



Applicant Pack

Food Technician

Grade C/Salary £7335.00 (Term time only, 13hrs per week)

Start Date: October 2025

<https://www.brookfield.hants.sch.uk/131/current-vacancies>

For an informal discussion about this post, more information or to arrange a visit please contact our Recruitment team on 01489 576335 or by email on recruitment@brookfield.hants.sch.uk

Closing Date: 10 July 2025 (midnight)



Headteachers Welcome

Brookfield is a school whose priority is to ensure staff and students are successful and happy. We have a rich and diverse curriculum open to all students, led by a highly talented group of curriculum leaders. Our students are engaged, confident, polite and well behaved (mostly) and move on to gain excellent results and future successes.

I am proud to say we have a lovely school which is down to how staff across the school work so effectively together. We have an ethical approach to leadership underpinned by strong, trusting relationships and collaborative working.

If you are an aspirational professional who shares our core values and wants to make a positive difference to the lives of the young people at Brookfield, then please complete the appropriate forms.

Before applying, why not visit us during the working day: Please contact Employee Support at employeesupport@brookfield.hants.sch.uk to arrange an appointment.

Yours faithfully

Stuart Parkes
Headteacher



Food Studies

We are a friendly team of fully qualified and experienced teachers, who are supported well with our technician team. All are members of the Food Teachers Centre and have participated in a number of events organised by them, some of which have been hosted at Brookfield. One member of our team has also run workshops and participated in presentations for the Food Teachers Centre. We also have a dedicated technician who works in the department.

All KS3 students are taught Food Preparation and Nutrition for a term in each year. The subject rotates on a carousel system with Design Technology.

Our KS3 curriculum focuses on embedding a number of basic skills and processes, by teaching students to make a variety of predominantly savoury dishes. The emphasis is on life skills and enabling them to feed themselves and others quickly, easily and economically in future.

Students take preliminary options at the end of Year 8 and may decide to carry on with Food Preparation through the whole of Year 9. We are a popular subject, having around 180 Year 9s in the current cohort. This course prepares students for their KS4 courses.

The department has two fully equipped practical rooms and full-time technician support. In addition, there is a specially designated area for cooling dishes before storing them in one of the commercial fridges.



Your Opportunity

We are looking for a highly motivated individual who can work as a team member to support excellent outcomes for students supporting class teachers and students by:

- Committing to support and engage with the department staff and wider school staff including the Site Team.
- Developing strong and trusting relationships with students within the classroom.
- Showing initiative and forward thinking in ensuring that rooms and equipment are well maintained.
- Prioritising your professional development with your line manager.
- Adaptability and flexibility, responding quickly to changing lesson plans, last-minute requests, or unforeseen challenges.
- Technical competence , confident using kitchen equipment and able to troubleshoot or maintain tools as needed.
- Creativity and resourcefulness ,suggesting new ideas for lessons, displays, or ingredient substitutions when necessary.

In return we will offer you:

- A committed, enthusiastic, open and accessible team of staff with a desire to continue to move the school forward.
- A thorough and engaging staff wellbeing programme including access to counselling, private GP and physiotherapy.
- Excellent and varied CPD to ensure you continue to develop.
- Broad and diverse opportunities for professional development
- Participation in our support staff performance management, including regular meetings with your line manager.

Above all else we will ensure you feel valued, listened to and be able to contribute at Brookfield.



Main Duties and Responsibilities

Support for the Curriculum and Students

- Organise PP (Pupil Premium) students each term and liaise with Rachel Jones.
- Plan weekly PP food and recipes.
- Organise and distribute weekly recipe planners.
- Write on chalkboards and print recipes weekly for students via EduLink.
- Organise folders for Year 7 and 8 name labels.
- Prepare and organise worksheets for Years 7 and 8 (termly).
- Manage and organise books for Years 9, 10, and 11.
- Prepare and organise work sheets and cover work for lessons.
- Help in classrooms with SEND student practical lessons

Health, safety and discipline

- Organise daily tasks and cleaning duties.
- Ensure deep cleaning of equipment at the end of each term.
- Coordinate general cleaning of equipment, tools, and work areas.
- Oversee storage, care, and maintenance of all equipment.
- Maintain health and safety standards regarding food and equipment.

Department Support

- Arrange weekly PP food supplies.
- Organise food and grocery orders (Tesco, County, disposable items, equipment).
- Order food and materials for practical exams.
- Organise and maintain stock of cookery ingredients and recipes.
- Collect and move food from chill room to appropriate fridges.
- Co-ordinate allergy cupboards for each room.
- Take and print photos from the camera.
- Organise and display photos for social media, classroom walls, and student books.
- Organise exam rooms for practical's.
- Organise staff and resources for baking sessions (e.g., Bake Off).
- Prepare and organise food and materials for practical exams.
- Sort out budget needs and maintain a spreadsheet of expenditure.
- Organise notice boards and keep them updated.
- Organise open evenings and displays.
- Liaise with the site team for maintenance and PAT testing.
- Liaise with IT regarding nutrition programs, cameras, iPads, etc.

Professional development

- Take part in the school's performance management procedures.
- Take part in further training and development

Communication

- Communicate effectively with students.

Working with colleagues and other relevant professionals

- Collaborate and work with colleagues and other relevant professionals within and beyond the school.
- Develop effective professional relationships with colleagues.

Personal and professional conduct

- Uphold public trust in the profession and maintain high standards of ethics and behaviour, within and outside school.
- Have proper and professional regard for the ethos, policies and practices of the school, and maintain high standards of attendance and punctuality.

Safeguarding

- Work in line with statutory safeguarding guidance (e.g. Keeping Children Safe in Education, Prevent) and our safeguarding and child protection policies.
- Work with the designated safeguarding lead (DSL) to promote the best interests of students, including sharing concerns where necessary.
- Promote the safeguarding of all students in the school.







Please note: Brookfield Community School may hold interviews as and when applications are received, and this job may be withdrawn at any point without notice.

Brookfield Community School and Hampshire County Council are committed to safeguarding and promoting the welfare of children and young people and expect all staff and volunteers to share this commitment. We will ensure that all our recruitment and selection practices reflect this commitment. All successful candidates will be subject to Disclosure and Barring Service checks along with other relevant employment checks.

School Address

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Contact Information

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