**Job Description**

**Head of Food Technology**

**Reporting to:** Vice Principal

**Location:** Southsea, Portsmouth

**Contract:** Permanent

**Working Pattern:** Full Time

**Salary:** MPS – UPS (£32,251 - £51,051) + TLR 2C (£8,278)

**The Role**

As Head of Food Technology, you will be responsible for leading, developing, and managing the successful delivery of a high-quality Food Technology curriculum that drives exceptional student progress and achievement. You will oversee and support the Food Technology teaching team, fostering a culture of excellence in teaching and learning. Through strong leadership and collaboration, you will help create a positive, ambitious, and supportive environment where students are challenged and inspired to succeed.

**Key Responsibilities**

**Leadership and Management**

* Lead, develop and line manage the department’s staff through the provision of CPD, inset training days and supporting ECTs and ITTs.
* Carry out rigorous self-evaluation processes to effectively monitor, evaluate and continually improve the quality of planning, teaching, and assessment of all members of the Food Technology Team.
* Manage subject budgets and resources effectively and efficiently.
* Lead behaviour management in the department, securing strong routines for learning, consistent with the academy’s policy, and liaising with tutors and parents when necessary.
* Utilise performance data in order to lead on effective planning and intervention.
* Lead the team in a commitment to outstanding student progress.
* Develop strong partnerships and ensure regular communication with parents and carers.
* Work in collaboration with the network’s leads in the strategic development of the department.

**Improving Teaching & Learning**

* Model outstanding teaching and lead collaborative planning and development, including the sharing of resources and best practice within the department.
* Be responsible for tracking student progress across the faculty, analysing all relevant data to make data-driven changes to the curriculum design and intervention strategies and using the data to monitor the performance of subject staff.
* Be accountable for student progress in Food Technology across all key stages, ensuring that all students achieve results in line with, or better than, value-added predictions.
* Monitor the work of the department through rigorous and regular lesson observations, work scrutinies, and provide detailed, constructive feedback.
* Lead joint practice development across the faculty subject teams, ensuring that outstanding practice is shared with all staff in the faculty and the wider school, and work with other department heads to exploit cross-year and cross-curricular links.
* Plan, deliver, monitor and evaluate the curriculum provision and enrichment for all year groups within the department.
* Monitor the identification of and provision for students with individual needs, and develop differentiated learning and teaching methods and schemes of learning.
* Participate actively throughout the network, by attending relevant meetings, and, as appropriate, delivering network-wide training and initiatives.
* Work with colleagues, students and families to develop a strong school community.

**Other**

* Actively promote the safety and welfare of our children and young people.
* Ensure compliance with Ark’s data protection rules and procedures.
* Liaise with colleagues and external contacts at all levels of seniority with confidence, tact and diplomacy.
* Work with Ark Central and other academies in the Ark network, to establish good practice throughout the network, offering support where required.

This job description is not an exhaustive list, and you will be expected to carry out any other reasonable tasks as directed by your line manager.

**Person Specification: Head of Food Technology**

**Qualification Criteria**

* Qualified to teach in the UK
* Degree in Food Technology or other relevant/related subject

**Knowledge, Skills and Experience**

* Evidence of contributing to excellent student progress and outcomes
* Experience of utilising performance data to plan effectively and raise student attainment
* Demonstrable commitment to raising attainment of all pupils in a challenging classroom environment
* Experience of having designed, implemented and evaluated effective, imaginative and stimulating schemes of work and of leading successful enrichment programmes
* Experience of improving the quality of teaching and learning
* Experience leading a team and/or working to support the significant success of others, including professional development and effective management of underperformance
* Experience of interpreting complex student data to drive lesson planning and student progress
* Mastery of and enthusiasm for Food Technology
* Effective and systematic behaviour management
* Knowledge of the national secondary education system, examinations and curriculum

**Behaviours**

* Genuine passion for and a belief in the potential of every student
* A robust awareness of keeping children safe, noticing safeguarding and welfare concerns, and understanding how and when to take appropriate action
* Deep commitment to Ark’s mission of providing an excellent education to every student, regardless of background
* Excellent interpersonal, planning and organisational skills
* Resilient, motivated and committed to achieving excellence
* Reflective and proactive in seeking feedback to constantly improve practice
* Commitment to regular and on-going professional development and training to establish outstanding classroom practice.
* Commitment to and understanding of professionalism in line with the National Teaching Standards

**Other**

* Right to work in the UK
* Commitment to equality of opportunity and the safeguarding and welfare of all students
* Willingness to undertake training
* This post is subject to an enhanced DBS check

*Ark is committed to safeguarding and promoting the welfare of children and young people in our academies. In order to meet this responsibility, we follow a rigorous selection process which will include questions about safeguarding. This process is outlined* [*here*](http://arkonline.org/sites/default/files/Ark_safe_recruitment.pdf)*, but can be provided in more detail if requested. All successful candidates will be subject to an enhanced Disclosure and Barring Service check. This post is covered by Part 7 of the Immigration Act (2016) and therefore the ability to speak fluent English is an essential requirement for the role.*

*Ark requires all employees to undertake an enhanced DBS check. You are required, before appointment, to disclose any unspent conviction, cautions, reprimands or warnings under the Rehabilitation of Offenders Act 1974 (Exceptions) Order 1975. Non-disclosure may lead to termination of employment. However, disclosure of a criminal background will not necessarily debar you from employment - this will depend upon the nature of the offence(s) and when they occurred. To read more about Ark’s safer recruitment process, please click this* [*link*](https://arkschools.sharepoint.com/:b:/g/ArkNetCentral/hr/EcXQDSjo9UpCpgk8lDWMN0sBVG6GBUTVWVXp9c5KkW-tog?e=bfdlES)*.*

*We aim to build a diverse and inclusive organisation where everyone – staff and students – can do their best work and achieve their full potential. We want to reflect and represent diverse perspectives across our organisation because we know that doing so will make us stronger and more effective. To know more about Ark’s diversity and inclusion commitments, please click on this* [*link*](https://arkonline.org/our-approach/diversity-and-inclusion)*.*