



FOOD TECHNICIAN

(WITH THE POSSIBILITY OF ADDITIONAL HOURS IN THE ART DEPARTMENT FOR A SUITABLE CANDIDATE)

Issue Date: May 2026



Wellingborough School
Founded 1595

ABOUT WELLINGBOROUGH SCHOOL

Wellingborough School is a very special place. Our mission is to develop confident, rounded, and grounded young people, and the School has been doing that successfully throughout its extensive history.

Blessed with an enviable location, superb teaching and pastoral care, and a deeply embedded culture of kindness and ambition, Wellingborough delivers a first-class education within and beyond the classroom. Every day, our pupils demonstrate the qualities that we know will set them apart as the change-makers of the future – intellectual curiosity, courage, empathy, dedication, and humility, and all whilst retaining that most crucial element of a truly enriching education: a sense of fun.

At Wellingborough we value the individual, and recognise that each pupil has different needs, enthusiasms, and priorities. We are deeply committed to supporting our young people through the journey from young teenagers to young adults, and the process of growth and development that underpins their time at our school.

We are proud of our excellent results in public examinations, and in the success of our Sixth Form leavers in securing exciting and inspiring next steps including taking Oxbridge places, attending Russell Group institutions, or securing Degree Apprenticeships. Our value-added results provide strong evidence of the quality of Teaching and Learning across the School, and our pupils benefit from an increasingly diverse and innovative curriculum.

S a l u s i n A r d u i s





From Lent 2026 our pupils will begin enjoying Engineering, 3D Design, Computing, and Food Education lessons in our fantastic new teaching building, the second phase of which includes Sixth Form seminar spaces, a 250-seat lecture theatre and performance space, and new Health and Wellbeing facilities. This new building forms only one part of an ambitious 30-year site development plan, designed to ensure Wellingborough continues to offer first-class facilities for the pupils of the future.

Wellingborough has always been rightly proud of its excellent pastoral care, underpinned by our historic and much-loved Senior School Houses, superb Wellbeing team, and strong values lived out every day in school. Visitors often comment on the close-knit community feel of the School, and pupils feel known and valued as individuals.

In our most recent ISI inspection, our co-curricular provision was noted as being a significant strength of the school's provision, an accolade of which we are immensely proud. Pupils benefit from superb sporting and outdoor learning provision, and the standard of performing arts is remarkable. Developing character through engagement in the wider curriculum is central to everything we do at Wellingborough School.

Wellingborough is a school with a long and rich history, but it is also a school with a bright and exciting future. We look forward to welcoming a new member of staff into our community.

THE ROLE

Start Date: September 2026

Contract type: Term time, permanent

Disclosure Level: Enhanced

Salary: 30 hours £16,611 - £18,163 pa or 37.5 hours £20,764 - £22,698 pa depending on qualifications and experience.

Hours: 30 hours pw Food Technician with a possibility of an additional 7.5 hours Art Technician role for a suitable candidate.

The Food Technician plays a vital role in supporting high-quality teaching and learning within Food Education by ensuring a safe, well-organised and fully resourced working environment. Working closely with teaching staff, the postholder provides practical support during lessons and assessments, manages resources and stock effectively, and maintains high standards of hygiene, health and safety.

General

- Maintain a safe and clean working environment at all times.
- Provide support and assistance to the classroom teacher during practical lessons and theory lessons with practical elements e.g. sensory testing and scientific investigations.
- Work on your own initiative as well as a member of a team.
- Plan and prioritise your work effectively.
- To manage stock rotation and food storage in a safe, hygienic and organised manner.
- To support food examinations and assessments.
- Assist in the organisation and presentation of the Food Education Room.





Food Education 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.
- To be responsible for maintaining departmental displays of work both in the technology area and around the school
- To keep records of daily temperature checks of fridges and freezers.
- To keep records of food probe calibration and knife sharpening.
- To maintain a clean, hygienic and organised laundry area (washing and drying cloths, aprons and tea towels daily)

Resource management and lesson support

- To place food orders, manage deliveries and monitor supplies of stock
- To record breakages and loans, in accordance with school policy, and assist with department filing.
- To trial new recipes.
- To assist with the preparation of materials for lessons, display and projects.
- To assist in setting up for practical lessons and demonstrations (weighing out ingredients, managing safe food storage of cooked food and monitoring student food collections at the end of the school day).
- To keep up to date records of student food allergies and intolerances.

The role involves working within the Design Technology department and may involve some flexibility assisting with wider departmental activities.

For a suitable candidate, an additional 7.5 hours working as a technician within the Art Department may be available.

Duties in this role would include:

- Provide practical support in Art lessons, including setting up materials, assisting students, and maintaining an organised workspace.
- Prepare and manage equipment and resources, ensuring safe and effective use.
- Support the presentation of pupil work, including mounting, displays, and exhibitions.
- Maintain stock, consumables, and basic equipment upkeep within the department.
- Assist with general administration and coordination.

Requirements of all staff:

- Support the aims of the School, contributing to its development and participating in efforts for it to achieve its vision.
- Full engagement with professional development and appraisal.
- Participation in events and activities as per the core expectations for Senior School staff.
- Proper and professional regard for the ethics, policies and practices of the School in which they maintain high standards in their own attendance and punctuality.
- Be aware of and follow all departmental and school health and safety requirements including relevant risk assessments.
- Reinforce consistently high expectations in order to create a positive learning environment.
- Uphold the School Code of Conduct for pupils and follow all policies relating to reward and conduct.
- Carry out other duties and responsibilities as may be reasonably allocated by the Line Manager or members of the Senior Leadership Team.



REVISION OF JOB DESCRIPTION

There will be a periodic review to ensure that the principal duties have remained as stated above or that any changes have been made in agreement with the incumbent.

The duties of the post could vary from time to time as a result of new legislation, changes in technology or policy changes in which case appropriate training may be given to enable the post holder to undertake this new/varied work.

Benefits

- Generous pension scheme
- Free lunch available for all staff during term-time
- An employee wellbeing programme offering free and confidential support
- Free use of the School's fitness facilities, and subsidised use of our other facilities on an availability basis
- Free on-site parking
- Support for Government schemes (Cycle to Work etc)
- A warm and supportive working environment

SAFEGUARDING

The post holder's responsibility for promoting and safeguarding the welfare of children and young persons for whom s/he is responsible, or with whom s/he comes into contact will be to adhere to and ensure compliance with the School's Child Protection Policy Statement at all times. If in the course of carrying out the duties of the post, the post holder becomes aware of any actual or potential risk to the safety or welfare of children in the School s/he must report any concerns to the School's Designated Person or to the Headmaster.



THE PERSON

Skills and Experience	Essential	Desirable
Experience of working with food preparation, storage and kitchen hygiene procedures		Yes
Understanding of Health & Safety and food hygiene requirements in a practical environment		Yes
Ability to support practical lessons, including preparation of ingredients and resources	Yes	
Experience of stock control, ordering and safe storage of food items		Yes
Experience of working in a school or educational setting		Yes
Ability to maintain accurate records (e.g. temperature checks, allergies, equipment logs)	Yes	
Basic administrative and organisational skills	Yes	
Personal Qualities		
Strong organisational skills and attention to detail	Yes	
Ability to work independently and as part of a team	Yes	
Flexible and proactive approach to supporting a busy department	Yes	
Commitment to maintaining high standards of hygiene and safety	Yes	
Good communication skills when working with staff and pupils	Yes	
Able to demonstrate suitable characteristics necessary when working with children	Yes	

THE PROCESS

The application form should be returned together with a covering letter in which the applicant should explain what he/she can offer to the post.

Applications by e-mail are welcome. CVs are not required. Please send them for the attention of Lulu Corrigan, Head of HR, to recruitment@wellingboroughschool.org by 9am on Friday 12th June 2026

Interviews will take place the week commencing 15th June 2026.

[www.wellingboroughschool.org/useful-information/employment-opportunities/
recruitment@wellingboroughschool.org](http://www.wellingboroughschool.org/useful-information/employment-opportunities/recruitment@wellingboroughschool.org)
01933 222427



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