

FOOD TECHNOLOGY TECHNICIAN JOB DESCRIPTION

Duties and Responsibilities

General

- Maintain a safe and clean working environment at all times.
- Provide support and assistance to the classroom teacher during practical lessons.
- Work on your own initiative
- Plan and prioritise your work effectively
- Assist in the organisation and presentation of the Technology Rooms.
- Attend and participate in relevant meetings as required.
- Undertake any other duties commensurate with the post as may be required by the Headteacher
- Be an integral part of the technology and staff team

Maintaining Work Area

- To ensure that food technology rooms and equipment are kept clean and tidy and that food technology room safety regulations are met, including checking equipment for safety, cleaning and sterilizing equipment and advising students on safety aspects of particular practical work.
- Ensure that fridges, cookers and equipment are kept clean and that a deep clean is undertaken when required.
- Ensure that all equipment is accounted for, in the correct place and replaced where necessary.
- Ensure that all equipment is stored in a safe, hygienic and appropriate manner.
- Assist the classroom teacher in the logging in and out of certain items of equipment as required.

Resources

- Monitor supplies of stock and inform line manager when further supplies of resources or ingredients are required; check goods delivered against orders and storing appropriately; carry out stocktaking and inventory checks.
- Record breakages and loans.
- Assist with the preparation of materials for lessons and projects.
- Set up for practical lessons and demonstrations.

Other

- Be willing to undertake training as necessary.
- Be familiar with Health & Safety regulations.
- Be aware of and take part in the school's performance management framework and participate in training and development activities as required.