

Position Description

Secondary Food Technology Teacher

Cornerstone Christian school is a Y1-13 co-educational integrated area school. We have a Christian special character and hence all our staff are expected to be Christian and participate fully in the devotional nature of the school.

Position: Teacher – Food Technology

Reports to: Assistant Principal of Senior Secondary (Y11-13)

Primary Objective:

The vision of Cornerstone is for our students to develop as confident followers of Jesus Christ equipped and inspired to creatively impact our world.

Aim:

To provide specialist Food Technology and Hospitality expertise; to maintain standards of teaching and learning across the Food Technology and Hospitality curricula; to develop an innovative approach to Food Technology and Hospitality teaching so that all pupils can achieve to their potential. To design and deliver the Food Technology curriculum so that it meets the aims of the school and the needs of all students.

Person Specifications:

The successful applicant will:

- Be skilled and passionate in Food Technology and Hospitality subjects.
- Be an excellent classroom practitioner and up to date with modern pedagogy.
- Be up to date with modern assessment techniques.
- Be highly competent digitally.
- Have high communication skills and good basic grammar.
- Relate to, and consistently attend, a local Christian church.
- Communicate effectively both in written and verbal contexts.
- Work cooperatively in teams and in leadership of teams.
- Accept and recognise a responsibility to maintain and uphold the Special Character of the School.
- Be an example of Christian living and demonstrate a personal relationship with the Lord Jesus Christ by the way they relate to student, parents, staff and school administrators.
- Understand and abide by the school's Code of Conduct.

Responsibilities:

This is an exciting position since the successful applicant will have an involvement in the ongoing development of a new Secondary school here in Palmerston North.

Other responsibilities may be negotiated with the Principal.

Key roles:

- Teach aspects of Food Technology and Hospitality up to Y13
- Evaluating the design and delivery of the Food Technology and Hospitality curriculums and constantly striving to improve all aspects.
- Monitoring and evaluating the Food Technology Department expenditure with a focus on creating financial efficiencies, reviewing the budget each term, filing receipts.
- Work collaboratively with others under the Principal, Deputy Principal and Assistant Principal Senior Secondary to assist with the direction and philosophy of the growing secondary school.
- Encourage seamless Christian curriculum development and implementation in commerce. Monitor and maintain assessment of student's learning in all areas.
- Providing reports to the Assistant Principal Senior Secondary regarding the Food Technology and Hospitality curriculums as appropriate.
- Contributing to the development of Food education in the local community, including the Health Promoting Schools initiative.
- Encouraging parent involvement in the learning process.
- Contributing to and developing and maintaining links with Hospitality enterprises and vocational institutions/workplaces to enhance the learning experience and future pathways of students.
- Maintaining a high-quality level of visual display within the classroom that encourages students to consider diet and aspects of healthy living and learning strategies (production of resources for display relating to curriculum delivery).
- Use a variety of teaching techniques to meet the learning needs of the student. Provide an interesting and stimulating classroom programme.
- Maintain class routines and a working atmosphere and environment that provides opportunity for effective learning. Consider each child's unique gifting and encourage and develop these God given qualities to the best of their ability.
- Establish effective relationships with students and encourage and praise students to develop a positive and safe learning environment.
- Establish clear standards of safe and acceptable behaviour and consistently and fairly apply these within the philosophy, policy and procedures of the school.
- Maintain all administrative functions, school policies and procedures as required by the Principal.
- Contribute to a broad range of activities involving staff, students, colleagues at other schools and the wider community.
- Maintain training in the unique philosophy of education of the school and take part in the school's curriculum development programme. Up-skill teaching knowledge on an on-going basis.

- Take part in the Professional Growth Cycle model/process within the school.
- Maintain confidentiality regarding other students, parents and staff when communicating with others.