

Whitstone School
inspiring futures



SUBJECT LEAD DT FOOD/CATERING

Letter from our Headteacher

Dear Applicant,

Thank you for your interest in joining us at Whitstone School. This is a very exciting time for an inspirational, ambitious teacher to be joining our team. The post offers space and time for an outstanding individual to lead their subject within this exciting faculty.

I joined Whitstone School in January 2020 and have thoroughly enjoyed working with our students, staff, parents and governors to improve standards in all aspects of school life, develop teaching and learning and CPD as key areas of school life and forge new and exciting links with the wider community. It is clear that Whitstone School is a wonderful place to work and I am looking forward to seeing the school develop as our student numbers increase considerably over the coming years. Whitstone School is a fully inclusive, comprehensive school which serves the community of Shepton Mallet and surrounding areas. We are proud of our students and of the environment in which they learn, which challenges, supports and cares for them as we prepare them for the next stage of their education.

I expect the successful candidate to work with other members of the school community to develop young people who are ambitious, respectful, caring and endeavor to achieve excellence in all that they do. The successful candidate will need to work hard to further enhance the school's ethos, inclusive pastoral provision and safeguarding procedures. It is an exciting time to build on the recent developments made, whilst also introducing new initiatives to improve the provision for our students.

At Whitstone School, we are able to offer the successful candidate a wealth of career development opportunities, the chance to join a happy and motivated staff group and free access to our on-site Leisure Centre. I am committed to ensuring that professional development is at the heart of school life and that career development for all staff is highly valued.

The current global pandemic will mean that the interview process will be adapted, with the safety of all those involved in the process a priority. To apply, please submit a covering letter of no more than two sides of A4 setting out the skills and experience you would bring to this role and complete the application form. For further details about the school, please visit our website <http://www.whitstoneschool.org/>. Tours of the school and preliminary conversations regarding the role can be arranged by contacting Miss Jane Skipper at jskipper@educ.somerset.gov.uk.

The closing date for applications is 3pm on Tuesday 20th October and interviews will take place the following week on Thursday 22nd October. If short-listed, you will receive full details of the day's programme.

I look forward to receiving your application and wish you the best of luck.

Yours faithfully

Mr Guy Swallow

Headteacher



Welcome to Whitstone School

Whitstone School is a thriving comprehensive school offering young people the opportunity of a bright future. Our staff inspire students with their passion for teaching, their care for all learners and the desire they show to help every child to succeed. Our beautiful school site and investment in learning spaces provides an environment in which students excel.

The Whitstone School community is built upon a shared commitment to supporting our students in their goal to achieve high standards in all that they do. We believe that the education we provide equips our young people to be happy, successful adults and gives them the skills and attributes they need to be fully prepared for life after secondary school. Student conduct in lessons and around the school site is excellent. Our students tell us that this helps them to access learning and to feel safe, respected and valued.

At Whitstone School, we firmly believe that the inspiring experience our students receive in the classroom is instrumental in their learning and academic development. We are truly proud of our highly trained teachers and we place great emphasis on their continual development to ensure that the lessons our students receive are at the cutting edge of educational research and thinking. Our highly motivated and skilled staff focus relentlessly on the experience our young people receive in the classroom. We are proud of this focus on learning and see the benefit in the continued academic success of our students.

Our school community is very aware of the importance of a secure, happy and caring school environment in allow young people to succeed. Whitstone School has established an excellent reputation throughout Somerset as an inclusive and caring school; being large enough to offer an innovative and inspiring curriculum to all students, whilst of a scale that ensures all students are well-known and their needs clearly understood. Our House system, complete with student leaders, inter-House competitions and House charities, develops both a sense of belonging and encourages peer support and guidance. The Shepton Mallet Leisure Centre, owned by our school, provides a clear connection with our wider community and also offers our students excellent sports facilities.



JOB DESCRIPTION: SUBJECT TEACHER

Job Title: Subject Lead DT Food/Catering

Salary Scale: Negotiable

Job Purpose:

To teach D&T Food to KS3 and Hospitality & Catering to KS4 and be responsible for students' learning & progress.

To work as part of a team that promotes the teaching and learning of D&T

Responsibilities – The post holder will be responsible for:

- the effective delivery of a subject specific scheme of learning to groups of students
- the use of a range of teaching and learning approaches including use of ICT
- the inspiration and motivation of young people through your teaching
- the planning and preparation of appropriate lessons
- the marking and assessment of students' work
- the keeping of appropriate records of students' work
- attendance at parents' evenings, faculty meetings and other meetings as appropriate
- participation in your own performance management by your immediate line manager
- the overall performance of your teaching groups
- the effective guidance and support of an Aspire group
- following safeguarding procedures and being aware that the safety and well-being of students is the responsibility of all members of the school community

DESIGN AND INFORMATION TECHNOLOGY: FACULTY INFORMATION

The Design and Information Technology Faculty, consisting of IT, the D&T subjects and Art, is one of the most dynamic and successful faculties in the school. It is a strong and supportive team of four teachers, characterised by mutual support, friendliness and good humour. The Faculty also has access to Technician support in Product Design, Catering and IT. The Faculty aims to provide a balanced approach to teaching, encouraging thoughtfulness and creativity whilst insisting on high levels of knowledge and skill.

Students take all subjects at KS3 and students value and enjoy their lessons. At KS4 we offer a range of qualifications:

- ICT – BTEC Digital Information Technology
- D&T Product Design – Eduqas GCSE
- D&T Food – WJEC Vocational Award in Hospitality & Catering
- Art - Pearson BTEC

The range of options offered at KS4 and the choice of awarding bodies is reviewed annually.

The Faculty benefits from high quality teaching spaces and state-of-the-art facilities and equipment. D&T presently have a suite of workshops and classrooms and a separate cooking room. If successful, this will include demonstration and storage space as well as top of the range equipment. There are four computer suites, benefitting from a phased replacement of equipment, and a recently refurbished large Art studio.

Faculty staff are keen to offer extra-curricular opportunities for students. One of these opportunities is the Cyber Discovery competition, a national competition in which students try to crack digital codes. The faculty organises an annual visit from EDF and STEM ambassadors in which all of Year 8 take the day off timetable to complete a technology challenge. We also enter the Student Chef of the Year competition of which we have great success, with one of our students winning the regional competition last year.