



## **FOOD TECHNOLOGY TECHNICIAN**

**Chellaston Academy**

**Permanent**

**20 hours per week, 39 weeks per year**

**Scale 2 £10,600 Pro-rata Salary (£23,114 FTE Salary)**

QEGSMAT are seeking to appoint an enthusiastic Food Technology Technician to join our passionate and high achieving team at Chellaston Academy.

At Chellaston Academy, our vision is to *'Inspire each other to realise our potential through Integrity, Care, and Excellence'*. In September 2023 Chellaston Academy was rated as 'GOOD' by Ofsted. "The school's ICE (integrity, care and excellence) values permeate the school's work, and pupils also know that the high expectations that staff have help them to achieve academically and personally." "The school has devised a curriculum that is both broad and ambitious, and there are high academic expectations of pupils." In addition, leaders have engaged staff well when making large-scale changes to improve the school. Staff feel that leaders are considerate of their workload and well-being. They are proud to work at this school.

Chellaston Academy is a proud member of QEGSMAT. The Trust's values are for students to 'Question, Explore; Give; and Succeed'. Our exceptional staff, strong leadership, motivated children, as well as excellent facilities, provide the successful formula for this.

At QEGSMAT we believe and promote that exceptional workforce creates exceptional results; they transform lives and transform futures. We support every pupil to achieve their full potential and become a confident, resilient, and compassionate individual who can make a positive contribution to society.

### **Why work for us?**

- At QEGSMAT, we value the hard work and dedication of our team members, and as such we believe that progression should be a simple process. That's why we are proud to offer an Automatic Pay Review program, rather than the traditional annual pay and performance review, as part of our comprehensive benefits package.
- Continual access to CPD opportunities. QEGSMAT works with a large number of organisations to develop staff to fulfil their aspirations and potential. We are committed to providing first-rate training and development to all our staff within this evolving Trust.
- We are committed to promoting equality, challenging discrimination, and developing community cohesion. We welcome applications from all sections of the community.

- All staff have access to our Employee Assistance Programme which provides confidential, independent and unbiased information and guidance 24/7. This can also include bespoke counselling sessions for staff if needed.
- All roles are subject to nationally agreed terms and conditions of service.
- Access to the Local Government Pension Scheme (LGPS) with employer contributions of 23.4% for Derbyshire support staff and 26.2% for Staffordshire support staff.
- Family-friendly policies.
- Access to Flu Vaccines.
- Opportunity to work flexibly.

QEGSMAT is also committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. It is a criminal offence to engage or seek to engage in regulated activity or regulated work with children, if you appear on the DBS barred list. All appointments are subject to an Enhanced DBS check and be eligible to work in the UK.

Further information about our commitment to Safeguarding can be found -

<https://www.qegsmat.com/documents/safeguarding>

Please be aware, the Trust may also consider performing an online presence check as part of their pre-employment checks.

If you are interested and wish to have an informal conversation to discuss the role or would like to visit the school, we would be happy to arrange this. Please call 01332 702502. Further details about our school can be found on our website: [www.chellaston.derby.sch.uk](http://www.chellaston.derby.sch.uk)

To apply for this position, please visit our Trust Website (<https://qegsmat.face-ed.co.uk/vacancies>) where you can apply via Face-Ed.

|                                       |   |
|---------------------------------------|---|
| <b>Closing date for applications:</b> | <b>9<sup>th</sup> February 2024 (Noon)</b>                  |
| <b>Interview date:</b>                | <b>w/c 12<sup>th</sup> February 2024</b>                    |
| <b>Salary:</b>                        | <b>Scale 2 £10,600 Pro-rata Salary (£23,114 FTE Salary)</b> |
| <b>Potential Start date:</b>          | <b>ASAP</b>   |



## **JOB DESCRIPTION**

**Post Title:** FOOD TECHNOLOGY TECHNICIAN

**Reporting to:** HEAD OF TECHNOLOGY DEPT

**Scale:** Scale 2 £23,114 FTE

**Disclosure Level:** Child Workforce - Enhanced, Childs Barred list

### **PURPOSE OF THE POST:**

#### **Purpose:**

Contribute to the success of the Design & Technology Department by providing an efficient and effective technician support for the Food and Hospitality Area

#### **Main Duties**

- Being able to recognise when and where students may require more support in practical lessons and help on a 1 – 1 basis during lessons.
- Cleaning / tidying of cupboards, work surfaces, cookers, fridges, hobs, ovens and storage areas on a daily basis and sterilisation and cleaning of equipment.
- Load and operate dishwashers as and when necessary
- Ensure that there are clean aprons, cloths and tea towels available for every practical session.
- Have particular regard to health and safety matters in accordance with school policy and statutory requirements.
- Undertaking food hygiene course and maintain a high standard of food safety & hygiene in all work areas.
- Safe storage of food and any sharps.
- Record the temperatures of fridges & freezers daily.

- Maintaining apparatus and equipment in good working order and carrying out repairs within the capabilities of the technician.
- Report any equipment that is damaged, missing or in need of repair.
- Being responsible to the head of subject for the maintenance and upkeep of the food rooms and of advising on any improvements which can be made in this respect.
- Inspection, maintenance and correct use of safety equipment.
- Complete an equipment audit at the end of every academic year.
- When trained, first aid treatment of minor injuries.
- Operating and administering stock control and ordering procedures, preparation of requisitions, checking deliveries, co-ordinating stock levels



## Person Specification – Food Technology Technician

| Criteria       | Essential  | Desirable   | Evidence                          |
|----------------|--|---|-----------------------------------|
| Qualifications | <ul style="list-style-type: none"> <li>Willing to undertake further professional development</li> </ul>  | <ul style="list-style-type: none"> <li>Teaching food qualifications</li> <li>Level 2 Hygiene Certificate</li> </ul> | Certificates                      |
| Experience     | <ul style="list-style-type: none"> <li>Experience of cooking/baking and understanding of how to use general kitchen equipment.</li> <li>Understanding of hygiene levels expected in a kitchen.</li> </ul>  |   | Interview<br><br>Application form |
| Skills         | <ul style="list-style-type: none"> <li>Excellent communication skills both verbal and written</li> <li>Systematic and organised</li> <li>Self-motivated with the ability to manage time effectively and prioritise workloads</li> <li>Able to work effectively as an individual or as part of a team</li> <li>Able to form and promote positive relationships with students and staff</li> <li>Practical and resourceful with a flexible approach to work</li> <li>Calm, patient and approachable in all situations</li> </ul> | <ul style="list-style-type: none"> <li>Writing out orders to support stock control</li> </ul>                       | Interview<br><br>Application form |
| Knowledge      | <ul style="list-style-type: none"> <li>Understanding of how to store different food types safely</li> <li>Understanding of required fridge and freezer temperatures</li> </ul>   |   | Interview<br><br>Application form |

|                       |   |  |  |
|-----------------------|---|--|--|
| Personal<br>qualities | <ul style="list-style-type: none"> <li>• Flexible, innovative and willing to embrace new ideas</li> <li>• Enthusiastic and self-motivated</li> <li>• Willing to develop through appropriate CPD opportunities</li> <li>• Ability to develop and maintain effective working relationships within differing contexts</li> <li>• Calm, patient and approachable in all situations</li> </ul> |  |  |
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PRINT NAME \_\_\_\_\_

SIGNATURE \_\_\_\_\_

DATE \_\_\_\_\_