

## Job Description

**Job Title:** Food Technician

**Location:** Priory Academy

**Grade:** H2.3

### 1. The Purpose of the Job

Working as part of a team along with the teachers to provide practical and technical support within the Design & Technology faculty.

### 2. Principal Responsibilities

These duties and responsibilities are to be carried out at all times with due regard to the principles of equal opportunity.

- Maintaining hygiene and safety standards within the kitchens and food preparation areas. Including systems that support safe storage of dangerous equipment.
- Preparation of equipment for lessons.
- Supporting individual students in and out of lessons with practical work and projects/ learning.
- Preparation of ingredients for practical lessons and demonstrations.
- Organisation and management of all food rooms.
- Maintenance, storage and ordering of stock – perishable and non-perishable.
- Carry out basic admin duties such as photocopying and scanning.
- Any other reasonable task to support the running of the department, safeguarding and teaching and learning of students.

### 3. Person Specification

- Possess a variety of Food practical skills and basic theoretical knowledge.
- Basic food hygiene certificate-desirable
- Excellent organisational skills
- The flexibility to adapt to changing workloads, demands and new school challenges
- Positive “can do” attitude
- Remain calm and work under pressure when required
- Approachable
- Ability to work well within a team

Whilst every effort has been made to explain the accountabilities and responsibilities for this post, each individual task may not be identified.

This job description is current, but following consultation with you, may be changed by the Headteacher to reflect or anticipate changes in the post which are commensurate with the salary and job title.