



## DESIGN & TECHNOLOGY TEACHER

### Teachers Pay Scale

### Full-time

### Start date: September 2020 (or July for NQT)

We are seeking an enthusiastic and dynamic teacher to join our high achieving and experienced Design & Technology Department. This is a high-performing department, teaching from a very well-equipped, self-contained D&T block, including recently fully-refurbished Food classrooms. The successful candidate will be able to deliver Food and Product Design to GCSE to a high standard.

We offer a comprehensive induction and development programme for all new staff, and we are always keen to support and work with NQTs. Roundwood Park prides itself in identifying talent and developing its staff.

Roundwood Park is a forward looking and ambitious 11-18 co-educational comprehensive school with 1265 students on roll and enjoys a very good local reputation. We offer a comprehensive induction programme for all new staff. As a school graded 'Outstanding' by OFSTED, we were one of the first schools in the county to convert to Academy status in 2011. Roundwood Park is a school with a strong reputation as an innovative and exciting place in which to learn and to teach. It is a place where traditional values of smart appearance, excellent behaviour and acting with integrity mingle with modern learning and high academic standards. Additional information about the school can be found on our website [www.roundwoodpark.co.uk](http://www.roundwoodpark.co.uk)

Visits are very much encouraged before you apply. If you would like to visit, please contact Ian Stowe, HR Manager, on 01582 714031 or email [i.stowe@roundwoodpark.co.uk](mailto:i.stowe@roundwoodpark.co.uk)

Please take particular note of the following instructions in respect of the application process:

- Your application should comprise a completed Application Form, either using the on-line form and process provided by the web recruitment platform where you see this advert, or a Word document template (from the school website Vacancies page), together with a letter or personal statement addressed to Alan Henshall, Headteacher, of no more than two sides of A4, explaining how you meet the requirements for this role
- If you use the Word template, your application should be submitted electronically to Ian Stowe, HR Manager, at [i.stowe@roundwoodpark.co.uk](mailto:i.stowe@roundwoodpark.co.uk).

*We are committed to the safeguarding and promotion of children's welfare and an equal opportunities employer. We will need to obtain references in advance of interview for any candidate short-listed, and all job offers are subject to satisfactory enhanced Disclosure and Barring Service clearance.*

The closing date for applications is Tuesday 25<sup>th</sup> February at 9.00am.

Interviews may be held whenever we have suitable applications and we reserve the right to close the advert early, so an early application is strongly recommended.



# Roundwood Park School

## The Design & Technology Department

The D&T Department is a team of experienced, successful, highly committed, friendly and supportive teachers and technicians. As a department we nurture pupils' creativity and teach them the skills to not only come up with brilliant ideas, but to turn them into a reality. We teach a curriculum that compliments their wider learning and brings it to life in practical terms.

We encourage pupils to be resourceful, innovative and enterprising as they solve real and relevant problems. This means developing the essential skills young people need for everyday life, and unlocking their ability to be the designers and innovators of tomorrow.

### **Key Stage 5 – A Level Product Design (OCR NEW SPEC)**

Inspiring a future in design and technology – Drawing on authentic design practice and contemporary technologies students will be free to explore design possibilities that excite and engage students, giving a strong foundation for further study and developing thinking and design skills that will support them in any future direction.

### **KS4 Food Preparation and Nutrition (AQA Exam Board 9-1)**

The GCSE Food Preparation and Nutrition is an exciting and creative one that focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. Food preparation skills are integrated into five core topics: Food, nutrition and health, Food science, Food safety, Food choice, Food provenance. We have recently updated the food practical room with a brand new kitchen.

### **KS4 Design and Technology (OCR 9-1) Exam Board**

Principles of Design and Technology This includes both the 'core' principles that all students must know, and 'in-depth' principles that are more specific to the materials or systems they have deeper practical and design experience of.

Iterative Design Challenge Central to this non-examined assessment is the requirement for learners to understand and apply processes of iterative designing in their design and technology practice: exploring needs, creating solutions and evaluating how well the needs have been met. This component does not limit the range of materials or processes a learner uses when developing their design solutions.

### **Key Stage 3**

Students rotate in three different disciplines each term throughout the Food and Design technology subjects. Students at the end of Year 8 choose between D&T & Languages to take extra lessons throughout Year 9.

Students learn about a wide range of topics and develop their skills and understanding of these whilst undertaking projects in different material areas. All students are assessed against the following key criteria whilst completing the various projects taught:

- **Research and Analysis** – Students' ability to carry out research and analyse their findings
- **Specification** – Students' ability to create a set of criteria that their product must meet
- **Design and Develop** – Students' ability to generate a range of ideas and test them out and improve them
- **Plan and Make** – Student's ability to plan the making of their product and demonstrate their skills making it
- **Evaluate** – Students' ability to evaluate their work and the work of others

### **Extra-Curricular**

In Food Tech we run extremely popular House Events for both staff and students. Throughout the year we also hold events for particular groups of students to cook recipes to support them socially and emotionally. Often, we have student mentors working alongside us in these sessions.

Each year we enter a number of competitions, including the Rotary Challenge, with a mixture of year groups, and we will often come home with trophies for our students' innovation and design knowledge.

You will often find students in D&T after school, developing their products to ensure that they reach their true potential.