



## JOB DESCRIPTION

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### Food Technician

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#### RESPONSIBILITIES OF ALL STAFF

- To support the whole school vision, values and expectations
- To act upon the duties and responsibilities arising from the Children Act 2004, 'Working Together to Safeguard Children' and 'Keeping Children Safe in Education'
- Be aware of and comply with policies and procedures relating to child protection, health, safety and security and confidentiality, reporting all concerns to an appropriate person
- To demonstrate commitment to Equal Opportunities
- To show commitment to whole school expectations 'Ready Respectful Safe' as outlined in the Code of Conduct
- To show commitment to the School Growth Plan priorities by attending meetings or training as required and working towards annual Professional Growth Plan targets
- To carry out duties associated with the role which are reasonably assigned by the headteacher

#### RESPONSIBILITIES OF SPECIALIST LEARNING SUPPORT ASSISTANTS

##### Purpose of the role:

Responsible, under the *guidance* of the teacher or line manager, to undertake work, care or support programmes to individual students or to work with groups, including more in depth support for those with SEND. To enable access to learning for students and assist the teacher in the management of students and the classroom.

##### Food Studies Specialist

- Encourage all students to uphold school expectations: 'Ready Respectful Safe'
- Use a range of skills, training and experience to support students with learning difficulties
- Provide feedback to students in relation to progress and success
- Create and maintain a purposeful, orderly and productive working environment
- Ensure timely and accurate design, preparation and use of specialist equipment, resources and materials
- Assist in the development of work plans, deliver interventions, worksheets etc.
- Contribute to planning, development and organisation of systems, procedures and policies
- Be responsible for maintaining records, information and data, producing analysis and reports as required
- Implement specific interventions and practical lessons with students under the guidance of the teacher or line manager
- Promote and ensure the health and safety and good behaviour of students at all times
- Accurately record progress and provide written feedback as required
- Administer and assess routine assessments and invigilate exams and tests
- Monitor and manage stock within an agreed budget, cataloguing resources and undertaking audits as required
- Maintenance of specialist equipment, check for quality and safety, undertake specialist repairs and modifications within own capabilities and arrange for other repairs and modifications to be carried out by others
- Demonstrate and assist in the safe and effective use of specialist equipment and materials
- Provide specialist advice and guidance as required

- Contribute to the EHCP annual review process including providing verbal or written reports about progress in specialist area as required
- Supervise students at unstructured times according to the duty rota
- Prepare, maintain and use equipment/resources required to meet the lesson plans/relevant learning activity and assist students in their use.
- Contribute to the EHCP annual review process by liaising with the tutor and collecting student voice
- Supervise students at unstructured times according to the duty rota
- Work with the Food Studies Lead to support students in the progress and development of their skills in cooking
- Work with small groups, under the guidance of the teacher to share expertise about different aspects of cooking