



Rossall

INSPIRING EXCELLENCE

Food Studies Technician



APPOINTMENT BRIEF

June 2022



ABOUT ROSSALL SCHOOL

Founded in 1844, Rossall is a co-educational boarding and day school with an illustrious history and a clear strategic vision for the future. Situated on the Fylde Coast, the majestic backdrop of the Cumbrian Peaks and the Irish Sea provide a spectacular environment within which a community of some 800 boys and girls are inspired to fulfil their potential. The School provides a unique educational experience underpinned by a strong commitment to academic excellence and co-curricular participation. Successive generations of Rossallians have made a profound impact in fields as diverse as medicine, literature, music, politics and technology.



Academic results are superbly strong. The School has an IBDP average of 35 and this year over 60% of A level grades resulted in an A* or A. Almost two thirds of our Upper Sixth progress to Top 20/Russell Group universities. Additionally, this year, three students won full sports scholarships to the US whilst others are proceeding to top universities in Paris, Milan and Hong Kong - to name but a few. Rossall is an inclusive school with an intellectually dynamic culture that encourages young people to embrace the highest of aspirations.

Regionally, Rossall has now reclaimed its place as one of the top performing independent schools in the North West. Perhaps, most importantly, it is a school community with a huge heart and this manifests itself in happy and confident children and a staff body committed to providing the very best context within which young people may live, learn and play.

The student roll has grown very significantly in recent years and this is reflective of the School's outstanding reputation both regionally and nationally. Student numbers are very healthy and the school has emerged from the recent pandemic in a strong position financially. Such extensive expansion has resulted in a number of opportunities arising across a number of curricular areas and our ongoing development of signature programmes such the Broadway Performing Arts academy has opened up opportunities for exceptional educators to join us.

In 2019, the School embarked upon an ambitious development plan which placed a strong emphasis upon the provision of outstanding teaching and learning. The School is committed to ensuring that Rossall is recognised regionally and nationally as a progressive and aspirational School community committed to the professional development of all staff. The establishment of a thriving Leadership Academy is reflective of the growing number of aspirant educational practitioners who have decided to develop their careers here at Rossall.

This September, we have become an All-Steinway School and launched an International Piano Academy. The newly refurbished PrePrep School was opened at the end of the Summer Term and work will soon commence on our Science Building.

We strive to develop in our pupils a lifelong love of learning, a sense of moral purpose, and a belief in their own power to do good in the world. We prepare them to lead successful personal lives and productive professional lives. Our students are confident and compassionate. Increasingly they assume responsibility for their own learning and they are encouraged to be both critically reflective and resilient. We have the highest aspirations for our boys and girls and, as an IB World School, we endeavour to ensure that our pupils are intellectual risk-takers, open-minded and persuasive communicators. We desire for them to develop an intrinsic interest in the subjects that they are studying and to view the formal curriculum as constituting a starting point as opposed to an end in itself. Opportunities for academic enrichment abound and pupils are able to benefit from involvement in activities such as the Model United Nations and subject specific societies.



It is an inclusive and diverse School community with a roughly even split between day pupils and those who board. The internationally-minded nature of the School is as defining an aspect as its architectural beauty and fascinating history. In 2021, we had a full ISI compliance inspection. **We were judged to be compliant in every regard. In 2019, an educational quality inspection deemed the quality of pupil's personal development to be excellent.**

The School is a liberal and progressive community and we are committed to ensuring that our provision is outstanding in every regard. Student voice and our mental health provision are key focuses within our development plan and it is our ambition to be sector leaders in this



The School is ranked number one in the UK for golf and our growing football academy is one of the standout provisions in the country. Both our boys and girls First XI hockey teams progressed to the final eight of national competitions in 2020. We are in the process of launching the Broadway Performing Arts Academy and our recently launched Girls' Elite Football Programme in partnership with England and Chelsea footballer Millie Bright, and Fleetwood Town Football Club has led to huge success of our girls' football teams on a national level.

We recognise that parents expect the best for their children; therefore we continue to invest significantly in our expansive campus to provide a modern, comfortable location where boys and girls from 3 months to 19 years of age will find a safe, yet stimulating environment with all they need to get the most from their stay with us, in school as well as during leisure and social time. Our holistic vision of education is predicated upon excellent personal relationships with our families.

Popular with overseas and British pupils alike, our school has a unique identity and a strong sense of community spirit. Here, boarders from around 50 countries mix with British pupils to create an environment within which children are able to develop a truly international perspective and forge lifelong friendships with others from around the world.

Ours is a community based on trust, mutual respect and compassion, and we expect every member of our school to uphold these values, on and off the campus.

Rossall is an inspiring place to live, learn and work; we are fortunate to attract fantastic students and staff to join us on our beautiful campus by the sea!



MEET THE ROSSALL TEAM ROSSALL'S LEADERSHIP EXECUTIVES

Leading the school is Headmaster, Mr Jeremy Quartermain, and four fellow Leadership Executives. They are joined by the extended Senior Leadership Team.



Mr Jeremy Quartermain
Headmaster



Mrs Emma Sanderson
Bursar



Ms Dina Porovic
Senior Deputy Head



Mrs Emma Williams
*Deputy Head (Boarding
& Safeguarding)*



Mr Matt Turner
*Head of
Preparatory School*

JOB DESCRIPTION

We wish to recruit an experienced and organised Food Studies Technician maintain a safe and hygienic working environment within the food studies classroom

The successful candidate will have an understanding of preparing food materials and equipment for lessons and internal food activities. An ability to stock take, order and plan in advance is essential.

The post will also involve assisting teaching staff with demonstrations and practicals, as well as supporting pupils during lessons. The successful candidate will also have the necessary knowledge, skills and experience to be able to team teach lessons with qualified (non specialist) teachers when required particularly at weekends, during evenings and the school holidays.

As the Food Studies Technician is responsible for the handling of food both within the main school kitchen and lessons, there is a requirement to possess a Food Hygiene certificate and be willing to attend further training course as required.

Responsible to: Head of Food Studies

Job Purpose:

To maintain a safe and hygienic working environment within the food studies classroom and to liaise with staff and students within lessons to maintain a safe learning environment.

Advise and support teachers to ensure staff understand the use of equipment to ensure all students have a in depth understanding of the food being used.

To monitor and control the supplies during both the food lessons and school kitchen, including stock taking and ordering within the limits defined by the departmental budget and Head of Department.

To understand the of health and safety of food rooms to ensure the routine cleaning and maintenance of the kitchen area is to the highest standard.

Main Responsibilities:

- Organising resources (particularly ingredients) for catering lessons in all year groups e.g. planning ingredients, weighing out of ingredients in advance of planned practical lessons, and producing display and classroom resources.
- Placing orders for ingredients and receiving deliveries on a regular basis.
- Providing technical support during practical lessons e.g. organising equipment, assisting with organisation before and during the lesson, storing students' practical outcomes safely.
- Maintaining high standards of hygiene and cleanliness in the Catering teaching room (kitchen) including safe storage of food stuffs and laundry.
- Ensuring that risk assessments are observed and updated when required.
- Organising the receipt and storage of students' ingredients before practical lessons (from 8.30am) and being available for students to collect practical work at the end of the school day.

- Support the work of the department by assisting with administrative tasks inc. Health and safety records.

Specific Responsibilities:

You will primarily be responsible for assisting and supporting the Food department with technical support to deliver the curriculum to students, including advising on health and safety and risk assessment.

- Preparation of Food materials and equipment: Preparing lessons and co-curricular activities, including ordering materials, weighing and measuring ingredients, photocopying materials.
- Planning and organisation of systems: working to support and implement systems, procedures and policies including maintenance of specialist resources and long term Food Projects.
- Advise and support Teachers: To ensure all staff understand the proper use of equipment, resources including health and safety and contribute to demonstrations as required.
- Monitor and Control Supplies: Control stock numbers and order any further supplies when needed. To check goods delivered against orders and carry out inventory checks on a regular basis.
- Health and Safety of Food rooms: To ensure routine and non-routine checking, cleaning, maintenance and keep the kitchen area clean, ensuring surfaces, cupboards, fridges are regularly disinfected.

Person Specification

The successful candidate will:

- Enjoy working with young people
- Have significant experience of preparing food, cooking and baking.
- Be self-motivated and able to work independently using his/her initiative when required.
- Have a flexible approach and be prepared to work during evenings and weekends when required to do so.
- Be aware of students with food allergies and intolerances and take appropriate measures to ensure that they are able to participate in lessons and activities with the minimum of risk.
- Provide practical support for members of staff booking the Rossall Kitchen and, when necessary, to demonstrate cooking skills.
- Promote healthy eating.

The post-holder must adhere to and ensure compliance with the School's Safeguarding and Child Protection Policy at all times. If, in the course of carrying out the duties of the post, the post-holder becomes aware of any actual or potential risks to the safety or welfare of children in the School, they must report those concerns to the DSL or to the Head immediately

To find out more about this role please contact:

Mrs Clare James (Head of Food Studies) at c.james@rossall.org.uk



BENEFITS OF SERVICE

The position is a full time post, term time only. The salary will be £13,749 per annum.

In addition to providing a great place to work, we offer a generous remuneration package to colleagues which includes:

- Extensive CPD opportunities, financial support and study leave for qualifications
- Membership of the school contributory pension scheme
- Free lunch and refreshments during term-time
- Free parking on site
- Medical centre on site during term time
- Free use of the School swimming pool, gymnasium and sports facilities
- A generous discount on the School fees of employees' children attending the School (except the Nursery)

APPLICATION PROCESS

To apply, please complete the application form available on the School website, ensuring that your referees include your current or most recent employer.

Your letter of application should be no more than two sides and clearly outline your suitability for the role with reference to the Job Description and Person Specification. You should also explain clearly why you want to work at Rossall.

Send your completed application to:

POST:

Mrs Stephanie Capstick
Head of HR and Compliance
Rossall School
Broadway
Fleetwood
Lancashire FY7 8JW

EMAIL:

hr@rossall.org.uk

KEY DATES:

Deadline for submission of applications 12.00 noon on Monday 27th June 2022

Rossall School is committed to safeguarding and promoting the welfare of children. An enhanced DBS clearance will be undertaken by the School. The position is regulated activity and therefore exempt from the Rehabilitation of Offenders Act 1974.