

PINNER

HIGH SCHOOL



FOOD TECHNICIAN

CANDIDATE INFORMATION PACK

Inspiring Learning

Letter from the Headteacher

Dear Applicant

Thank you for considering the opportunity to join the exceptional team at Pinner High School. As Headteacher, it is my privilege to lead a school where ambition, opportunity, and success converge in a vibrant and inclusive community. Guided by our motto, '**Inspiring Learning,**' we are committed to equipping our students with the knowledge, skills, and experiences they need to reach their full potential and excel in a rapidly evolving world.

As a prospective member of staff, you will become part of a talented and dedicated team of professionals united by a shared passion for educational excellence. At Pinner High School, we place a strong emphasis on staff well-being and professional growth, fostering a culture where every individual feels valued, supported, and empowered to succeed. With personalised professional development opportunities, a collaborative ethos, and encouragement for innovation in teaching practices, we aim to support you in thriving both personally and professionally.

We are proud to be a relatively small, community-oriented school that cultivates close relationships within our team and with the families we serve. At Pinner High School, we care deeply about our staff, treating everyone with respect, kindness, and professionalism. Our goal is to create an environment where you can enjoy your work, build lasting friendships with colleagues, and embrace a "work smarter, not harder" approach to ensure a sustainable and fulfilling career.

Lifelong learning is central to our ethos—not only for our students but also for every member of our team. We believe in continually refining skills, developing leadership potential, and finding joy in the most rewarding aspects of education. Whether through the relationships we build, the trips we lead, or the successes we celebrate, these moments define the meaningful and enjoyable experience of working at Pinner High School.

If you would like to join our school please complete your application via mynewterm.com

Further information can be found via our website www.pinnerhighschool.org.

We look forward to working with you

Mr Raj Patel

FOOD Technician

Reports to:	Appropriate Senior Leader
Start date:	May 2026
Salary:	H2, Point 4 £29, 025 FTE, Full or Part-time available – pro rata salary available on request
Hours:	Minimum of 19 hours; working days and times negotiable but must include an 8.15am start. 39 weeks per year (term time plus one week)
Closes:	16 April 2026
Interviews:	TBC

We encourage you to read our website carefully and familiarise yourself with our prospectus, this candidate information pack and the application form for the post.

At Pinner High School, success extends far beyond academics. We are dedicated to developing well-rounded, compassionate, and critical thinkers who engage with the world with curiosity and confidence. We actively encourage our students to ask questions, explore ideas, and challenge perspectives—practices that deepen their understanding, spark creativity, and ignite a lifelong love of learning.

Our core values—kindness, respect, integrity, and perseverance—are woven into every aspect of school life. These values guide our decisions, shape our relationships, and create a supportive and inclusive culture where students, staff, and the wider community feel valued. By blending academic excellence with character development, we empower our students to thrive as thoughtful, resilient, and engaged individuals, ready to make a positive impact on the world.

The following job description is not necessarily exhaustive; it will be reviewed as appropriate and may be subject to modification or amendment at any time after consultation with the post holder.

The Harrow Academies Trust is fully committed to the principles of equal opportunity, diversity and inclusion. We want to attract and retain the very best staff in all areas of the trust, ensuring our staff body reflects the diversity of our students and local community

INTRODUCTION

At the heart of a successful school is the provision of high quality teaching and learning, the effective use of resources, improving standards of achievement for all pupils and the promotion of pupils' personal development and well-being. All colleagues play a key part in this provision by a commitment to the school's ethos, by working effectively in administrative teams for the benefit of our students. In this way, s/he assists the school in reaching its targets and objectives.

JOB DESCRIPTION:

CORE PURPOSE

To co-ordinate the use of practical resources and maintain facilities providing assistance, advice and practical support in meeting the needs of the Food curriculum, including the support of students and liaising with teaching staff and support staff.

KEY RESPONSIBILITIES

General Duties:

- To prepare materials resources, tools and equipment prior to lesson, ensuring correct quantities for class;
- To set up materials, resources, tools and equipment required for practical lessons;
- To be familiar with the teaching content in order to anticipate classroom activities;
- To provide technical assistance and support to teachers and students during practical lessons, as directed by the class teacher, and ensure that standards of health and safety are met;
- To regularly liaise with class teachers regarding projects, pupil progress and required support;
- To assist class teachers in the creation and maintenance of inspiring displays for everyday and special events within School.
- To demonstrate the operation of specialist equipment within the food room and oversee their use either in group work or on an individual basis;
- To organise students work, tools and equipment, store when they are made and ensure equipment is stored correctly;
- To oversee the organisation of the storage areas and ensure the cleanliness, safety and security of these areas at all times including the locking/unlocking of cupboards;
- To ensure students leave the food room clear at the end of lessons; excess waste material to be swept so as not to case trip/slip hazards, clean work surfaces to provide a safe environment for next class;
- To undertake daily maintenance of:

- Washing and drying of cloths, t-towels and oven gloves.
- Replenishing of hand soap and washing up liquids
- Covering of student's food and placing into the correct fridges
- Preparation of equipment needed for each practical lesson
- Cleaning and organisation of storeroom
- Weighing and preparation of some ingredients for those students who may require them
- Log sheets in respect of temperature monitoring for fridges and freezer.
- To check for missing and damaged equipment against inventories and inform the relevant teacher;
- To ensure the safe treatment and disposal of used materials including hazardous substances and responding to actual or potential hazards;
- To keep abreast of current safety guidelines and legislation actively contributing to the assessment, monitoring and review of health & safety procedures;
- To maintain and monitor adequate stock levels of consumables and equipment advising Head of Department of any requirements in good time;
- Responsible for the timely placement of consumables and equipment orders, in consultation with the Head of Department;
- To check, record and organise the storage of newly received consumables and equipment including the unpacking and storing of wood, metal and plastic materials;
- To allocate consumables to students as required;
- To assist the Head of Department in stocktaking consumables and equipment;
- To attend on-going training, when required including a basic food hygiene certificate.

Support for School:

- To be committed to, and promote, the school's vision, aims, objectives and values;
- To promote positive behaviour and respond appropriately to situations that challenge equality of opportunity;
- To work co-operatively and support the Academy's Professional Review system;
- To be responsible for promoting and safeguarding the welfare of all students;
- To perform other duties as required by the Headteacher and/or Head of Department.

REASONS TO WORK AT PINNER HIGH SCHOOL

- A friendly, respectful and collaborative environment.

- The opportunity to work with a number of skilled professionals.
- The opportunity to contribute to extra-curricular activities as part of the 'Heads Challenge' scheme; our own Duke of Edinburgh style award.
- The opportunity to work with independent, resilient pupils who take pride in their community and themselves.
- Excellent CPD opportunities and access to training, including schools within the Trust across the Borough.
- A collaborative approach to building a new school community
- Opportunities to access and experience senior leadership positions

BENEFITS

- Continuous professional development;
- Employee Assistance Programme;
- Contributory pension scheme;
- Paid lunch break duty with free lunch whilst on duty;
- Free tea and coffee;
- Onsite parking
- Gym access;
- Brand new facilities;
- Free eye care voucher;
- Salary sacrifice scheme for Cycle to work
- Three weeks Christmas break in December

SAFEGUARDING & DATA PROTECTION

All staff employed by the Trust are required to be fully aware of and understand the duties and responsibilities arising from the Children's Act and associated Government guidance in relation to child protection and safeguarding young people.

All staff employed by the Trust are required to reflect and model the ethos and values of the Trust. All staff employed by the Trust are required to respect the confidentiality of information relating to students, their families, and staff.

Pinner High School and Harrow Academies Trust are committed to safeguarding and promoting the welfare of students. Successful applicants will be required to undergo an enhanced Disclosure and Barring Service (DBS) check.

Offers of employment

Pinner High School reserves the right to assess candidates online social media presence.

Offers will be subject to receipt of two references (one of which should be the most recent employer).

For more information about our safeguarding policies, please visit our school website:

<http://www.pinnerhighschool.org/page/?title=Safeguarding&pid=44>

APPLICATION PROCESS

The job description is current at the date shown, but in consultation with you, may be changed by the Headteacher to meet changing regulations or circumstances. These would be commensurate with the grade and title of the post.

All postholders are expected to be aware of and comply with policies and procedures relating to health and safety and security, confidentiality and data protection, reporting all concerns to the Headteacher and/or Line Manager as appropriate; ensure compliance with your responsibilities as laid out in the Pinner High School Equal Opportunity Policy and take an active role in promoting equality and diversity; promote the school's policy on behaviour and punctuality for learning, and a commitment to providing a caring and stimulating environment and improving standards for all pupils within the school.

The postholder may be asked by the Board of Trustees, Local Governing Body or Headteacher to undertake other duties that are reasonably regarded as falling within the duties and responsibilities of the post.

If Pinner High School sounds like it is right for you:

Please visit www.mynewterm.com and search for the corresponding link or follow the direct link on our school website www.pinnerhighschool.org

If you have any questions or queries, please contact careers@pinnerhighschool.org or call 020 3096 0769. *The school reserves the right to appoint at any stage of the recruitment process; early applications are encouraged.*

PERSON SPECIFICATION

Education, Qualifications and Training	Essential	Desirable	Identified
Has a good level 2 qualification or above in related field or equivalent working experience for a minimum of 3 years	Yes		Application
Maths & English Grade C or above GCSE (or equivalent)		Yes	
Has a current certificate in Basic Food Hygiene		Yes	Application
Experience	Essential	Desirable	Identified
Experience of working with young people	Yes		Application Reference Interview
Knowledge of safe working practices in relation to the handling and usage of hazardous equipment and tools	Yes		Application Interview
Ability to maintain a range of tools and equipment	Yes		Application Interview
Organisation of own workload and priorities on a day to day basis using own initiative	Yes		Application Interview
Previous experience of working in a design technology environment		Yes	Application Interview
Working knowledge of national requirements regarding curriculum delivery of design and technology.		Yes	Application Interview
Knowledge, Skills and Abilities	Essential	Desirable	Identified
Good basic IT proficiency	Yes		Application Interview
Demonstrates great communication & interpersonal skills	Yes		Interview Reference
Demonstrates an ability to quickly establish positive working relationships with students, staff, parents and a wide range of people from within and outside the school	Yes		Application Reference Interview
Demonstrates an ability to handle difficult situations with sensitivity, confidentiality and discretion at all times, combined with a calm personality, a practical approach and sound judgement	Yes		Reference Interview
Ability to be a good role model to young people – demonstrate and promote positive values, attitudes and behaviour	Yes		Reference Interview
Demonstrates an ability to maintain a non-confrontational approach	Yes		Reference Interview
Have a passion for cooking and an interest in all things food!		Yes	Application Interview
Knowledge of Health and Safety legislation		Yes	Application Interview
Other Requirements	Essential	Desirable	Identified

Enthusiasm, energy and commitment	Yes		Reference Interview
A flexible approach to tasks	Yes		Interview
High expectations of all young people, respect for their social, cultural, religious & ethnic background, and a commitment to raising the achievement & self-esteem of all young people	Yes		Application Interview
A commitment to safeguarding & promoting the welfare of children and young people	Yes		Application Reference Interview
A willingness to undertake additional training, keep up-to-date with developments and changes in good practice	Yes		Interview
Awareness and adherence to relevant health & safety regulations and a commitment to equality of opportunity	Yes		Application Interview