff are employed by each school, however, staff work across sites, provide support to each other and work as a collective.

This role offers the opportunity to work collaboratively across the federation, sharing best practice and supporting catering initiatives where appropriate. The successful candidate will work closely with colleagues across both schools to help deliver a consistent, high-quality catering service, making the most of shared resources, knowledge and expertise to benefit our pupils and staff.

The Successful Candidate Will:

- Lead and manage the day-to-day catering operation across the school.
- Inspire, motivate and develop the catering team to deliver an exceptional service.
- Ensure compliance with all food hygiene, health and safety and safeguarding requirements.
- Manage budgets, stock control and procurement effectively.
- Develop innovative, nutritious and appealing menus that meet the needs of our diverse school community.
- Promote excellent customer service and maintain consistently high standards.
- Work collaboratively with colleagues across the Barking Abbey Federation, contributing to shared initiatives and supporting the continued development of catering services across the partnership.
- Be committed to providing an excellent dining experience for all pupils, staff and visitors.

In return we offer:

- A good school with a welcoming and supportive community.
- A student-centred, progress focused ethos.
- The opportunity to work with passionate, hardworking and supportive staff.
- A supportive and committed Leadership team and Governing Body.
- A commitment to develop your skills through continued professional development.
- Purpose built specialist learning environment with industry level resources.
- A school which understands the importance of staff well-being and workload management.



JOB DESCRIPTION

Job Title:	Catering Manager
Grade:	P05 Scale Point 38-41 (£52,194 – 55,323 FTE), prorated salary range is likely to be approx. £46,458 – 49,243
Department:	Catering
Location:	Eastbrook School (Primary and Secondary)
Line Manager:	School Business Manager
Line Management of:	Currently 20 staff across 2 kitchens, in addition to managing up to 8 student ambassadors daily working on the tills
Liaising with	School Business Manager / SLT / School Community/ External Consultants
Responsible for	All catering services, all catering staff, out of hours hospitality/summer school and external projects provision

SCOPE AND SUMMARY

The school expects its employees to work flexibly within the framework of the duties and responsibilities specified. This means that the post-holder may be expected to carry out work that is not specified in the job profile, but which is within the remit of the duties and responsibilities.

This is an existing profile for a developing service to meet the needs of the school in its catering and hospitality service provision, as the school has increased in pupil and staff numbers. This will include Breakfast, Breaktime and Lunch services in the primary and secondary schools, internal and external hospitality provision and the development of a Saturday Community Café.

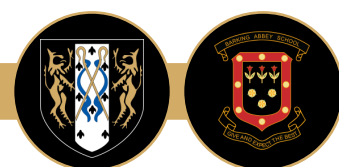
Eastbrook School is working in partnership with Barking Abbey School and whilst this role is primarily focused in managing services and the team at Eastbrook School, our Catering function across the partnership is joint with schools sharing menus, suppliers, and operational routines. Our Catering staff are employed by each school, however, staff work across sites, provide support to each other and work as a collective. As the partnership develops further this may include other schools.

This is a senior role and the post holder is expected to work as part of the Core Staff Central Leadership team, delivering and working towards whole school and partnership development needs. The role offers the opportunity to work collaboratively across the federation, sharing best practice and supporting catering initiatives where appropriate. The successful candidate will work closely with colleagues across both schools to help deliver a consistent, high-quality catering service, making the most of shared resources, knowledge and expertise to benefit our pupils and staff.

OVERVIEW

This is a key role as part of the Core Staff Central Leadership team. The post holder is responsible for a large team of staff, catering compliance, Health & Safety and the management of a significant budget and food standards across the school.

The school currently has two kitchens with 5-star hygiene ratings that have four service points spread over two sites. There is scope to develop this further.



The post holder will be responsible for setting and delivering the catering service functions, business objectives, ensuring that the provision continues to develop and grow, supporting the school towards increasing its income and working towards a zero-cost provision.

There are many opportunities for development that could include offering external hospitality and/or daily catering alongside the opening of a community Café in the school during large community lettings as a separate service and brand once the core hospitality and catering function is embedded in the school.

JOB PURPOSE

- To make sure the school has an outstanding food provision that is cost effective and at the heart of the school.
- To lead and develop a team of skilled and professional catering staff.
- To ensure that the schools catering provision is run to the highest professional standards and complies with all legislative requirements and school policies.
- To ensure that the food provision across both sites is consistent, fresh, innovative, engaging and meets the needs of everyone within the school community.
- To oversee and manage all day-to-day financial and H&S aspects of the catering provision, providing regular, timely and accurate information to the School Business Manager.
- To lead and manage all staff within the catering team, ensuring they are supported and have the right training to deliver an outstanding service.
- To oversee and monitor presentation standards at food service times and to provide communication/promotional communication to the School Business Manager and/or appropriate staff for design and dissemination, as requested.
- To be a key and proactive member of the Core Staff Central Leadership team, working with other school leaders under the direction of the School Business Manager to ensure that all business functions within the school provide an outstanding service to meet the needs of students and staff.

OVERALL OBJECTIVES

- To manage the catering department on a day-to-day basis during working hours at the school and its outlets, overseeing service set up and delivery.
- To successfully assist in the operational delivery of the highest possible standards of food and service to pupils, staff, and customers at all services, at all times within pre-agreed budgetary targets.
- To continuously support the development of the catering service at school through the creation and introduction of innovation and interest; being mindful that all innovation must be to the benefit of the health and well-being of the pupils and the promotion of a healthy well-balanced lifestyle.



- To assist the School Business Manager in preparing an Annual Business Plan that incorporates a financial budget as well as development opportunities alongside organic growth to support best value against which the catering operation and team will be reviewed on a monthly basis.
- To regularly review developments in the industry to ensure that the school utilises all opportunities and continues to improve.
- To meet and negotiate with suppliers to make sure that best value and service is achieved.

MAIN RESPONSIBILITIES

Operational

- Establish systems and procedures in all operational areas under your control to monitor, maintain and improve upon the standards of the product and service.
- Conduct regular reviews and provide reports on all aspects of the kitchens day-to-day operations, benchmarking services and delivery including costs, wastage, H&S, sales and profitability.
- Interact with customers at every service period, including events, ensuring that the service is running smoothly and that customers are happy with the service they are receiving.
- Operate a pre-service checklist that ensures all areas are fully sourced and ready for the service to commence.
- Manage all 16 point of sale outlets ensuring sufficiently trained till operators are available for every service
- Promote and manage exceptional standards of customer service, ensuring that all services, whether pupil dining or hospitality, operate in a friendly, smooth and efficient manner, at all times.
- Ensure that all members of the catering team are aware of their duties throughout the day, especially during service periods and perform these in a polite and professional manner, at all times.
- Ensure that all areas are spotlessly clean, at all times, and that appropriate cleaning schedules are implemented and executed and that all actions are completed and reviewed.
- Manage and complete all legislative requirements including COSHH, health, safety, fire, food and hygiene legislation.
- Liaise regularly with the supervisors to ensure excellence in service provision.
- Ensure that stock and staffing meet the needs of the department.
- Promote and market the catering service to the whole school community, utilising environmentally preferred soft copy options.
- Ensure accurate monitoring and recording of all Catering Department activities.
- Ensure correct order and delivery procedures are always adhered to.
- Oversee school events, and support functions organised by the school as required.



Communication

- Ensure timely responses to communications via email or in person.
- Hold or attend pre-service briefings at every service period, including events.
- Attend all meetings as required by the school.
- Attend weekly or as required, business review meetings with School Business Manager / Head of Operations.
- Hold weekly review meetings with supervisors with minutes and actions.

Financial Management

- Ensure the catering department operates at maximum efficiency within budgetary targets to deliver the required level of service at all times as agreed with the School Business Manager.
- Ensure financial best practice is adhered to in aspects such as recipe costings and price benchmarking.
- Ensure correct billing of all hospitality functions as directed by the School Business Manager.
- Ensure monthly stock check is accurately completed in all areas, including spot checks and that all anomalies are investigated and reported through to the School Business Manager.
- Report daily to the School Business Manager with regards to the daily / weekly and end of month sales activity across the business.
- Complete a monthly and year to date profit & loss account for the School Business Manager.
- Manage and maintain a catering provision that is financially viable and sustainable and continues to adapt and grow.
- Investigate cost of goods sold / gross profit reports that have not reached budget expectations and implement corrective actions.
- Provide regular reports for each kitchen and demonstrate financial trends including free school meal uptake and spend per head.
- Provide reports on budget versus actual revenue and costs.
- Record accurate cost of all non-point of sale events identifying any additional labour and food and non-food costs.

People Management

- Lead interviews for the catering team, carry out induction training, establish early objectives and act as a guardian/ mentor, as appropriate for all new team members.
- Hold regular reviews with all members of the catering team identifying learning and development opportunities, producing a continuous improvement plan that incorporates personal development, where required.



- Implement a transparent staffing structure in line with school policies and procedures undertaking line management meetings, and supporting the team's development and progression.
- Conduct annual appraisals for the catering team, identifying areas for improvement, setting new targets, and formulating training plans to improve skills.
- Follow the department succession plan in developing the catering team and encourage promotion from within.
- Assist in producing individual and group training plans and conduct internal training accordingly.
- Implement administration and communication systems and processes across the catering provision to make sure that the catering provision delivers the highest possible standards to all stakeholders.
- Support external professional bodies / agencies in delivering apprenticeships, ensuring delegates are prepared and have sufficient time and opportunities to succeed.
- Ensure all absence procedures are recorded and effectively managed in line with school policies and procedures by liaising with HR.
- Manage sufficient skilled labour to cover for all absences and any additional out of hours catering.

Health & Safety / Kitchen Safety

- Ensure that the schools H&S management system is completed in full and kept up to date across all areas of the business.
- Check that the supervisors are completing all daily requirements to ensure compliance with general H&S law, kitchen H&S law, allergen compliance and Natasha's Law.
- Work closely with the school Head of Operations to regularly review all aspects of the operation for H&S compliance and ensure that any concerns are highlighted, reported, investigated and actioned as required.
- Carry out regular health & safety audits, providing reports, gap analysis and resolutions to the school's leadership team in a format readily transferable for inclusion in governors reports.
- Ensure all risk assessments are reviewed at regular intervals with the ultimate view of eliminating or reducing all risks.

Additional Duties

- Ensure that all school policies are complied with and reviewed regularly.
- Attend appropriate training courses as necessary and as agreed with the School Business Manager and Head of Operations.
- Report any problems with fixtures, fittings and equipment as appropriate.

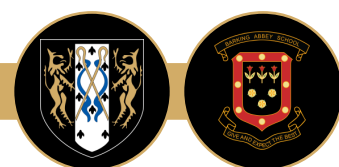


The above-mentioned duties are neither exclusive nor exhaustive and the post holder may be called upon to carry out such other appropriate duties as may be required by the School Business Manager/Head Teacher within the grading level of the post and the competence of the post holder.

The school will endeavour to make any necessary reasonable adjustments to the job and the working environment to enable access to employment opportunities for disabled job applicants or continued employment for any employee who develops a disabling condition.

This job description is current at the date below but will be reviewed on an annual basis and, following consultation with you, may be changed to reflect or anticipate changes in the job requirements which are commensurate with the job title and grade.

Barking Abbey and Eastbrook School are committed to safeguarding and promoting the welfare of children and is an Equal Opportunities Employer. This post is exempt from the Rehabilitation of Offenders Act 1974 and a comprehensive screening process, including Disclosure check, will be undertaken on all successful applicants.



PERSON SPECIFICATION

EXPERIENCE

- A strong craft-based catering background, with proven hands-on culinary skills and previous experience working in a professional kitchen—ideally as a chef—before progressing into a managerial or supervisory role.
- At least four years' experience within catering, hospitality or events, including significant responsibility for supervising or managing a team.
- Experience gained within hotels, business and industry (B&I), education or a similarly relevant catering environment.
- Demonstrable knowledge of kitchen operations, food preparation, menu planning, food quality and service standards.
- Experience of maintaining high standards of food safety, hygiene, stock control and cost management.
- Working knowledge of Microsoft Office, including Word, Excel and Outlook, together with good general digital skills.
- Experience using back-of-house EPOS and catering management systems.

EDUCATION, TRAINING AND QUALIFICATIONS

- Educated to A level standard or able to demonstrate equivalent relevant professional experience
- A recognised culinary or professional cookery qualification is desirable.
- Level 3 Award in Food Safety
- NVQ Trainers Award, or an equivalent training qualification.
- First Aid qualification, or willingness to undertake the required training.
- Manual Handling training qualification, or willingness to undertake it.
- Basic COSHH qualification, or willingness to undertake it.

PROFESSIONAL SKILLS AND ATTRIBUTES

- A genuine passion for food, cooking and delivering high-quality dining experiences.
- Strong practical culinary knowledge and the credibility to lead and support a kitchen team.
- Ability to lead, motivate and develop colleagues while remaining willing to take a hands-on approach when required.
- Ability to work effectively and supportively as part of a team.
- Excellent interpersonal, written and verbal communication skills.
- Excellent customer-service skills.
- Strong organisational and time-management abilities.
- Ability to use initiative, solve problems and remain calm in a busy operational environment.
- Willingness to learn and commitment to continuing professional development.
- Professional, tidy and presentable at all times.
- A flexible approach to working arrangements, operational changes and wider team responsibilities.
- Ability to use a range of digital equipment, systems and software.

EQUALITY AND DIVERSITY

- Commitment to safeguarding and promoting the welfare of children.
- Commitment to equality, diversity and inclusion.
- Commitment to creating a respectful, welcoming and inclusive working environment.



EXPECTATIONS OF STAFF

In addition to the specific requirements of the advertised role, all members of staff are expected to adhere to the areas outlined below:

ALL STAFF

To promote the vision, culture and ethos of the school.

To help maintain excellent behaviour across the whole school.

To contribute to the effective working of the school.

Role model the school's values and virtues.

Support the school's values and ethos by contributing to the development and implementation of policies, practices and procedures.

Help create a strong school community, characterised by excellent behaviour and caring, respectful relationships.

Help develop a culture and ethos that is committed to high academic achievement and the development of good character.

Undertake and, when required, deliver or be part of the appraisal system and relevant training and professional development.

Implement and adhere to Eastbrook School's Code of Conduct and safeguarding policies, ensuring the health and well-being of students is maintained at all times.

Undertake other various responsibilities as directed by the Headteacher.

TEACHING STAFF

To achieve the highest quality outcomes and standards of learning for all students.

Plan, prepare and teach engaging and effective lessons of the highest standard that motivate, inspire and develop students' skills, knowledge, character strengths and a love of learning.

Use regular assessments to set targets for students, monitor students' progress and respond accordingly to the results of such monitoring.

Develop and maintain high expectations of routines, behaviour and attainment for your classroom and the wider school.

Ensure that all students are on track to achieve at least nationally expected standards of attainment and, where this is not the case, intervene appropriately to address the identified gaps in learning.

Enrich the curriculum with extra-curricular activities and educational visits that reinforce learning.

Maintain regular and productive communication with students, parents, carers and colleagues.

Implement and promote Eastbrook School's Code of Conduct and safeguarding policies, ensuring the health and well-being of students is maintained at all times.



PERSONAL AND PROFESSIONAL QUALITIES

In addition to the specific requirements of the advertised role candidates will have:

An understanding of, and a commitment to, the vision and values of the school.

An understanding of how to establish and instil consistently high standards of behaviour and a culture of high achievement.

A genuine belief in the potential of every child to be skilled, knowledgeable and virtuous.

An appreciation of the value of data to identify weaknesses and inform continual improvement.

The drive and perseverance to continually reflect, evaluate, improve and learn.

Integrity and a willingness to take personal responsibility for their own actions.

Excellent organisational skills and ability to work effectively and efficiently with others.

A strong ethos of service and the desire to work collaboratively with partner stakeholders, agencies and peers, within and beyond the school.

Commitment to equality of opportunity and the safeguarding and welfare of all students.



VISION & APPROACH

Eastbrook is a happy, purposeful place where young people and adults enjoy learning together. We have a clear vision for the school that is based on a broad understanding of what success looks like for our students.



Our vision is for Eastbrook to be a school where academic attainment is high and the academic progress of individuals is maximised; a place where all young people acquire the character habits that lead to success in school and university, in work and life beyond.

To ensure this success we have developed a character and academics curriculum, offering an educational experience that stimulates an appetite for learning, and encourages and guides our students to achieve beyond their perceived potential.

We take an inclusive approach that maintains a focus on the well-being and progress of every young person. We provide a safe place for learning through the application of our positive behaviour system and we achieve better results by establishing a partnership between parents and teachers.

All the adults who work at the school are committed to this clear vision and are driven by our shared understanding of what success for our students looks like and how we achieve that success together.

To find out more, take a look at our website:

www.eastbrookschool.org



OUR COMMITMENT TO YOUR DEVELOPMENT

At Eastbrook we know that investing in you is an investment in our students' success.

The Senior Leadership Team at Eastbrook School highly values staff professional development, at all levels.

Weekly personal and professional development time provides the opportunity for staff to train, discuss ideas and collaborate with colleagues, as well as reflecting on your own and others' practice.

In addition, the school will support you in developing your specific talent and furthering your career. Whether you are interested in developing an area of expertise or whether you are interested in developing as a leader, we will support you in identifying the appropriate course.

At Eastbrook, you will be encouraged and supported to find and pursue your own development path, from professional qualifications such as the NPQ courses to academic qualifications, such as masters degrees.



RECRUITMENT TIMELINE

CLOSING DATE FOR APPLICATIONS	05/10/2026
INTERVIEW AND TASKS	TBC



SAFER RECRUITMENT

Eastbrook is committed to safeguarding and promoting the welfare of children and young people in our school. In order to meet this responsibility, our school follows a rigorous selection process to discourage and screen out unsuitable applicants. This process is outlined below, but can be provided in more detail on request.

DISCLOSURE

Eastbrook requires all employees to undertake an enhanced DBS check. You are required, before appointment, to disclose any unspent conviction, cautions, reprimands or warnings under the Rehabilitation of Offenders Act 1974 (Exceptions) Order 1975.

Non-disclosure may lead to termination of employment. However, disclosure of a criminal background will not necessarily debar you from employment – this will depend upon the nature of the offence(s) and when they occurred.

APPLICATION

Complete the application form and send it by email to Jobs@eastbrookschool.org or via TES.

SHORTLISTING

Only those candidates meeting the right criteria will be taken forward from application.

INTERVIEW

Shortlisted candidates will take part in an interview process that includes teaching a lesson and an interview. We will be assessing all candidates on their commitment to our values as well as their teaching ability and experience. During interview, candidates may be asked to address any discrepancies, anomalies or gaps in their application form.

REFERENCE CHECKING

As appropriate, references from your previous and current employer will be taken up following interview. Where necessary other previous employers may be contacted to gather further information.



ENCOURAGING DIVERSITY

Eastbrook School is committed to eliminating discrimination and encouraging diversity amongst our employees. Barking and Dagenham is one of the most diverse London boroughs. Our aim is that our workforce is representative of the people that live in the borough and that each employee feels respected and able to give their best.

To that end we are committed to provide equality and fairness for all in our recruitment and employment practices and not to discriminate on grounds of age, disability, gender reassignment, marriage/civil partnership status, pregnancy and maternity, race, religion or belief, sex, or sexual orientation. We oppose all forms of unlawful and unfair discrimination.



SCHOOL INFORMATION



Eastbrook School is an Ofsted rated Good, all-through school in the London Borough of Barking and Dagenham and is part of the Barking Abbey family. Founded in 1933, Eastbrook has a well-established history of serving the local community, with many generations of families attending as students and even joining as staff. The primary school opened in 2016 and is growing in size year on year. The secondary school transferred into new, state of the art buildings in 2017, benefitting from purpose-built specialist learning environments with industry level resources.

VALUES AND VISION

Our curriculum is built around our Primary Virtues: **Curiosity, Perseverance, Teamwork, Gratitude, Kindness** and our Secondary **PROUD** habits: **Principled, Resilient, Open, Understanding** and **Disciplined**. We are a School of Character which allows students to build and demonstrate these habits through a full and rounded educational experience.

Eastbrook School promotes a student-centred, progress focused ethos within a welcoming and supportive community. At Eastbrook, we believe that a truly outstanding school is one that enables all students to achieve their best. One where academic attainment is high and the academic progress of individuals is maximised. It is a place where all students acquire the character habits that lead to success in school and university, in work and life beyond.

Staff deliver an inclusive and challenging curriculum, with regular and robust assessment, and outstanding pastoral care.

The proportion of students who speak English as an additional language or come from minority ethnic groups is high. The proportion of children who are eligible for the Pupil Premium is well above average. The Pupil Premium is additional funding given to schools for children in specific groups, including those in the care of the local authority and those known to be eligible for free school meals.

Contact Us:

Eastbrook School
Dagenham Road
Dagenham, Essex RM10 7UR
Tel: 020 3780 3609
Email: office@eastbrookschool.org

Getting Here:

Ample onsite parking is available.
The nearest tube station is Dagenham East on the District Line.
Bus routes 174 stopping outside and 103 nearby.

