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# TEACHER OF FOOD TECHNOLOGY

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## The Post

We want to appoint an energetic, enthusiastic teacher of Food Technology to join our experienced and successful team in Design Technology.

The post involves teaching Food across Years 7 – 8 as part of our creative/technology curriculum, and all GCSE Food. We have now moved option choices into Year 8, so that pupils can begin their GCSEs in Year 9. Food is a popular option at Key Stage 4.

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## The Faculty

Though we refer to Technology as a department, it is in fact a faculty of 4 teachers and a technician who offer a range of different disciplines at Key Stage 4 and 5. The Key Stage 3 curriculum is design-based with a strong STEM element which aligns well with the new National Curriculum for Design and Technology. The faculty currently offers Product Design, Engineering, Food and Construction for GCSE/equivalent, and Product Design at A-level. The School plan for Food Technology puts a much greater emphasis on cookery at Key Stage 3. So the person we are looking for will be someone who knows and loves their subject discipline and wants to develop that knowledge, enthusiasm and skill-set in young people. S/he will be working alongside technology and creative arts colleagues, and will be tracking the learning progress of pupils with them across a range of disciplines, but they will be the food specialist and responsible for their area.

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## Professional Development and Career Progression

As a Teaching School we have developed subject networks which extend across the region for the main EBacc subjects; we are now looking to develop the same networks for technological and creative subjects, so that individual specialists are not isolated but can refer to a supportive network of practitioners in the development of curriculum, pedagogy and assessment. There is an opportunity in this post for an ambitious and experienced teacher to become accredited as a Specialist Leader of Education and to lead and develop a Food network, and to develop training for future teachers of Food as part of our SCITT development.

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## The Curriculum and Extra-Curricular Activities

All pupils in Year 8 have 1 hour of Food per fortnight. Pupils will take their GCSE options in Year 8. School policy is that all pupils take EBacc, unless there is a very good reason why they should not. Thereafter they have a free choice of 2 options, and select 2. Pupils are strongly encouraged to follow their interests and enthusiasm, and look for breadth. We therefore have strong and healthy Food groups every year. In our curriculum plan, pupils have 4 hours per fortnight for option subjects in Years 9 and 10, and 5 hours in Year 11. We will not start the GCSE curriculum until January of Year 9; during the first term pupils will build their skill levels through a bridging unit designed specifically for their subject. In Year 9 we also run an enrichment curriculum which gives the pupils the opportunity to study a subject for one hour per fortnight. The enrichment curriculum is not linked to examination work, it simply gives staff and pupils the opportunity to explore the 'fun' aspects of subjects and adds breadth to the curriculum. Food Technology is also a popular choice for pupils in our enrichment curriculum.

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## Extra-Curricular Offer

Design Technology has a thriving extra-curricular offer. Opportunities for students include STEM club, Robotics for Girls and Go4SET. We have developed excellent relationships with external organisations such as The Manchester Metropolitan University to develop practical skills for Food Technology and The Manchester College to develop Construction Skills. External clients are used for GCSE and A-level projects in addition to our Year 12 students taking part in The Engineering Education Scheme.

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## Facilities

Food Technology was refurbished and reopened in 2014. The new facilities have been custom designed to provide students with an industrial setting in which they can work. The room is comprised of 8 fully stainless steel work bays accommodating groups of up to 4 students. These bays all contain catering grade equipment with an industrial-style layout.

The room is also fully temperature regulated, with both air conditioning and full extraction. Equipment within the room includes 2 industrial refrigerators, a blast chiller and electric blinds. At the front of the classroom is a teacher demonstration area with oven and hob top, along with a whiteboard and overhead projector. Behind the classroom is a dedicated preparation, storage and technician workroom.

The Technology department also has its own computer room with a class set of networked computers, containing appropriate Food Technology software.

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## Method of Application

Applications by post should be marked '**Teacher of Food Technology**' and should be returned to:  
Mr R Higgins, MA, Headteacher, The Blue Coat School, Egerton Street, Oldham, Lancashire, OL1 3SQ.

*It is the responsibility of the applicant to ensure correct postage.*

or email to: [vacancies@blue-coat.org](mailto:vacancies@blue-coat.org)

Closing date for applications: **Monday 17<sup>th</sup> December 2018, 1.30pm**

Interviews: **January 2019**

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