THOMAS BENNETT COMMUNITY COLLEGE JOB DESCRIPTION		
Job Title: Teacher of Food Technology	Hours per week: Full Time, Term Time Only, Including INSET days	
Responsible to: Head of Art, Design & Technology	NQT & Mainscale	

The primary responsibility of the post is to teach Food Technology at Key Stage 3, 4 and 5. Key Stage 4 Hospitality and Catering will also be required. You will need to be passionate about your subject and committed to raising the achievement and attainment of young people.

General Professional Duties

- Set high expectations which inspire, motivate and challenge pupils
- Promote good progress and outcomes by pupils
- Demonstrate good subject and curriculum knowledge
- Plan and teach well-structured lessons
- Adapt teaching to respond to the strengths and needs of all pupils
- Make accurate and productive use of assessment
- Manage behaviour effectively to ensure a good and safe learning environment
- Fulfil wider professional responsibilities

Signed:	Post Holder:	Date:
Signed:	Headteacher: Gianni Bianchi	Review Date:

PERSON SPECIFICATION

QUALIFICATIONS EXPERIENCE	 Qualification to the equivalent of degree level QTS Recent classroom teaching in a secondary school or similar of the above subjects
ESSENTIAL KNOWLEDGE AND SKILLS	 Commitment to provide students with an education of the highest standard Commitment to creating an enterprise in culture in young people Commitment to continued professional development A desire to be actively involved in the development of an academic and innovative department Willingness to be involved in staff teams across the school The ability to communicate the school's vision in this curriculum area and to introduce strategies to make it a reality To take a full and active role in all CPD activities