

**THE BISHOPS' BLUE COAT CHURCH
OF ENGLAND HIGH SCHOOL**

Known Nurtured Inspired

Vaughans Lane, Great Boughton, Chester, CH3 5XF

Tel: 01244 313806

Email: tparry@bishopschester.co.uk

Headteacher: Ian Wilson BA MA NPQH

Mixed 11-18 Comprehensive 1120 on roll, 153 in 6th form



Food Technician

35 hours per week. Term time only (39 weeks per year)

Academy Pay Grade 3

Actual Salary £15,046 - £16,006

Plus membership of the Local Government Pension Scheme

Required September 2022

We are seeking to appoint an enthusiastic individual to join our friendly and progressive Food and Nutrition Department. The successful candidate will work alongside the existing technician and departmental staff and have the ability to organise, deliver and provide technical and practical support in order to facilitate the teaching of Food and Nutrition. It is desirable that the applicant has expertise in the storage, preparation and cooking of food and the use, setup and maintenance of food equipment.

The Bishops' Blue Coat CE High School is a high achieving and forward thinking school, which is oversubscribed and enjoys an excellent reputation. We are committed to ensuring excellent learning and teaching in a caring environment. You will find the school a rewarding and friendly place to work with good relationships between staff and students. We have a strong commitment to the professional development of all our staff.

If you would be interested in joining us then please download an application pack from our [website https://bishopschester.co.uk/careers-vacancies](https://bishopschester.co.uk/careers-vacancies).

Closing date: 10.00 am Monday 27 June 2022 with interviews scheduled for Friday 1 July 2022.

The Bishops' High School is committed to all aspects of safeguarding.



June 2022

Dear Applicant,

Food Technician

Thank you for your interest in this position. I hope that the enclosed details provide sufficient information to help you to decide whether to submit an application.

We are seeking to appoint an enthusiastic individual to join our friendly and progressive Food and Nutrition Department. The successful candidate will work alongside the existing technician and departmental staff and have the ability to organise, deliver and provide technical and practical support in order to facilitate the teaching of Food and Nutrition. It is desirable that the applicant has expertise in the storage, preparation and cooking of food and the use, setup and maintenance of food equipment.

We aim to be a school where students are known, nurtured and inspired. We believe that we have a responsibility to ensure that our students gain examination results in line with their potential, but we see education as being much more than this. In the light of being a Church School, we are particularly interested in the development of the whole person. We would hope that when students leave us, they are equipped with the skills and attributes of well-rounded individuals, who have the ability and desire to make a positive contribution to the society in which they live.

Our most recent Ofsted Inspection (November 2019) judged us to be a “Good” school with ‘outstanding development of each individual’. In our Denominational Inspection in 2016, we were judged ‘an outstanding Church of England High School’. The school is thriving with an excellent reputation. There are 1120 pupils on roll including a sixth form of 153. In 2010, we were invited by the DfE to apply for Academy Status which we successfully gained in April 2011. This gives us more autonomy and we remain a single academy trust, rooted in our West Cheshire community, striving to meet our goal of becoming an outstanding school in all aspects.

We enjoy a very good reputation for the quality of pastoral care offered to students within our Christian ethos. Relationships throughout the school are very good and we have a strong commitment to promoting high standards of individual care and achievement. We believe that we are a fully inclusive school and our intake, in terms of the ability and social background of our students, is truly comprehensive. The 140 teaching and support staff are dedicated, hard-working and very supportive of each other as well as of the students. The school enjoys a friendly and positive working atmosphere. We also pride ourselves on

an excellent programme of CPD with a nearby teaching school and links with Chester University and the Mickle Trafford School Direct teacher training alliance.

If, having read the accompanying documentation, you feel you possess the qualities we are looking for; I do hope that you will submit an application. If you would like further information, please do not hesitate to contact our Subject Leader for Food and Nutrition, Karen Baker kbaker@bishopschester.co.uk or myself iwilson@bishopschester.co.uk.

Your application should comprise a completed application form and an accompanying word processed letter (maximum 2 sides A4) which addresses the Person Specification. Full DBS checks apply. The closing date for applications is 10.00 am on Monday 27 June 2022 with interviews scheduled for Friday 1 July 2022.

Whilst we would like to acknowledge all applications, this is not always possible. If you have not heard from us within two weeks of the closing date, please assume you have not been successful this time. However, we thank you for your interest in our school.

I look forward to hearing from you.

Yours sincerely,

A handwritten signature in black ink that reads "Ian Wilson". The signature is written in a cursive style with a long horizontal stroke underneath the name.

Ian Wilson
Headteacher

Your application pack should contain:

- letter from the Headteacher
- application form
- a job description
- a person specification

Note: Please could you ensure that you:

- include details of your qualifications, including grades under the results section of your application form
- include your mobile telephone number and a live email address

JOB DESCRIPTION



Job Title:	Food and Nutrition Departmental Technician
Salary:	Academy Pay Grade 3 (Points 2-4 £18,516-£19,264 pro rata) Actual Salary £15,046-£16,006 pa plus membership of the local government pension scheme
Line Manager:	Head of Food and Nutrition
Hours:	35 hours per week /39 weeks per year - 8.15am-3.45pm with half an hour for lunch

General Information/Purpose of Job

To be responsible to the Head of Food and Nutrition in coordinating the use of, and development of, practical resources and facilities including the provision of guidance and support in meeting the practical requirements of the Food and Nutrition curriculum. As the school and department have expanded – this has generated the opportunity to appoint an additional technician to the department.

Main Responsibilities

1. Management of equipment and resources to ensure they are organised and in safe working order, in consultation with the Head of Food and Nutrition, to meet the performance standards required by the department.
2. Ensure the security of equipment at the end of the school day including gas supply power shutdown. Ensure knife blocks are full and in secure storerooms at the end of lessons.
3. Carry out laundry generated by practical lessons and ensure materials such as washing up liquid and hand soap are kept topped up.
4. Ensuring the kitchens are cleaned down at the end of the day and units/equipment have been checked and are in clean and working order.
5. Ensure safe storage and disposal of ingredients, students food and equipment taking account of safety procedures and COSHH regulations to ensure safety of the pupils and staff.
6. Set out and clear away ingredients and equipment, prepare and set up and clear away demonstrations as required by teaching staff, and assist in the ordering of ingredients and equipment.
7. Carry out risk assessments for technician activities.
8. Assist in practical classes, carrying out demonstrations, preparing resources and setting up specialist equipment for GCSE and A-level. Provide practical support and guidance for school staff and students in the use of ingredients, equipment, and recommend solutions to technical problems encountered
9. Maintain hygiene standards in the department in terms of food storage, preparation, kitchen hygiene and storage of equipment.

10. Stock inventory including the ordering and provision of ingredients for demonstrations, Pupil Premium students and school events such as open evening.
11. Provide administrative support to teaching staff in the department including printing, copying and displays. Maintain up to date accreditation with the relevant health and safety qualifications.
12. Promote the observance of a safe and healthy working environment and provide advice on health and safety issues to teachers and students.
13. Assist in the resourcing, design and maintenance of wall displays.
14. Carry out break time and lunchtime supervisory duties on a rotational basis.
15. Provision of first aid assistance (training will be provided if required).
16. Provide support in other areas to facilitate the smooth running of the school.

Notwithstanding the detail in this job description, in accordance with the School's Flexibility Policy the job holder will undertake such work as may be determined by the Headteacher/Governing Body from time to time, up to or at a level consistent with the Main Responsibilities of the job.

PERSON SPECIFICATION

Food and Nutrition Departmental Technician



	ESSENTIAL CRITERIA	DESIRABLE CRITERIA
QUALIFICATIONS AND KNOWLEDGE	<ul style="list-style-type: none"> • Commitment to personal/professional development • Knowledge of Food equipment and its uses including the preparations required for practical classes • Knowledge of Health and Safety guidelines relevant to role • Knowledge of materials, of their safe handling and storage 	<ul style="list-style-type: none"> • Good honours graduate ideally in related subject • First aid • Food hygiene certificate at least L2 • Full clean driving licence • Clear understanding of the secondary curriculum and its assessment
EXPERIENCE		<ul style="list-style-type: none"> • Experience of working as a Food Technician or Lab Technician
SKILLS AND ATTRIBUTES	<ul style="list-style-type: none"> • Ability to establish good working relationships and to work effectively in a team • Demonstrate commitment to, awareness of and competent understanding of COSHH regulations and related procedures • Ability to prepare equipment and materials for lessons, as requested by the teaching staff • Organised with the ability to plan ahead. • Ability to maintain high standard of workplace cleanliness 	<ul style="list-style-type: none"> • Computer skills • Ability to carry out risk assessments • Willingness to contribute to extra-curricular activities
PERSONAL QUALITIES	<ul style="list-style-type: none"> • Support the school's Church Ethos • A passion for Food and Nutrition teaching in schools • Enthusiastic and committed • Ability to work constructively as part of a team, understanding classroom roles and responsibilities and your own position within these. • A forward thinking approach with the ability to generate ideas and drive initiatives • Flexible and highly self-motivated and able to use initiative to ensure tasks are completed with an ability to motivate and inspire students • Good interpersonal and communication skills • The ability to act as an excellent role model for staff and students, having an understanding of working with children. • Display calmness under pressure • To be able to form positive professional relationships with both students and colleagues • Ability to self-evaluate learning needs and willingness to participate in development and training opportunities • Ability to adhere to policies, procedures and relevant legislation relating to child protection, health and safety, security, confidentiality, data protection and equal opportunities 	<ul style="list-style-type: none"> • Willingness to take a full part in the life of the school • A sense of humour