

Job Title: Head of Food Technology
Salary: MPS/UPS + TLR 2b - £5,652
Location: Yardley Wood, Birmingham
Start: September 2025

Job Description:

Responsible to the Associate Assistant Headteacher – Head of Design Technology & Vocational Education
Birmingham Diocesan Multi-Academy Trust is committed to safeguarding and promoting the welfare of children and young people and requires all staff to share this commitment. This post is subject to safer recruitment measures, including a DBS check.

Core Purpose

The Head of Food Technology, will develop, will develop, lead and manage the effective delivery of outstanding curriculum in food technology, which enables the highest level of student progress and attainment. They will lead a professional community of technology teachers and promote outstanding teaching and learning and a strong school culture within a nurturing and rigorous environment.

Responsibilities

- Supporting and promoting the school's Christian distinctiveness and encourage staff and students to follow this example.
- Supporting and promoting BDMAT's vision, values, aims and goals.
- Creating a culture of constant improvement and being an inspirational leader, commuted to the highest achievement for all in all areas of the food technology department.
- Creating a positive culture of support and high expectations, to achieve the food technology department's development plan, raise standards and improve the quality of teaching.
- Supporting the Senior Team/Headteacher in recruiting and retaining food technology staff of the highest quality, in line with Trust policy and safer recruitment procedures.
- Promoting, embedding, securing and monitor all agreed school and BDMAT policies.

Leadership of curriculum, teaching and learning in Food technology

- Consider and deliver an appropriate range of food related courses at KS4.

- Ensuring that a high-quality educational experience in food technology is available for all children and young people.
- Ensuring that the food technology, including hospitality & catering curriculum is rich, relevant, and inspirational and contributes to outstanding educational and whole person outcomes.
- Managing and organising the food technology department environment efficiently and effectively to ensure that it meets the needs of the curriculum and health and safety regulations.
- Ensuring that the allocation and use of accommodation within the food technology classrooms provides a positive learning environment that promotes the highest achievement for all.
- Inspiring a passion for food technology in every member of the school community.
- Providing a model of outstanding practice to all food technology staff in teaching and department leadership.
- Securing and sustaining effective teaching and learning throughout the food technology department by assisting the Deputy Headteacher in monitoring and evaluating the quality of teaching and standards of pupils' achievement, using benchmarks and setting targets for rapid improvement of all children including those in vulnerable groups.
- Ensuring the effective and consistent implementation of the Teachers' Appraisal Policy and other systems of quality assurance and professional development of food technology staff.
- Securing appropriate arrangements for classes when food technology is absent.
- Ensuring effective induction for new staff, career development for all, including those at the start of the profession.
- Ensuring creativity, innovation, and the use of appropriate new technologies to achieve excellence in food technology.
- Keeping abreast of educational developments and best management practice in food technology to introduce and disseminate appropriate innovation and contribute to joint practice development.
- Collaborate with other Heads of Department, and wider professional communities to exploit wider curriculum application opportunities.
- Manage departmental budget and resources effectively and efficiently.
- To ensure the department teaching spaces, prep rooms and practices are compliant to all Health and Safety requirements.

Strengthening Community

- Developing an inclusive and supportive approach so that the food technology department is a place where all young people and the wider school community feel welcome.
- Supporting the Headteacher in fostering a strong sense of community and a distinctively Christian ethos among both staff and students.

- Ensuring effective and appropriate pastoral support is available to children and staff in the school, including for their mental well-being.
- Promoting consistent implementation of behaviour policy and system of rewards and sanctions, informed and inspired our vision and values.
- Ensuring that all children make good progress including where there are barriers to learning, through clear, consistent, and excellent systems and provision for all, actively promoting inclusion.
- Acting as a positive role model to staff and students, modelling the school's values in all interactions.
- Create and maintain an effective partnership with parents and carers to support and improve pupils' achievement and personal development.
- Treating everyone within the school and the wider community fairly and equitably; Engaging in issues of food technology staff and student welfare and support and demonstrate a commitment to Equality of Opportunity for all.

Safeguarding children and Safer Recruitment

- Have due regard for safeguarding and promoting the welfare of children and young people and to follow all associated child protection and safeguarding policies as adopted by the school and BDMAT, in line with national requirements.
- Ensure that all academy policies and procedures are followed by all team members

As a term of your employment you may reasonably be expected to perform duties of a similar or related nature to those outlined in the job description as required by the Senior Team.

Person Specification:

Category		Essential	Desirable
Christian Ethos	To actively support & develop the school and Trust's Christian ethos	X	
	Experience of working in a secondary Church of England School		X
	To be a practicing Christian		X
Qualification	Qualified Teacher Status	X	
	Honors degree in food technology discipline	X	
	Appropriate Health & Safety, & Food Hygiene Certificates		X
	Masters of higher relevant discipline		X



Category		Essential	Desirable
Experience	Demonstrable commitment to raising attainment of all pupils in a challenging classroom environment.	X	
	Experience of having designed, implemented and evaluated effective, imaginative and stimulating schemes of work and of leading successful enrichment programme.	X	
	Experience of improving the quality of teaching and learning through the development of progression plans, schemes of work and high-quality resources	X	
	Experience leading a team and/or working to support the significant success of others.	X	
	Effective and systematic behaviour management Knowledge of the national secondary education system, examination and curriculum.	X	
	Experience of interpreting complex student data to drive lesson planning and student progress	X	
	Mastery of and enthusiasm for food technology, including a detailed understanding of current curriculum and assessment requirements.	X	
	Effective and systematic behaviour management	X	
	Knowledge of the national secondary education system, examination and curriculum	X	
	Teaching experience across a variety of settings within academy / maintained sectors		X
	Teaching experience at KS5		X
	Proven track record of the responsibility for leading aspects of a food technology department		X
Professional Learning	Ability to identify own learning needs and to support others in identifying their learning needs.	X	
	Experience of leading / co-ordinating professional development opportunities	X	
	Experience of working with other schools/organisations/agencies.		X



Category		Essential	Desirable
	Knowledge of the Free School and Academy education context in terms of requirements and responsibilities arising for curriculum leadership		X
Strategic Leadership	Ability to articulate and develop the Trust's vision and Christian ethos within the context of Free School & Academy expectations.	X	
	Ability to inspire and motivate food technology staff, students, parents to achieve the curriculum aims of the department.	X	
	Ability to build and maintain good relationships with a range of stakeholders.	X	
	Ability to analyse data, develop strategic plans, set targets and monitor/evaluate progress towards challenging targets.		X
	Ability to manage change, involving and consulting students, parents, staff, governors and others.		X
Teaching & Learning	Knowledge and experience of successful teaching and learning strategies to meet the needs of all students.	X	
	Experience as a provider of subject specific professional development to other teachers.	X	
	Experience of monitoring and giving accurate feedback to colleagues, including observation of teaching resulting in improved outcomes.	X	
	Experience and understanding of a range of assessment strategies.	X	
	Experience of effective monitoring / evaluation of, and intervention in, teaching and learning.		X
	Understanding of the characteristics of an effective learning environment and the key elements of	X	
Managing staff	Ability to delegate work and support colleagues in undertaking responsibilities.	X	
	Understanding of effective budget planning and resource deployment as enablers in terms of achieving educational priorities.		X



Category		Essential	Desirable
	Experience of performance management as reviewer and reviewee and supporting CPD needs of colleagues arising.		X
Accountability	Involvement in the preparation for and administration of assessment including end of key stage assessments in at least one key stage	X	
	Ability to communicate on food technology performance effectively, orally and in writing to a range of audiences.		X
	Experience of department self-evaluation and improvement strategies.		X
	Ability to report to and work with other stakeholders such as governors, and other external advisors		X
	Awareness of DfE performance measures applicable to the food technology		X
Personal Attributes	Ability to diagnose and intervene wisely when solving problems.	X	
	Ability to remain positive and enthusiastic when working under pressure.	X	
	Ability to organise work, prioritise tasks, make decisions and manage time effectively including in relation to the work of others.	X	
	Empathy with pupils/students	X	
	Excellent communication and negotiation skills	X	
	Stamina and resilience	X	
Other	Knowledge of the regulations around safeguarding and how to address issues that might arise.	X	
	Understanding relevant equal opportunities, health and safety and safeguarding guidance and legislation and with commitment to keeping up to date with legislative changes affecting schools.	X	