

# JOB DESCRIPTION



**Job title:** Head of DT/Food

**Grade:** Teacher Pay Scales plus TLR 2.1

You are required to carry out the duties of a School Teacher as set out in the School Teachers' Pay and Conditions Document.

## **Main Job Purpose:**

The Head of DT/Food will provide strategic leadership and management of the Design & Technology and Food Technology curriculum areas, ensuring high standards of teaching, learning, achievement, and student engagement. The successful candidate will inspire both staff and students through innovative curriculum design, excellent classroom practice, and effective departmental leadership.

The role includes responsibility for curriculum development, staff support, assessment and progress monitoring, health and safety compliance, and promoting creativity, practical skills, and academic excellence across Key Stages 3 and 4.

## **Key Responsibilities:**

### **Leadership & Management**

- Lead and manage the DT/Food department to achieve outstanding outcomes for students.
- Develop and implement a clear departmental vision aligned with whole-school priorities.
- Monitor and evaluate teaching and learning within the department, providing coaching and support where necessary.
- Manage departmental budgets, resources, and equipment effectively.
- Promote a culture of high expectations, inclusion, innovation, and continuous improvement.
- Lead departmental meetings, quality assurance activities, and curriculum planning.
- Support recruitment, induction, and professional development of departmental staff.

### **Teaching & Learning**

- Deliver high-quality lessons across DT and/or Food Technology.
- Ensure schemes of work are engaging, ambitious, and appropriately differentiated.
- Embed literacy, numeracy, sustainability, and employability skills into the curriculum.
- Use assessment data effectively to track progress and raise attainment.
- Maintain high standards of classroom management and student behaviour.
- Ensure students are prepared successfully for internal and external examinations.

### **Curriculum Development**

- Develop a forward-thinking curriculum that reflects current industry practices and educational developments.
- Promote creativity, technical skills, nutrition awareness, and problem-solving.
- Oversee coursework, practical assessments, and moderation processes where applicable.
- Develop enrichment opportunities including clubs, competitions, trips, and employer partnerships.

### **Health & Safety**

- Ensure compliance with all health and safety regulations relating to DT workshops, kitchens, machinery, tools, and food preparation.
- Maintain accurate risk assessments and ensure safe working practices are embedded across the department.

- Monitor equipment maintenance and stock control procedures.

## **Notes**

The job description allocates duties and responsibilities. It does not direct the particular amount of time to be spent in carrying them out and no part of it may be so construed. In allocating time to the performance of duties and responsibilities the post holder must use directed time in accordance with the School's published time budget policy, and have regard to Section 67 of a Teacher's Conditions of Employment. The job description is NOT necessarily a comprehensive definition of the post. It will be reviewed at least once a year, and it may be subject to modification or amendment after consultation with the post holder.

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# **PERSON SPECIFICATION**

## **Head of DT/Food**

### **Essential Qualifications**

- Qualified Teacher Status (QTS)
- Degree in Design & Technology, Food Technology, or a related subject
- Evidence of continued professional development

### **Essential Experience**

- Successful teaching experience within DT and/or Food Technology
- Experience of curriculum leadership or departmental responsibility
- Proven ability to raise student attainment
- Experience of assessment, monitoring, and quality assurance
- Strong understanding of safeguarding and health & safety requirements

### **Essential Skills & Attributes**

- Excellent leadership and organisational skills
- Strong classroom practitioner with high expectations
- Ability to motivate and inspire students and staff
- Effective communication and interpersonal skills
- Commitment to inclusion, equality, and student success
- Ability to work collaboratively within a wider school team

### **Desirable**

- Experience with GCSE/A-Level/BTEC specifications
- Knowledge of current developments in DT, Food, nutrition, sustainability, or engineering
- Experience managing budgets and resources

We are interested in all these attributes for colleagues joining the SAST family but appreciate that some will be areas that you have a desire to develop and grow with our support once you are here. A sense of realism and humour are really important.