



# DARRICK WOOD SCHOOL

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RESPECT | RESPONSIBILITY | HONESTY

## **THE DESIGN AND TECHNOLOGY FACULTY**

### **TEACHER OF FOOD TECHNOLOGY**

#### **Design and Technology Faculty**

The Design and Technology Faculty encompasses Resistant Materials, Food Technology, Textiles and Art.

The Faculty is housed in large specialist classrooms and takes up a large proportion of the ground floor of the original main building (The Turner Building). The Faculty also consists of a Faculty staff room, various offices, and additional spaces housing specialist equipment.

#### **Design and Technology Curriculum**

Throughout Key Stage 3, all pupils have Design and Technology for two hours each week, taught on a termly rotation through Food Technology, Resistant Materials and Textiles. This allows pupils to build their knowledge and understanding of design and technology through a number of different experiences, each complimenting the other and using a range of different techniques and technologies over time. Pupils also study Art for one hour per week throughout Key Stage 3.

In Years 10 and 11, pupils have the option to choose from Food Preparation and Nutrition, Resistant Materials, Art and Design (Textiles). All of these subjects are available for further study in the Sixth Form.

#### **THE FOOD DEPARTMENT**

The Department is extremely well resourced and occupies two spacious and well equipped rooms in the Design Technology Faculty area. Both classrooms have interactive whiteboards and 4 computers in each room. There is good access to ICT rooms. There is some part time technician support.

#### **Food Preparation and Nutrition in the Lower School**

In Year 7 pupils study the Eatwell Plate and develop their practical skills when producing a range of salads, dough, crumbles, coating, melting and vegetarian cookery. They also look at the environmental impact of recycling. To make pupils prepared for the new GCSE courses, scientific experiments and principles will also be taught.

Year 8 work involves studying the scientific principles of the effect of heat on food, healthy eating, nutrition and the prevention of food poisoning. Pupils continue to develop practical skills making shepherd's pie, roux sauces, scones, pasta dishes, curry and all elements of a fruit trifle.

Year 9 pupils study individual nutritional requirements and food allergies. They will learn how to adapt a recipe for a variety of dietary needs and research a country of their choice, making dishes reflecting ingredients staple to that country. Practical skills include making a range of main meal dishes such as lasagne, spring rolls, risotto and making and decorating a celebration cake.

## **GCSE Food Preparation and Nutrition**

Pupils currently studying the subject in Years 10-11 will follow the EDUQAS Food Preparation and Nutrition syllabus.

### **The Post**

A well-qualified full or part-time Teacher of Food Technology is required for September 2023 to teach the subject throughout the School. The successful candidate will be expected to work closely with the rest of the Faculty team and to support a coherent approach to delivering our curriculum and to be committed to contributing to our extra-curricular programme. It would be an advantage if candidates can teach one other DT subject including Art.

In addition to the curricular requirements, the person appointed would act as a Form Tutor and offer extra-curricular activities.

Please complete the online application form found on our website  
[www.darrickwood.bromley.sch.uk](http://www.darrickwood.bromley.sch.uk)

Applications must be submitted by noon Tuesday 21<sup>st</sup> March 2023.