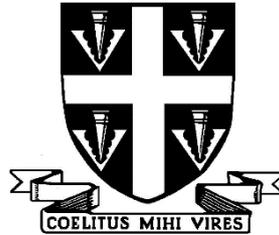
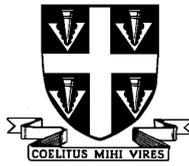


RANELAGH SCHOOL



SUBJECT LEADER OF FOOD PREPARATION AND NUTRITION





Dear Colleague

Thank you for your interest in the post of Subject Leader of Food Preparation and Nutrition at Ranelagh School. In this letter, we aim to provide you with some further insight into our school and our priorities.

Our school has an excellent reputation at local and national level. The last inspection by Ofsted in 2015 judged us to be outstanding in all areas. This was our fourth outstanding report and, whilst we are very proud of this achievement, we are in no way complacent.

Our students routinely achieve excellent results. In 2019, 86% achieved a grade 4 or above at GCSE and numbers taking the subject at GCSE remain high. Accommodation is in two dedicated practical spaces and one classroom for theory work. The department also benefits from the support of a dedicated technician.

In addition to excellence in terms of academic outcomes, our purpose is to provide a supportive, stimulating and secure environment in which young people can thrive. As such we seek to employ inspirational and energetic staff, committed to the school's ethos. In return, we aim to provide opportunities for continuing professional growth and development for all staff, beginning with a well-established induction programme.

Given that we spend such a significant proportion of our time in the workplace, it is important to take pride and pleasure in what we do here. Teaching and non-teaching staff collaborate well. They are mindful of one another's well-being and there is a strong sense of collective purpose.

If you are interested in learning more about the role, then please do contact me. If you would like to apply please submit your application form available on the website <https://ranelagh.bonitas.org.uk/>

We look forward to hearing from you.

Yours sincerely

Mr Timothy Griffith
Headteacher

SUBJECT LEADER OF FOOD PREPARATION AND NUTRITION (TLR2.2)

The person appointed will be expected to ensure that high standards of learning and achievement are attained in Food Preparation and Nutrition and that school policies are implemented.

This post requires an enthusiastic and energetic teacher who is well qualified and prepared to lead the department and work as part of a team to support the ethos and aims of the school.

JOB DESCRIPTION
Subject Leader of Food Preparation and Nutrition
Job Purpose
<ul style="list-style-type: none">• To lead and manage a team of staff in providing stimulating and appropriately differentiated Food Preparation and Nutrition curriculum for students aged 11-18, contributing to high standards of teaching and learning and the raising of standards of achievement• To lead and manage the subject area with enthusiasm and efficiency to ensure that high standards of learning and achievement are attained and that school policies are being implemented
Accountable to
<ul style="list-style-type: none">• The Headteacher and line managed by, and responsible to, a member of the Senior Leadership Team
Responsible for
<ul style="list-style-type: none">• Leadership of Food Preparation and Nutrition teaching in the school
Job Specification
<ul style="list-style-type: none">• This post requires an enthusiastic, efficient and effective teacher who is able to manage and lead a team in supporting the ethos and aims of the school within this subject area
Subject Leader Responsibilities
<ul style="list-style-type: none">• To lead and manage a team of staff in the provision of a stimulating, high quality Food Preparation and Nutrition curriculum for students aged 11-18, which meets external requirements and school and departmental objectives• To keep up to date with new development in the curriculum and to liaise with colleagues as appropriate• To work with the team in producing documentation in line with overall school policy and the requirements of the National Curriculum. Documentation should include:<ul style="list-style-type: none">➤ Prioritised departmental training and development needs

➤ Schemes of work/programmes of study

- To liaise with the Curriculum Leader of Design and Technology to ensure that appropriate arrangements are in place for student assessment and for reporting the assessments with the school's framework for assessment
- To monitor and evaluate student progress within the subject area and to be responsible for the promotion of student progress
- To ensure that work is sufficiently differentiated to allow access and interest for all students.
- To be responsible for ensuring that all relevant whole school policies are implemented as appropriate within a subject specific context
- To be involved in timetabling with the member of SLT responsible for curriculum analysis/timetable
- To liaise with the Curriculum Leader of Design and Technology and the member of SLT responsible for curriculum planning in order to timetable the teaching of Food Preparation and Nutrition
- To manage effectively the delegated budget for Food Preparation and Nutrition and ensure resources are deployed to best advantage
- To convene, attend and chair meetings as appropriate, as well as communicate/ disseminate information to other members of the Food Preparation and Nutrition team
- To take an active part in professional development activities and opportunities for action research
- To work with, support and appraise members of the subject team, including undertaking annual performance reviews where appropriate
- To help inform staff, students, parents/carers, governors and the wider community about subject area issues as appropriate

This job description sets out the main duties of the post at the time of drafting. It cannot be read as an exhaustive list. These responsibilities will be discussed annually as part of the Subject Leader of Food Preparation and Nutrition's annual performance review and are subject to change. However, it may be altered at any time in consultation with post holder subject to need and the Headteacher's approval.

Specific Responsibilities

- To undertake specific responsibilities within the subject area

General Responsibilities

- To undertake the general responsibilities of all staff
- To implement the most recent Conditions of Employment issued by the Department for Education
- To undertake such activities as can be reasonably expected by the Headteacher or their representative

Subject Teacher's Responsibilities

- 1 To support and implement the initiatives agreed by the department and the school.
- 2 To encourage and enable all students to achieve the highest standards of learning possible by:
 - setting and sharing clear aims, goals and objectives;
 - planning, conducting, reviewing and evaluating learning experiences with particular regard to continuity and progression;
 - making sure the learning environment in the teaching space is stimulating, well organised, attractive, safe and secure;
 - providing effective feedback which promotes high expectations and progress enables all students to make progress;
 - ensuring that the best possible quality resources are used;
 - ensuring that a variety of teaching methods and styles are deployed;
 - making sure that all students have an equal opportunity to succeed;
 - undertaking accurate, relevant and regular assessment, recording and reporting of achievements.
- 3 To lead the department in developing relevant schemes of work and in implementing the national curriculum.
- 4 To undertake cross subject/cross curricular investigations as appropriate.
- 5 To have a positive attitude towards professional development.
- 6 To contribute to the department/school's curriculum enrichment programme for students.
- 7 To undertake the specific responsibilities of a Subject Leader.
- 8 To undertake the general responsibilities of all staff.
- 9 To undertake the responsibilities of a form tutor.

Person Specification

Qualifications	Degree in subject related discipline Qualified Teacher Status
Knowledge and experience	You will have: <ul style="list-style-type: none"> ● Excellent subject knowledge of Food Preparation and Nutrition ● Experience of planning and teaching at key stage 3 ● The ability to teach Food Nutrition and Preparation at GCSE and Diploma at Post 16
Skills and attributes	You will have: <ul style="list-style-type: none"> ● The potential to be an outstanding classroom teacher ● ICT competence ● Good communication skills ● High expectations of student behaviour and learning ● Commitment to inclusion ● The ability to contribute in the development of departmental teaching resources

Strategic Development	<p>You will have:</p> <ul style="list-style-type: none"> • A willingness to embrace new initiatives in Food Preparation and Nutrition education <p>You may also have:</p> <ul style="list-style-type: none"> • The ability to identify department priorities which support and enhance whole school development • The ability to make contributions to whole school initiatives • A willingness to develop links with external businesses and organisations
Teaching and Learning	<p>You will have:</p> <ul style="list-style-type: none"> • The capacity to inspire, support and challenge students • A proven track record of successful teaching in more than one key stage, including examination work • A commitment to the enrichment curriculum
Personal	<p>You will be able to:</p> <ul style="list-style-type: none"> • Demonstrate a passion for your subject • Demonstrate empathy • Manage your time and prioritise your time effectively • Embrace challenge with enthusiasm and resilience • Demonstrate a commitment to team work
Values	<p>You will be able to:</p> <ul style="list-style-type: none"> • Work with the Anglican foundation and ethos of Ranelagh • Make an active contribution to a culture of excellence and high expectations
Other	<ul style="list-style-type: none"> • Enhanced DBS Clearance (The successful applicant will be DBS checked through school)

FOOD PREPARATION AND NUTRITION DEPARTMENT

Teaching and Learning

We believe that effective food lessons use a range of approaches to support the learning of individual students. We seek to provide an environment in our lessons which is enjoyable, instructive and tailored to the needs of learners as individuals. Teachers and technicians continually review and update schemes of work to increase accessibility and interest. Our aim is to educate children to be confident, self-reliant, interested and knowledgeable with regard to food. We work together to provide an up to date and stimulating food curriculum that is relevant to our students.

Structure and staffing

The Food Preparation and Nutrition department comprises of a Curriculum Leader, full-time teacher, part-time teacher and a designated technician.

Facilities and resources

All members of staff are provided with a laptop and the school makes extensive use of Office 365 and Microsoft Teams. The department is housed in two practical spaces (one large and one small for sixth form) and a designated classroom for theory work. The department is well-resourced and equipped for the teaching of Food Preparation and Nutrition.

All teaching rooms are fully equipped with interactive touch screens with audio visual capabilities. The department has easy access to many other facilities in the school such as the reprographics centre, additional computer rooms, and other audio-visual equipment.

Curriculum

Key Stage 3:

Food is taught in mixed ability groups on rotation with Design and Technology. The typical class size of 22 students. Throughout the key stage the work is based on healthy eating, Italian food, food safety, food science and dietary needs and the schemes of work have been developed by the department.

Key Stage 4:

Students are studying the AQA 9-1 GCSE specification in Food Preparation and Nutrition. In 2019 86% of students achieved a grade 4 or higher.

Key Stage 5:

The WJEC Food Science and Nutrition Level 3 Diploma is offered at Post 16.

The Food Department is very popular and is involved with many enrichment activities. These include preparation for going to University with the sixth form; the Eco-schools group; the languages department and during Healthy Schools week. There is further scope to enhance the enrichment opportunities offered by the department.

ETHOS AND AIMS OF RANELAGH SCHOOL

Ethos

Recognising its historic foundation, the school is committed to preserving and developing its religious character in accordance with the principles of the Church of England and in partnership with churches at parish, deanery and diocesan levels.

The school aims to serve its community by providing an education of the highest quality within the context of Christian belief and practice. It encourages an understanding of the meaning and significance of faith, and promotes Christian values through the experience it offers to all its students.

The school aims to provide a supportive, stimulating and secure environment where high standards of learning and personal responsibility are expected and achieved and where every member of the school community is respected and valued.

Aims

- 1 To provide the environment, stimulus and opportunities which will encourage and enable every individual to discover and fulfil their potential.
- 2 To enable each individual to develop confidence and self-esteem, and to encourage self-reliance, self-discipline and corporate responsibility both in school and in the wider community.
- 3 To develop each student's capacity to take responsibility for his/her own learning and to work constructively as a member of a group or a team.
- 4 To provide opportunities for each student to participate in and enjoy a range of cultural, creative, practical, physical and social activities and to develop their knowledge and skills in these areas. To provide opportunities for moral and spiritual development.
- 5 To ensure that each student leaves school with qualifications and achievements commensurate with his/her ability, with the knowledge, skills, attitudes and values which will provide the confidence to lead a fulfilled and responsible life, and with an awareness that learning is a life long process.
- 6 To educate all students through a broad and balanced curriculum which will prepare them effectively for adult life in a multicultural society and an interdependent, changing world.

HOW TO APPLY

Please send a completed application to

Mr T Griffith, Headteacher
Ranelagh School,
Ranelagh Drive, Bracknell RG12 9DA
recruitment@bonitas.org.uk

Please note that CVs cannot be accepted