



0.6 FTE Teacher of Food & Nutrition (Maternity Cover)

Inspire the next generation of Food students at one of the UK's leading independent schools.

This is an exciting opportunity for an outstanding Teacher of Food & Nutrition to join this high-performing School. We seek an enthusiastic and knowledgeable Food & Nutrition specialist to join our successful department on a part-time maternity-cover basis. The successful candidate will be a confident and engaging practitioner, able to deliver high-quality practical and theoretical lessons and maintain excellent continuity of learning. Applications are welcomed from experienced teachers, as well as suitably qualified candidates with relevant subject expertise who can demonstrate the ability to teach effectively.

Brentwood School is a vibrant and inclusive community, where staff and students are supportive and united by a shared love of learning. Food Preparation and Nutrition is taught to all pupils in Year 8 and as an option in Year 9. We offer the AQA GCSE Food Preparation & Nutrition course and IB Food Science & Technology Standard Level in the Sixth Form. We also offer cooking classes as part of the timetabled Activities programme. The department is well-resourced with two dedicated multipurpose teaching rooms, with multiple student kitchen areas, equipment, and integrated theory spaces, and supported by technicians. We use Google Workspace, all teachers are issued with School MacBooks, and students have School-issued iPads or MacBooks.

The role involves teaching Food & Nutrition in Years 8–11 and the successful candidate will be expected to contribute to the extensive support offered to students outside the classroom both at lunchtime and after school. Sixth Form IB teaching may be available for candidates with suitable experience. Furthermore, all teaching staff participate in the wider life of the School through co-curricular involvement.

The Senior Management Team are strongly supportive of our Food & Nutrition department and recognise the important role it plays in the intellectual life of the whole School community.

Job Purpose

Hours

0.6 FTE Part-time, Maternity Cover (3 days a week; fixed-term maternity-cover contract; anticipated start date 22nd February 2027; likely end date 21st February 2028)

Report to

Head of Food & Nutrition

Department

Food & Nutrition

Key Responsibilities & Accountabilities

- Plan and deliver engaging, challenging and well-structured practical and theoretical Food & Nutrition lessons, meeting the needs of pupils across Years 8–11.
 - Teach the AQA GCSE Food Preparation and Nutrition specification, including supporting and assessing non-exam assessment (NEA) where appropriate.
 - Maintain a positive, purposeful and inclusive learning environment that encourages pupil engagement, independence and achievement.
 - Ensure the safe and effective management of practical lessons, including food hygiene, allergens, equipment and ingredient handling.
 - Assess, record and report on pupils' progress and attainment, providing constructive feedback to support their development.
 - Work collaboratively with departmental colleagues, contributing to schemes of work, planning and the sharing of good practice.
 - Support pupils' academic progress and wellbeing, recognising individual learning needs and promoting high expectations.
 - Engage positively in relevant professional development and wider School responsibilities.
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- To safeguard the general health and safety of students; to promote the general progress and wellbeing of individual students and of any assigned group of students.
 - Most teachers are form tutors, and this is a core part of their responsibilities.
 - All teachers are members of a House and attend House Assemblies and Sectionals.
 - To communicate and consult with parents.
 - To participate in all relevant meetings.

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- To undertake supervision and cover duties as required.
- To contribute to other aspects of education outside of the classroom, e.g. sports, co-curricular clubs and visits.
- To respond positively to reasonable requests from the line manager and to embrace opportunities and challenges.

Personal Specification

The successful candidate will be an enthusiastic and knowledgeable Food & Nutrition specialist, committed to inspiring pupils, delivering high-quality teaching and supporting the success of every student.

The successful candidate will demonstrate:

- A relevant degree or equivalent qualification, with strong subject knowledge in Food Preparation and Nutrition;
- The ability to deliver engaging, well-structured and challenging practical and theoretical lessons, inspiring pupils of differing ages and abilities;
- Sound knowledge of food preparation techniques, nutrition, food science and the safe management of practical teaching environments;
- Effective classroom management skills, creating a purposeful, inclusive and supportive learning environment;
- Excellent communication and interpersonal skills, with a collaborative and positive approach to working with colleagues, pupils and parents;
- A reflective and proactive approach to teaching, with a willingness to share good practice and contribute to departmental development;
- A genuine commitment to safeguarding, pupil wellbeing and the wider values and ethos of the School;
- A good-humoured and ethical approach to working with others, knowing that the culture we embody is the one we create.

The following would be advantageous:

- Experience of teaching Food Preparation and Nutrition at GCSE, ideally following the AQA specification;
- Familiarity with GCSE non-exam assessment (NEA) requirements and practical assessment;
- Experience of contributing to food-related enrichment activities, clubs or wider co-curricular opportunities.

Safeguarding Responsibilities

- Adhere to the School's Safeguarding policy, which includes the staff safeguarding code of conduct, and KCSIE (Part 1);
- Communicate any safeguarding concerns as soon as possible to the DSL or a Deputy DSL. For any serious concerns, speak to a member of the safeguarding team and then record your notes on the online safeguarding reporting system, CPOMS. If you cannot contact a DSL, DDSL or member of SLT, contact the reception and admin team, who will be able to locate them.
- Report any concern about the safeguarding conduct of a member of staff (or adult supervising children on the school site as part of an external let) to the Headmaster (or to the Chairman of Governors if the concern is about the Headmaster) and to self-refer as needed, following the Safeguarding Policy and Low Level Concerns Protocol;
- Ensure that you always wear your lanyard and challenge anyone who is not wearing a school lanyard or who is wearing a red lanyard while unaccompanied.
- Ensure that registers are completed for each registration period using iSAMS (as a tutor, this will be the am registration). Teachers or cover teachers complete the pm registration at the start of period 6.
- Be aware of the medical and SEND needs of the students in your care and contact the school nurses or Learning Support Department.

Why join us?

- Two well-equipped teaching rooms and technician support
- Competitive independent school salary
- Strong track record of successful teacher training and ongoing professional development
- Popular subject with strong uptake at GCSE and IB
- Beautiful campus and state-of-the-art resources
- Generous employee benefits, including generous pension schemes, free sports centre membership, and optional subsidised private healthcare
- Subsidised shared accommodation is available for suitable candidates

We warmly welcome enquiries and applications from teachers who are committed to shaping young minds through the lens of Food & Nutrition. To find out more about this role, please contact recruitment@brentwood.essex.sch.uk, who will put you in touch with the Head of Food & Nutrition, Molly O'Rourke.

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