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**Food & Nutrition Technician**

**Job Description**

**Salary Range : NJC point 14-16**

**Responsible to Head of Design and Technology**

**Hours of work 20 per week, Term time only 44.6 weeks per year.**

**Job Specification**

* To maintain kitchen equipment & machinery.
* To oversee the upkeep of designated specialist rooms: This includes ensuring practical teaching environments are clean and fully functioning.
* To manage & advise upon the servicing of equipment & machinery.
* To support and assist teachers during practical lessons.
* To work effectively with students and staff to support progress for all.
* To effectively prepare rooms & resources for lessons when requested.
* Ensure the Faculty Health & Safety Policy is adhered too and procedures are undertaken to ensure a safe environment for all.
* To work within a budget and purchase materials and resources using the purchase ordering system.
* To be willing to accompany and support teachers on school outings.
* Manage displays and interior spaces as requested.

**Personal Specification**

**Professional Qualities required for this role**

* You will be able to manage your time well. This job has a number of facets to it, and being able to prioritise will be important.
* You will be a very confident user of ICT to support your preparation and planning.
* You will be a supportive team player.
* Display a variety of technical knowledge and be able to support and inspire others.
* Have an interest in Technology and be willing to research and investigate new processes and equipment to enhance the experience of students and staff.
* Be prepared to undertake First Aid training if required.
* You will be an excellent communicator, able to get your message across in a variety of ways and contexts.
* You must have a sense of humour that is reflected in both lessons and working with colleagues.