



Job Description/Person Specification

Food Technician - Design & Technology (D&T)

Herts Payscale H2 -26 hours a week, term time plus 3 weeks

About the role: we are looking to appoint a friendly and approachable person with a can-do attitude who will provide effective support to the Food & Nutrition department within Design and Technology

Responsible to: Lead D&T Technician

Main Areas of Responsibility:

- Preparing for, assisting in, and clearing up after practical Food lessons
- Ensuring equipment is clean and working, and that materials and ingredients are fully stocked and ready for practical lessons
- Maintain a well organised and safe working environment

Person Specification/Role Specific Requirements:

- Ability to prepare for, assist in and clean up after practical lessons
- Maintaining Food Hygiene health and safety requirements (training given)
- Ensuring the general cleanliness, tidiness and orderliness of two food rooms and preparation room
- Ability to work under pressure
- Maintaining stock levels of necessary ingredients
- Dealing with monies associated with purchase of ingredients
- Good organisational skills
- Problem solving and a "can do" attitude
- Enjoy working with children.

This job description is a guide to the work that you will be initially required to undertake. It may be changed from time to time, in consultation with you, to meet changing circumstances. It does not form part of the contract of employment.

May 2026

