



ST JOSEPH'S COLLEGE

Job Title

Teacher of Food Technology

Reports to

Head of Technology Faculty

Contract Type

Full-time

Salary

Competitive, dependent on experience and qualifications

Start Date

September 2026

The Environment:

St Joseph's College is an independent school with Christian values that gives students space to thrive. Being part of the St Joseph's community is a one-in-a-lifetime experience. We provide a stable foundation for students, and we take happiness very seriously.

At St Jo's we support the intellectual, spiritual, physical and emotional growth of every pupil. We firmly believe that children who thrive are the happiest of all and this creates an environment that is inspirational for staff as well as students.

An energetic and forward-thinking College, St Jo's is a day and boarding school for boys and girls aged 2-19 years.



The Opportunity:

The College is seeking an enthusiastic, skilled, and committed Teacher of Food who is passionate about delivering high-quality practical and theoretical food education. The successful candidate will inspire students across Key Stages 3, 4, and 5, and contribute positively to this thriving and growing subject area. The post is suitable for either an experienced teacher or recent qualified/qualifying ECT.

At Key Stage 3, all students study Food Technology as part of the core Technology curriculum. Students receive 100 minutes of Food Technology teaching per fortnight, enabling them to develop essential practical cooking skills, a strong understanding of nutrition, food safety, and an appreciation of healthy eating and food provenance.

At Key Stage 4, students can opt to study the WJEC Level 1/2 Vocational Award in Hospitality and Catering in Years 10 and 11. This popular and engaging qualification allows students to develop practical culinary skills alongside an understanding of the hospitality industry, nutrition, menu planning, and food safety. Students benefit from a balance of practical and theoretical learning, preparing them for further study or careers within the hospitality and catering sector.

At Key Stage 5, St Joseph's College is proud to be the only school in Suffolk offering the Leiths School Level 3 Professional Cookery qualification. This prestigious and industry-recognised course provides students with professional-level culinary training, equipping them with advanced practical skills, technical knowledge, and pathways into higher education or employment within the food and hospitality industry.



Key Responsibilities

The Teacher of Food will be responsible for delivering high-quality teaching and learning, supporting student progress, and contributing to the continued development of Food education at St Joseph's College.

Teaching and Learning

- Plan and deliver engaging, challenging, and well-structured Food Technology lessons across Key Stages 3, 4, and 5.
- Teach Food Technology at Key Stage 3 (100 minutes per fortnight), ensuring students develop core practical skills, food safety knowledge, and an understanding of nutrition.
- Deliver the WJEC Level 1/2 Vocational Award in Hospitality and Catering at Key Stage 4, preparing students effectively for both internally assessed and externally examined components.
- Teach and support students studying the Leiths Education Level 3 Professional Cookery qualification, maintaining the high standards associated with this prestigious course.
- Differentiate teaching to meet the needs of all learners, including those with SEND, high prior attainment, and EAL.
- Maintain high expectations for student behaviour, engagement, and achievement.
- Use assessment effectively to monitor student progress, provide feedback, and inform future planning.



Key Responsibilities

Curriculum Development

- Contribute to the planning, development, and continuous improvement of the Food curriculum across all key stages.
- Ensure schemes of work remain current, relevant, and aligned with examination board and industry requirements.
- Support the promotion and growth of Food-related courses within the College.
- Maintain accurate records of student progress and achievement.

Practical Classroom and Kitchen Management

- Ensure the safe and effective use of kitchen equipment and maintain the highest standards of hygiene and safety in line with health and safety regulations.
- Work collaboratively with the Food Technician to ensure lessons are well prepared and resourced.
- Maintain an organised, safe, and stimulating learning environment.
- Demonstrate and model excellent practical skills and professional standards.



Pastoral and Wider School Contribution

- Act as a tutor if required, supporting the pastoral care and personal development of students.
- Monitor and support the progress and wellbeing of students.
- Communicate effectively with parents, carers, and colleagues regarding student progress.
- Contribute to enrichment opportunities such as clubs, competitions, trips, and events.
- Participate fully in the wider life of the College, including meetings, training, open events, and professional development.

Professional Responsibilities

- Uphold the ethos, values, and policies of St Joseph's College.
- Maintain high standards of professionalism at all times.
- Engage in continued professional development to enhance teaching practice and subject knowledge.
- Support safeguarding and promote the welfare of children and young people at all times.

Other

Undertake other tasks as reasonably required by the Principal

St Joseph's College, as an aware employer, is committed to safeguarding and promoting the well-being of children and young people as its number one priority. Robust recruitment selection and induction procedures operate throughout the College and extend to services linked on its behalf.



Person Specification:

	<u>Essential</u>	<u>Desirable</u>
Essential Qualifications and Training	<ul style="list-style-type: none">• A good honours degree in Food, Nutrition, Hospitality, Culinary Arts, or a related subject• Qualified Teacher Status (QTS) or equivalent• Evidence of relevant professional development• A strong understanding of health and safety requirements in a food teaching environment	<ul style="list-style-type: none">• Experience teaching the WJEC Hospitality and Catering qualification• Experience teaching or supporting Level 3 food or professional cookery courses, such as those offered by the Leiths School of Food• Industry experience within hospitality, catering, or professional kitchens• Experience teaching across Key Stages 3, 4, and 5• Food hygiene certification (Level 2 or above)
Essential Knowledge and Skills	<ul style="list-style-type: none">• Strong subject knowledge in food preparation, nutrition, and food science• Ability to teach practical cooking skills confidently and safely• Excellent classroom management skills• Ability to motivate and inspire students of all abilities• Strong organisational and planning skills• Effective assessment and feedback skills• Ability to use ICT effectively to support teaching and learning• Commitment to maintaining a safe, clean, and well-organised kitchen environment	
Personal Qualities	<ul style="list-style-type: none">• Passionate about food education and student development• Enthusiastic, energetic, and creative in teaching approach• High expectations of student achievement and behaviour• Excellent communication and interpersonal skills• Ability to work effectively as part of a team• Flexible, reliable, and well organised• Ability to be reflective and self-critical.• Commitment to safeguarding and promoting the welfare of young people• Willingness to contribute to the wider life of the College• Display calmness under pressure	

St Joseph's College Vision and Values

Core Framework

VISION

Continue to grow our nurturing environment, in which students are inspired to reach their full potential.

MISSION

At St Joseph's College, academic achievement, ideas, intellectual curiosity, collaboration and resilience are of equal importance.

CORE VALUES

Aspiration | Respect | Confidence

OUR AIMS

For the needs of each pupil's mind, body, heart, and spirit to be met, so that each one:

- ❖ Aspires to, and achieves, their academic and personal best
- ❖ Experiences an inspiring, progressive all-round education, which prepares them fully for their future
- ❖ Takes a positive and active role in their College, developing leadership skills and offering service to local, national and international communities
- ❖ Develops faith, self-confidence and self-esteem
- ❖ Acts with integrity, showing respect for themselves and all others

