

Role Description

TAS – Food Technology/Hospitality Teacher

Reports to: Head of Department – Technological and Applied Studies (TAS)

Status: Permanent full-time, commencing Term 1 2027

Role Purpose:

Meriden School is seeking a qualified, experienced and passionate Food Technology/Hospitality teacher to join the TAS Department. The successful applicant will teach Hospitality and Food Technology, including Stage 4 and Stage 5 Food Technology, as well as Technology Mandatory across relevant design and production contexts. The teacher will foster students' practical skills, creativity, confidence, safe work practices, and understanding of food, hospitality and technology within contemporary curriculum settings.

Professional Responsibilities

- Promote engaging and contemporary TAS education for girls through Hospitality, Food Technology and Technology Mandatory, including practical, design-based and inquiry learning experiences.
- Plan, prepare and deliver effective lessons that use varied teaching techniques, resources and materials tailored to student abilities, interests and learning styles.
- Develop students' interests and abilities through differentiated, structured and creative learning activities that foster critical thinking, collaboration, independent learning and practical competence.
- Teach Hospitality and Food Technology with a strong emphasis on safe food handling, hygiene, organisation, practical skill development, nutrition, food preparation, presentation and evaluation.
- Teach Technology Mandatory across relevant contexts, supporting students to develop design thinking, safe workshop and practical processes, project management skills and confidence in using tools, equipment and technologies appropriately.
- Design, administer and mark authentic assessment tasks using clear marking guidelines; provide timely written and verbal feedback and maintain accurate records of student achievement, attendance and development.
- Contribute to the writing, updating and development of curriculum programs, teaching resources and assessment materials in accordance with current NSW syllabus requirements.
- Integrate technology effectively into classroom practice to enhance teaching and learning.
- Create and maintain a safe, inclusive and respectful learning environment in classrooms, kitchens, workshops and other school spaces.
- Ensure all practical learning spaces, equipment and resources are used safely and responsibly, including compliance with relevant food safety, hygiene and work health and safety procedures.
- Ensure academic reports are written in accordance with Meriden report guidelines and style rules.
- Engage respectfully and professionally with students, parents and colleagues, including communication about individual student progress as required.

- Participate actively in departmental meetings, staff meetings, professional learning, curriculum planning, parents' evenings and whole-school events.
- Undertake pastoral duties, including responsibility for a tutor group and support of students experiencing academic or personal difficulties.
- Support broader school life through duties such as playground supervision, school camps, excursions and cocurricular programs.
- Meet professional obligations through efficient work habits, including meeting deadlines and honouring schedules.
- Undertake such other duties as may be required by the Head of Department or the Principal.

Qualifications

- A tertiary qualification in Education is required.
- Qualifications and/or demonstrated expertise in Hospitality, Food Technology, Technology Mandatory or a related TAS discipline.
- Experience teaching secondary students, including the capacity to teach Hospitality, Technology Mandatory and Stage 4 and Stage 5 Food Technology.
- NESA accreditation and a current Working with Children Check.

Other Skills and Attributes

- Well qualified in TAS subjects, with strong subject matter expertise in Hospitality, Food Technology and Technology Mandatory and a commitment to academic excellence.
- A strong understanding of current NSW syllabus documents, curriculum development and contemporary pedagogical practice.
- Demonstrated ability to manage practical learning environments safely, including kitchens, food preparation spaces and technology learning areas.
- Effective organisation and time management skills, including the ability to work independently and meet deadlines.
- High standards of professional presentation, representing the School proudly and appropriately in speech, attire and conduct.
- Supportive of the Christian ethos of Meriden as an independent Anglican School for girls.
- Loyal to the School and the Principal.