



**ST JOSEPH'S
COLLEGE**

Appointment of

Food Technology Technician

Part Time

Closing Date: 13 February 2026

The College reserves the right to interview and appoint prior to the closing deadline, so early applications are encouraged.

stjos.co.uk

The Background

St Joseph's College is an independent school with Christian values that gives students space to thrive. Being part of the St Jo's community is a once-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 forward-thinking College, St Jo's is a day and boarding school for boys and girls aged 2-19 years.



Our Values

St Joseph's College promotes a love of learning. The School enables all its pupils to maximise their academic potential and to develop their individual talents in a caring, Christian community which fosters sensitivity, confidence, a sense of service and enthusiasm for life.

Our Vision

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

Our Mission

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

Our Core Values

Aspiration, Respect, Confidence



The Opportunity

We are looking for a dedicated and professional **Food Technology Technician** to join our Food Technology team on a part-time basis, working **16 hours per week during term time**. This role works as part of the Food Technology team assisting in the organisation and presentation of the Food Technology Room, maintaining a safe and clean working environment at all times and providing support and assistance to the classroom teacher for practical lessons and demonstrations.

The ideal candidate will be highly organised with a strong awareness of health, safety and food hygiene regulations. This is a physical role ensuring the food technology room and equipment are kept clean, and set up for lessons and displays. The ideal candidate will be proactive and efficient monitoring supplies and carrying out stock taking and inventory checks.

A strong commitment to safeguarding and upholding the ethos of the College is essential, alongside a willingness to take part in training, meetings, and continuous professional development.



The Responsibilities

Preparation and maintenance of work area

- Ensure the Food Technology room and equipment are clean and tidy and that safety regulations are met, including checking equipment for safety, cleaning and sterilising equipment, and advising students on safety aspects of particular practical work.
- Ensure the fridges, cookers and equipment are kept clean and that a deep clean is undertaken when required.
- Ensure all equipment is accounted for, in the correct place, and replaced where necessary.
- Ensure all equipment is stored in a safe, hygienic and appropriate manner.
- Responsible for maintaining the departmental displays of work both in the Technology area and around the College.



Resources

- Undertake inventory checks and regular stock takes.
- Monitor stock supplies and ensure Food Technology staff are notified when supplies or ingredients are required.
- Ensure stock is stored appropriately.
- Assist with department filing including maintenance of up-to-date catalogues and price lists.
- Assist with the preparation of materials for lessons, displays and projects.
- Assist in setting up for practical lessons and demonstrations.

General Responsibilities

- Safeguard and promote the welfare of children at all times.
- Follow all College policies and procedures.
- Attend meetings, staff briefings, training, and development days.
- Commit to continuous professional development and identify opportunities for growth.
- Manage and prioritise workload effectively to meet departmental and College needs.
- Establish effective working relationships with colleagues.
- Act as a role model through personal presentation and professional conduct.
- Contribute positively to the ethos and values of the College.
- Carry out any additional duties required by the Head of Technology.



The Person

	Essential	Desirable
Educational qualifications	<ul style="list-style-type: none">• Good standard of general education (e.g. GCSEs or equivalent in English and Maths)• Knowledge of health and safety regulations and food hygiene.	<ul style="list-style-type: none">• Food Hygiene Certificate• First Aid Certificate
Experience	<ul style="list-style-type: none">• Ability to work on own initiative with minimal supervision• Ability to plan and prioritise own work effectively• Ability to work as part of a team• Evidence of previous experience working within kitchens• Evidence of ability to work with food products and related equipment	<ul style="list-style-type: none">• Experience working in an educational setting
Communication Skills	<ul style="list-style-type: none">• Effective skills working with children and young people with good verbal skills to communicate effectively face-to-face with pupils and staff• Ability to form and maintain appropriate relationships and personal boundaries with children	

The Person

	Essential	Desirable
Practical and intellectual skills	<ul style="list-style-type: none">• Physically able to undertake the practical duties such as cleaning, carrying heavy items, moving equipment and carrying of hot food• Computer literate with the ability to use MS Outlook, Word and internet for training• Exceptional organisational skills and an ability to prioritise and manage own workload effectively• Basic literacy and numeracy to complete relevant forms• Ability to work well under pressure	
Disposition and attitude	<ul style="list-style-type: none">• A positive and 'can-do' attitude• Able to multi-task and work well under pressure• Must be able to work as a member of a team• Enhanced DBS Disclosure is required• Safeguarding training will be given	

The Small Print

Hours per week: This is a part time, term time working 16 hours per week.

Holiday Entitlement: Holiday pay entitlement to 31 days holiday pay, including bank holidays & discretionary Christmas shutdown, which shall accrue at the rate of 13.54% of hours worked and included in your pay.

Pay Scale: Competitive salary depending on experience

Reports to: Assistant Principal Digital Innovation





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