

The Royal Alexandra and Albert School



Post: Head of Food Prep and Nutrition (2i/c of Art and Technology Faculty)

Responsible to: Faculty Leader for Art and Technology

Start Date: September 2021

The Role

To provide inspirational leadership of this department and effective delivery of an outstanding curriculum of Food Prep and Nutrition to ensure all our pupils make excellent progress.

To inspire teachers and pupils to have a passion for the subject and to ensure the department is a vibrant department within the school community.

Salary/Grade

UPS / MPR + TLR2

The role is a full-time role with the post-holder teaching 27 periods per week. (the full-time loading with no positions of responsibility being 29 periods)

Key Responsibilities

- To provide strong and supportive leadership of Food Prep and Nutrition
- To lead the department to the highest standards of professionalism as a role model for colleagues and pupils
- To provide effective leadership to a team of teachers in the delivery of GCSE Food Prep and Nutrition
- To work alongside subject specialist teachers in leading the design and implementation of an outstanding curriculum for Food Prep and Nutrition
- To constantly review and develop the quality of teaching and learning within the department to ensure outstanding practice and the development of exceptional performance skills in pupils
- Be held accountable for the progress of all pupils in Food Prep and Nutrition
- To promote Food Prep and Nutrition and ensure it is thriving within the Junior and Senior School

Leadership of subject

- To ensure creative curriculums are developed and implemented in Food Prep and Nutrition and ensure the delivery of high-quality teaching
- Develop curriculums that meets the needs of all learners
- Develop innovative schemes of work which are inspiring for learners and teachers alike

- To assess the performance of pupils and record their development, progress and attainment and ensure this is done consistently across the department using internal moderation where necessary
- Analyse progress and attainment data and use this to raise student attainment, direct student intervention and inform possible changes to curriculum design
- Work in collaboration with colleagues to ensure pupils receive high quality interventions
- Through regular observation and feedback, mentor subject teachers to ensure excellent teaching and learning in all lessons
- To keep up to date with all initiatives and developments in teaching and in the subject
- Ensure that classroom teachers are utilising best practice for the teaching of Food Prep and Nutrition
- Lead departmental inset to share good practice and develop teaching and learning within each subject area
- Conduct evaluations of the quality of teaching and learning of individual classes and as a department, agreeing implementing and holding teachers to account to changes to teaching and learning
- Create and sustain a positive department culture, where staff feel collectively supported and developed
- Take the role of Performance Manager for members of the department

Teaching and Learning

- Plan and teach engaging and challenging lessons
- To provide clear structures for lessons, and for sequences of lessons, in the short, medium and longer term, which maintain pace, motivation and challenge
- To plan effectively to ensure that pupils have the opportunity to meet their potential, taking account of the needs from those who are underachieving to those who are very able, making use of relevant information and specialist help where available
- Use regular, measurable and significant assessments of teaching
- Complete all reporting on time
- Closely monitor progress and attainment of pupils and use it to inform teaching
- To set high expectations for pupil behaviour and establish a safe environment that supports learning and where pupils feel secure and confident
- Maintain regular and productive communication with parents about their child's progress, behaviour and development, including attending after school parent meetings as required

Other

- Actively contribute to the co-curricular life of the School
- Undertake professional development as agreed with school leaders

- Perform additional duties and tasks required for the effective operation of the school as directed by the Headmaster
- Be aware of and comply with policies and procedures relating to child protection, health and safety regulations, security and confidentiality, reporting all concerns as appropriate
- Contribute to the overall ethos and aims of the School

Person Specification: Head of Food Prep and Nutrition

Criteria	Essential	Desirable
Qualifications	<ul style="list-style-type: none"> • Good Honours Degree in Food Prep and Nutrition or in a relevant subject • Recognised Teaching Qualification 	<ul style="list-style-type: none"> • Additional qualifications/ training
Experience	<ul style="list-style-type: none"> • Experience of successful teaching of Food Prep and Nutrition at GCSE and Key Stage 3 • Experience of raising attainment • Experience of supporting other staff to enhance teaching and learning 	<ul style="list-style-type: none"> • Experience of successful teaching of Food Prep and Nutrition at Key Stage 2 • Experience of curriculum design • Experience of leading and developing a team • Experience in more than one school
Leadership and management	<ul style="list-style-type: none"> • Effective team worker and leader • High expectations for accountability and consistency • High expectations of self and others • Ability to create and lead departmental development • Ability to manage change • Ability to enable others to achieve success 	
Teaching and Learning	<ul style="list-style-type: none"> • Excellent classroom practitioner • Commitment to regular and on-going professional development 	<ul style="list-style-type: none"> • Experience of using 4 Matrix
Personal	<ul style="list-style-type: none"> • Ability to inspire and lead others • Good communication, planning and organisational skills 	

	<ul style="list-style-type: none">• Hardworking• Enthusiastic• Resilient• A strong team player• Good sense of humour	
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The Royal Alexandra and Albert School is committed to safeguarding and promoting the welfare of children and applicants must be willing to undergo child protection screening appropriate to the post, including an Enhanced DBS check.

Please complete the application form with a covering letter or supporting statement and return to hr@gatton-park.org.uk

Closing Date: Friday 13th November, 2020 by 9.00 am
The school reserves the right to appoint prior to the closing date.