



Collingwood College Recruitment Information

Subject Leader of Food Technology



Dear Applicant,

Our vision for Collingwood is to be the College of first choice for all our parents and we are currently on a journey to move from Ofsted Good to Outstanding!

Collingwood College is committed to developing responsible, aspirational, independent, happy and well-rounded young people with the self-belief to reach their goals.

Our students are the focus of everything we do. We have found that by listening to students' views and offering them the opportunity to work with each other, staff and governors, they are an integral part of our relentless drive for improvement.

Collingwood College offers all students an inclusive, flexible and stimulating educational experience. With a strong emphasis on personal development and a very wide range of leadership opportunities and extra-curricular activities, we are able to offer challenges that motivate and appeal to all individuals.

Our academic performance is consistently high and in recent years students have achieved excellent results at pre and post 16 level. In 2024, in the Sixth Form, 72% of A level qualifications were at A*-C with over 20% of entries gaining the top A/A* grades. Furthermore, 50% of the cohort gained an impressive A*-B across all qualifications.

At GCSE, over 70% of entries were graded at 9-4. 65% of our students also achieved 9-4 grades in both English and Maths. Over 20% of entries were awarded the top grades, 9-7 with over 10% of entries at the very top grades. Students at Collingwood, who attend well, whatever their starting point, make great progress.

We believe that our staff are the foundation upon which the success of the College depends and recognise that our employees are the most important asset of the college.

Collingwood welcomes and encourages applications from Early Careers Teachers (ECTs). We have an outstanding induction programme for ECTs and we were recently awarded 'exceeding expectations' for provision and support provided to ECTs by our Appropriate body, Hampshire County Council.

We empower our employees to utilise their talents and skills to make a positive and significant contribution to the quality of teaching, learning and personal development that the College provides for its students.

We look forward to receiving your application for this post.

Yours sincerely

A handwritten signature in purple ink, appearing to read 'K Watling'.

Miss Karen Watling
Principal

Subject Leader for Food Technology (TLR 2.1 £3,391)

Join our Innovative D&T Team as a Subject Leader for Food Technology

Are you ready to lead, inspire and shape the future of Food Technology in education?

We are seeking an exceptional Subject Leaders to join our dynamic and forward-thinking Design & Technology Department.

About the Role

As a Subject Leader, you will take charge of delivering an engaging and high-quality Food Technology curriculum across Key Stages 3 and 4. You will work alongside a supportive team in a department that values creativity, innovation and excellence.

About You

We are looking for a passionate educator with:

- A specialism in Food Technology
- A commitment to curriculum leadership and innovation
- A desire to contribute to extracurricular activities and inspire students beyond the classroom

Why Join Collingwood's D&T Department

- State of the Art facilities: Two fully equipped Food Technology kitchens (one was recently remodelled), a Textiles Studio, 4 workshops and 3 dedicated IT Suites
- Strong student interest: Over 170 students choose a D&T subject at KS4 and KS5 annually
- Diverse curriculum; From GCSE Food & Nutrition to A-Level Product Design, we offer a rich and varied learning experience.
- STEM excellence: Home to the award-winning Status Racing electric car team and a Robot Wars club with national recognition.

Ready to Make an Impact?

Apply now and bring your passion to Food Technology to life at Collingwood College.

Subject Leader of Food Technology

Inspire the next generation as Subject Leader of Food Technology at Collingwood College teaching in a modern, well-equipped D&T department with strong student interest, excellent facilities, and exciting extracurricular opportunities.

The Role

Collingwood College is looking to appoint an outstanding Subject Leader of Food Technology to join our well-resourced and friendly D&T team. This role will involve teaching a mix of KS3, KS4 & KS5 Classes and managing the delivery of the Food Technology curriculum within our department.

This role is Full Time & Early Careers Teachers will also be considered. We also welcome applications from those returning to work after a career break.

The Department

We are a forward thinking & well-resourced department with access to two fully equipped Food Technology kitchens (one which has undergone a significant remodelling recently) as well as a Textiles Studio. In addition, we have 4 well equipped workshops and 3 dedicated IT suites. Our modern department has recently had significant investment in our facilities which has allowed for some exceptional results at KS4 and 5.

Our KS3 curriculum gives our students a broad experience of all aspects of the D&T, Food Technology and Textiles national curriculum through an innovative and challenging, project-based curriculum. All our subjects are very popular with KS4, with around 170 pupils electing to take a Technology subject each year at KS4 and KS5. Currently we offer D&T GCSE as a 'Product Design' route, a very popular level 2 course in Engineering Manufacture, GCSE Art Textiles and GCSE Food & Nutrition. We also offer the D&T A-Level in Product Design with a strong uptake each year. A strong candidate would consider teaching across a range of D&T specialisms at KS3 before leading in their chosen subject area for KS4 and 5.

The department is passionate about D&T and raising the profile of STEM. We operate a successful Robot Wars club (with a TV appearance in 2017) and an electric race car team-Status Racing which competes in the Greenpower F24 Championship. In the 2024 season we finished 11th out of 253 entries and were ranked as the highest state school entry in the world.

The Candidate

The post will appeal to recently qualified or experienced teachers, with modern D&T skills and an interest in subjects including Food and Textiles. Candidates with a specialism in any of our subjects would be welcome and there are opportunities to teach across the department. A candidate with a passion for extracurricular commitments, experience and working with young people outside the Department would also be highly desirable.

Why Work for us

Collingwood provides a high level of support and professional development and can offer a positive, friendly and welcoming working environment. We also have an established and very successful supportive programme for Newly Qualified Teachers. The College Collingwood College is a High-Performing Specialist Academy for Technology and Applied

Learning and a “Good School with Outstanding Leadership and Management” (OFSTED January 2017).

Application Process

An application form can be obtained on our website www.collingwoodcollege.com .
Completed application forms should be returned to the HR Department
hr@collingwood.surrey.sch.uk

Closing Date: 23th May 2025

Suitable candidates may be interviewed before the closing date and Collingwood College reserves the right to withdraw the position if an early appointment is made.

Collingwood College is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. The successful applicant will be subject to an Enhanced DBS check.

Interviews

Will be held face to face and will include a lesson observation and formal interview.

Probationary Periods

All posts are subject to a probationary period. For teachers this is 2 full terms, for support staff this is 6 months. Collingwood College's Probationary Policy is available upon request.

Remuneration and Benefits

Collingwood College has its own generous pay scale and the financial package offered will be commensurate with the responsibilities of the post and the experience of the person appointed.

All new staff appointments are subject to verification of fitness to work, receipt of two satisfactory references, qualification verification, clearance from the Disclosure and Barring Service at Enhanced level as well as other checks relevant to the role.

Access to other benefits including:

- Outstanding facilities, including free on-site parking
- BUPA Healthcare Cash Plan
- All Collingwood College teachers up to the age of 75 are eligible to belong to the Teacher's Pension Scheme and will automatically become members unless they opt out. Further information can be found at www.teacherspensions.co.uk Member of the Teachers' Pension Scheme
- 24/7 Employee Assistant programme for staff and their families
- Flexible leave of absence policy

Training and Development

At Collingwood we are committed to providing a well-structured staff development programme to enhance personal and team development. All new staff received the following training:

- Collingwood College Company Induction
- Safeguarding and Prevent Training
- Mandatory and Compliance Training including Fire Awareness and Health and Safety at Work

- Training linked directly to the job role, which may be delivered by other colleagues or external trainers

In addition, staff can have:

- An opportunity to access other training as detailed in the termly training calendar
- An opportunity to access training outside the college linked directly to your role or career aspirations
- Other on-line training relevant to the role.

For New Qualified Teachers we have developed a specific training programme to support you through your induction year.

JOB DESCRIPTION
SUBJECT LEADER OF FOOD & NUTRITION (TLR 2.1 £3,319 per annum)

POST:	Subject leader of Food Technology
RESPONSIBILITY:	KS3/KS4
REPORTING TO:	Head of Technology
JOB PURPOSE:	Within the framework laid down by current legislation, the School teachers Pay and Conditions document and the contract of employment, the post holder is responsible to the Head and Assistant Head of Department for the development and implementation of all matters related to Food & Nutrition at all key stages.
DIRECT INVOLVEMENT WITH:	Head of Technology, Assistant Head of Technology, Head of Faculty, Technology staff, Technology Technicians and students.
KEY RESPONSIBILITIES:	<p>Classroom Teacher</p> <p>To deliver high quality teaching of Food & Nutrition at KS4 GCSE.</p> <p>To mark and take part in moderating of the NEA coursework element for KS4 Food & Nutrition classes.</p> <p>To deliver high quality teaching of Food technology in line with the national curriculum and department planning requirements to a range of KS3 classes</p> <p>To create and contribute to lesson plans, SOWs, exemplars and resources necessary for delivery of the lessons stated in points 1 and 2 and 3 and to share and develop these with colleagues as appropriate.</p> <p>To create and share ideas for new projects/resource and learning methods and share / train colleagues in their use.</p> <p>To create appropriate activities for learners of all abilities in lesson planning and resource generation and to have an awareness of the needs of all SEN students within taught classes. To provide appropriate extension and challenge in work to accommodate G&T student's needs.</p> <p>To monitor student progress through regular marking and written feedback of work produced in KS3 and KS4 and keep track of student attainment and marks using appropriate and shareable methods.</p> <p>To monitor progress of KS4 exam groups through appropriate tracking spreadsheets and to be prepared to report to HOD on a half termly basis.</p> <p>To conduct regular after school or extra-curricular intervention strategies with students who are underperforming in exam courses and keep HOD up to date with student progress.</p> <p>To report on student progress to parents via the schools SIMS based reporting system every half term on attainment, predicted grades, effort and home learning.</p> <p>To undertake the role of a form tutor for a KS3 Tutor group, including academic progress monitoring, meeting with parents at academic review days and providing annual form tutor reports to parents.</p> <p>To adhere to the department and school policy on setting and marking appropriate home learning in all KS3 and KS4 classes.</p> <p>To develop methods of supporting students who fall behind target on their coursework. To involve HOD/AP/YM/Parent/Carers etc in rectifying the situation.</p> <p>To be actively involved with HOD and 2IC in promoting and recruiting students in the year 8 options process and to present displays and talks to students looking at undertaking food & Nutrition & Textiles routes at KS4.</p> <p>To be part of the collective responsibility for health and safety within the department by operating a safe working environment in line with D&T department and DATA risk assessments and COSHH Guidelines.</p>

		<p>To maintain the above through appropriate student tuition, supervision & discipline and to proactively report issues with equipment or ongoing student behaviour to the HOD</p> <p>To operate by the requirements of the school behaviour policy on managing low-level disruption and by setting and sitting appropriate sanctions as needed with students.</p> <p>To attend all relevant department meetings as designated by the Head of Department. To contribute to discussions and future planning of department agendas.</p> <p>To attend all relevant CPD and developmental training as directed by the HOD and school leadership.</p> <p>To assist the Head of Department as and when required in the discharge of general duties to ensure the smooth running of the Food & Textiles Subject areas:</p> <p>e.g. helping to set cover for colleagues, photocopying, creating department displays, ordering materials or equipment, directing the Technicians work requirements, renovation and upkeep of department facilities, storage of student work and summer clear outs, promoting the subject at open evenings/assemblies.</p> <p>To create suitable promotional displays of student work within the department and promote the subject (and school) at the annual College Open evening.</p>
	2.	<p>Management of Staff</p> <p>Responsible for guiding department staff at all key stages in Food projects</p> <p>Responsible for overseeing/delegating (if applicable) the generation of SOWs, resources and projects related to Food Technology at all key stages.</p> <p>To oversee and ensure all staff are implementing Food Technology within KS3 technology lessons in line with the requirements of the current and future national curriculum.</p> <p>To ensure KS4/KS3 Food lessons and project are being implemented by all staff in line with exam board and college expectations</p> <p>To ensure subject staff are following NEA controlled assessment guidelines and that tracking of progress for students and key group students (PP,G&T etc.) is being conducted at all Key Stages</p> <p>To ensure staff are up-to-date with developments and changes to Food & Nutrition at all key stages</p>
	3.	<p>Curriculum Management and Development</p> <p>To ensure the Food & Nutrition curriculum is implemented at all key stages</p> <p>To generate and work with department staff to create new projects, SOWs and resources to ensure continued compliance with curriculum needs</p> <p>To provide training for department staff as required to enable them to deliver Food Lessons or projects at KS3</p>
	4.	<p>Examinations and Assessment</p>

		<p>To track and monitor the reporting of student progress in Food & Nutrition at all key stages. Identifying vulnerable groups (SEN, PP, G&T etc.) and under performers.</p> <p>To implement strategies to improve subject performance at all key stages and to use intervention strategies to enhance individual progress</p> <p>To ensure controlled assessment deadlines and guidelines are followed by department staff.</p>
	5.	<p>Monitoring of Procedures</p> <p>To ensure that staff are following procedures relevant to Food & Nutrition at all key stages. To include, the use of tracking and marking systems, H&S protocols, reporting of incident, accidents</p>
	6.	<p>Management of Resources</p> <p>Responsibility for ordering of all project relevant resources, materials, equipment and consumables for food/catering including ingredients.</p> <p>To work with staff members in securing, planning and bidding for longer term subject relevant acquisitions (E.G. new machinery, facilities, software)</p>
	7.	<p>Department Improvement Plan (DIP)</p> <p>To contribute to the DIP in all matters related to KS3/KS4/KS5 Food & Nutrition</p>
OTHER RESEPONSIBILITIES	8.	<p>To undertake such other duties as may reasonably be required in consultation with line manager.</p>

PERSON SPECIFICATION

CATEGORY	ESSENTIAL	DESIREABLE	EVIDENCE
Qualifications and Training	QTS or Recognised equivalent	Good Honours Degree, Experience in relevant discipline	Application Form Letter of Application
Experience	Teaching experience with the age range and/or subject(s) applying for	Experience teaching KS3, KS4 and some KS5	Application Form Interview
Skills, Knowledge and Aptitude	<p>Create a stimulating and safe learning environment.</p> <p>Establish and maintain a purposeful working atmosphere.</p> <p>Plan, prepare and deliver the curriculum as relevant to the age and ability group/subject that you teach, other relevant initiatives and the school's own policies.</p> <p>Assess and record the progress of pupils' learning to inform next steps and monitor progress.</p> <p>Demonstrate a commitment to equal opportunities and use a variety of strategies and practices to promote the diverse cultural and equality issues in the classroom.</p> <p>Teach using a wide variety of strategies to maximise achievement for all children including those with special educational needs and high achievers and to meet differing learning styles.</p>	<p>Experience of teaching Food Technology across a range of Key Stages</p> <p>Knowledge of exam board specifications and submission requirements</p> <p>Embrace use of technology and competent in use of ICT and computer-based equipment and software</p> <p>Experience of Microsoft OneNote used as a class teaching and monitoring aid.</p>	<p>Letter of Application</p> <p>Interview</p> <p>Lesson Observation</p> <p>Portfolio of work</p>

	<p>Encourage children in developing self-esteem and respect for others.</p> <p>Deploy a wide range of effective behaviour management strategies, successfully.</p> <p>Communicate to a range of audiences (verbal, written, using ICT as appropriate).</p> <p>Use ICT to advance pupils' learning, and use common ICT tools for their own and pupils' benefit.</p>		
Personal Attributes	<p>Demonstrate a commitment to:</p> <ul style="list-style-type: none"> -equalities -promoting the school's vision and ethos -high quality, stimulating learning environments -relating positively to and showing - respect for all members of the school and wider community -ongoing relevant professional self-development -safeguarding and child protection 	<p>A personal passion and enthusiasm for good food and cooking.</p> <p>Imagination and creativity – Problem solving and proactive mindset</p> <p>Enthusiasm to work with students in an extra curricular setting</p>	<p>Letter of Application</p> <p>Interview</p> <p>Lesson Observation</p> <p>Presentation (if requested)</p> <p>Portfolio of work, or prior projects.</p>