



Queen Charlotte College

Teacher of Food Technology/Hospitality Job Description

This position is a full time teaching position but because of its nature has some attached tasks. Your timetable may include Y7 - Y13 course delivery.

The intention is that students doing the courses are exposed to a number of areas within Food Technology, Hospitality and Catering, and career pathways.

Student development

- Cookery skills and creative flair when producing food outcomes
- Food safety knowledge and hygiene requirements
- Understanding of nutrition and dietary requirements
- Catering skills
- Front of house skills
- Barista skills
- Problem solving and technology skills
- Team work
- Respect for ingredients and sustainability

Specific tasks for the teacher include

- Curriculum and course planning (Technology & Hospitality)
- Liaising with ITOs, suppliers and outside learning providers
- Managing food budget in liaison with HoL
- Ensuring the room and resources are kept clean
- Resources are looked after and any hazards identified.
- Risk assessment register monitored and updated for Food Technology room
- Purchase of required ingredients and stock rotation responsibilities
- With agreement some catering opportunities are taken on
- Resource development and recommend equipment purchases to HoL
- Overseeing of Laundry requirements

*** There is a support staff member who can support in some of these areas - cleaning, food purchasing, laundry and stock rotation.*