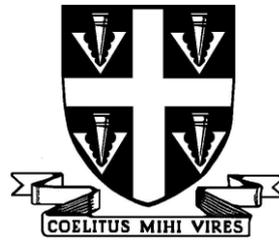


RANELAGH SCHOOL



TEACHER OF FOOD PREPARATION AND NUTRITION





Dear Colleague

Thank you for your interest in the post of Teacher 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.

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 completed application form via email to recruitment@bonitas.org.uk. The application form is available from the school the website www.ranelagh.bonitas.org.uk

We look forward to hearing from you.

Yours sincerely

Mr Timothy Griffith
Headteacher

JOB DESCRIPTION

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| Job title | <p>Subject teacher – FOOD PREPARATION AND NUTRITION</p> <p>We are looking for an enthusiastic candidate who is passionate about teaching and learning Food Preparation and Nutrition. The successful candidate will join a dynamic, strong and supportive team in a highly valued and forward-thinking department.</p> <p>This post requires a reflective and ambitious teacher who is well qualified and able to teach across the key stages. The person appointed will be expected to work as part of a team to support the ethos and aims of the school and be prepared to take part in whole school initiatives.</p> |
| Salary range | MPS |
| Contract | Full time or Part time/Permanent |
| Accountable to | The post holder will be accountable to the Headteacher and be line managed by, and responsible to, the Subject Leader. |
| Job Purpose | <ul style="list-style-type: none"> • To teach Food Preparation and Nutrition to students in key stages 3, 4 and 5 • To ensure high standards of learning and achievement • To ensure effective implementation of school policies and protocols |
| Safeguarding | The school is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. Candidates must be willing to undergo screening, including checks with past employers and an Enhanced Disclosure via the Disclosure and Barring Service. |

KEY FUNCTIONS OF THE ROLE

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| Principal areas of responsibility | <ul style="list-style-type: none"> • To work with colleagues to ensure that teaching, learning and achievement are of the highest possible standard • To meet the requirements of the Teachers' Standards • To support and implement the initiatives agreed by the department and the school • To work with the department in developing relevant schemes of work and programmes of study |
| Key tasks | |
| Teaching and learning | <ul style="list-style-type: none"> • To set and share clear aims, goals and objectives • To plan, deliver, review and evaluate learning experiences with particular regard to continuity and progression • To ensure that a variety of teaching methods and styles are deployed • To ensure that the learning environment in the teaching space is stimulating, well organised, attractive, safe and secure • To ensure that work for students is sufficiently differentiated in order to promote progress, engagement and challenge • To provide effective feedback which promotes high expectations and enables all students to make progress • To ensure that high quality resources are used to support and enhance learning • To ensure that all students have an equal opportunity to succeed |

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| Assessment, monitoring and reporting | <ul style="list-style-type: none"> To undertake accurate, relevant and regular assessment, recording and reporting of attainment and achievement which is aligned with department and whole school policy and practice |
| Professional training and development | <ul style="list-style-type: none"> To undertake appropriate professional development to support effectiveness in role |
| Wider engagement | <ul style="list-style-type: none"> To contribute to cross-curricular initiatives as appropriate To make an active contribution to the school/department's programme of curriculum enrichment |
| General responsibilities | <ul style="list-style-type: none"> 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 |

PERSON SPECIFICATION

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|---------------------------------|--|
| Qualifications | Degree in subject related discipline Qualified Teacher Status |
| Knowledge and experience | You will have: <ul style="list-style-type: none"> Excellent subject knowledge (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 | You will have: <ul style="list-style-type: none"> A willingness to embrace new initiatives in food 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 | You will have: <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 | You will be able to: <ul style="list-style-type: none"> Demonstrate a passion for your subject Manage and prioritise your time effectively Demonstrate a commitment to team work |
| Values | You will be able to: <ul style="list-style-type: none"> Work within the Anglican foundation and ethos of Ranelagh Contribute to a culture of excellence and high expectations |
| Other | <ul style="list-style-type: none"> Enhanced DBS Clearance <p>(The successful applicant will be DBS checked through school)</p> |

FOOD PREPARATION AND NUTRITION AT RANELAGH

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 Subject 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.

Subject Teacher's Responsibilities

- 1 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, hygienic, 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.
- 2 To work with the department in developing relevant schemes of work and in implementing the national curriculum.
- 3 To take a positive attitude towards professional development.
- 4 To contribute to the department/school's curriculum enrichment programme for students.
- 5 To undertake specific responsibilities in the Food Department as agreed with the Curriculum Leader – including teaching Food Preparation and Nutrition to GCSE and WJEC Food Science and Nutrition Diploma at Post 16.
- 6 To support and implement the initiatives agreed by the department and the school
- 7 To undertake the general responsibilities of all staff.
- 8 To undertake the responsibilities of a form tutor.

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 lifelong 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 Timothy Griffith
Ranelagh School,
Ranelagh Drive, Bracknell RG12 9DA
recruitment@bonitas.org.uk

Please note that CVs cannot be accepted