



POSITION: Hospitality and Catering Teacher

ABOUT US

East Hall School is a unique and growing specialist SEMH school based in rural Hertfordshire, with a strong emphasis on the outdoors, relationships, connection and preparation for life beyond school.

As we develop across multiple sites, our priority is to ensure that every part of East Hall School remains rooted in the same shared ethos: creating safe, nurturing and ambitious environments where young people can reconnect with education, build confidence in themselves and others, and develop the skills they need to participate successfully in the world around them.

We are committed to providing an outstanding educational experience alongside highly individualised social and emotional support. Our curriculum is carefully planned, ambitious and responsive to the needs, interests and aspirations of each student. We recognise that academic progress is most meaningful when young people feel safe, understood and ready to learn.

Our approach is relational and child-centred. Emotional wellbeing sits at the heart of East Hall School, and we place great importance on connection — with trusted adults, peers, animals, the natural environment and, importantly, with oneself. We believe that strong relationships create the foundation from which learning, independence and personal growth can develop.

The majority of our students have an Education, Health and Care Plan (EHCP), and many have experienced significant barriers to education, including trauma, disrupted placements and periods of disengagement from school. We understand that successful education for these young people requires more than simply returning them to a classroom.

As East Hall School continues to grow, we remain committed to retaining the individualised, relational approach on which the school was founded. Our multi-site model enables us to broaden the range of opportunities available to students while maintaining the sense of community, consistency and connection that defines East Hall School.

Our aim is not simply for students to succeed at school, but to leave East Hall with the confidence, qualifications, relationships and practical skills they need to build fulfilling and successful lives.



BASIC INFORMATION

JOB TITLE	Hospitality and Catering Teacher	DEPARTMENT	Whole School
SUPERVISOR	Headteacher		

Overview of Role:

The Hospitality and Catering Teacher will deliver engaging, practical and ambitious cookery and hospitality provision across East Hall School.

At Key Stages 3 and 4, the postholder will teach cookery, food preparation and practical life skills, developing students' confidence, independence and understanding of nutrition, food safety and healthy living.

At Key Stage 5, the postholder will deliver a vocational Hospitality and Catering curriculum that prepares students for further education, employment and progression within the sector.

The role requires a teacher who can combine strong practical skills with a relational and highly individualised approach, supporting students with SEMH, SEND and a wide range of prior educational experiences.

KEY RESPONSIBILITIES:

Key Stage 3 and 4 Cookery

- Plan and deliver engaging practical cookery lessons.
- Teach students a broad range of food preparation and cooking techniques.
- Develop confidence in using kitchen equipment safely.
- Teach students how to follow recipes and instructions.
- Develop understanding of nutrition, healthy eating and balanced diets.
- Teach food hygiene and safe food-handling practices.
- Develop independence in planning, preparing and cooking meals.
- Support students to understand budgeting, shopping and food choices.
- Use cookery as a practical context for developing maths, literacy and life skills.
- Adapt practical activities to meet individual SEMH and SEND needs.

Key Stage 5 Hospitality and Catering

At Key Stage 5, the postholder will deliver a practical vocational curriculum focused on preparing students for employment, further education and training in hospitality and catering.

The curriculum may include:

- Food preparation and production.
- Professional kitchen skills.
- Food presentation and service.
- Customer service.
- Hospitality operations.
- Front-of-house skills.
- Menu planning.
- Costing and budgeting.
- Nutrition and dietary requirements.
- Food hygiene and food safety.
- Health and safety within hospitality settings.
- Stock control and ordering.
- Teamwork and communication.
- Professional behaviour and workplace expectations.
- Event planning and delivery.
- Customer experience.
- Sustainability and responsible food practice.
- Careers and progression within hospitality and catering.

Where appropriate, students should have opportunities to work on practical hospitality projects, events and enterprise activities that reflect real workplace expectations.

Curriculum Planning

- Produce clear and appropriately sequenced curriculum plans.
- Ensure progression from basic cookery skills through to vocational hospitality practice.
- Adapt curriculum content to individual starting points.
- Identify appropriate qualification pathways where relevant.
- Contribute to development and review of the school's vocational curriculum.
- Ensure practical learning is linked to real-life and employment contexts.

Assessment and Progress

- Assess student knowledge and practical skills accurately.
- Maintain appropriate assessment records within Arbor.
- Use assessment to identify strengths, gaps and next steps.
- Contribute to Pupil Progress Meetings.
- Monitor practical competence and independence.
- Provide regular and constructive feedback.
- Maintain qualification evidence where required.

Employability and Preparation for Adulthood

- Develop students' understanding of careers within hospitality and catering.
- Promote professional behaviours including punctuality, reliability and teamwork.
- Develop customer-service and communication skills.
- Support students to understand workplace expectations.
- Develop confidence in working independently and as part of a team.
- Work with the Careers and Next Steps Lead to support progression.
- Contribute to work-experience opportunities where appropriate.
- Build links with local employers, restaurants, hotels and catering providers where possible.

Practical Hospitality Experiences

The postholder will seek opportunities for students to apply their skills practically, which may include:

- Catering for school events.
- Preparing food for meetings or celebrations.
- Running small café-style activities.
- Planning and delivering themed meals.
- Supporting hospitality at school events.
- Developing enterprise projects.
- Working with external hospitality providers.
- Supporting work experience and industry visits.

Food Hygiene, Health and Safety

- Maintain high standards of food hygiene and safety.
- Ensure students understand and follow safe working practices.
- Complete and follow appropriate risk assessments.
- Ensure equipment is used safely and appropriately.
- Maintain clean and hygienic teaching environments.
- Monitor safe food storage and preparation.
- Ensure allergens and dietary requirements are managed appropriately.
- Report equipment, hygiene or safety concerns promptly.
- Support compliance with relevant school and food-safety procedures.

Resources and Kitchen Organisation

- Maintain appropriate stock and resources.
- Support ordering of food, equipment and consumables.
- Monitor stock levels and minimise unnecessary waste.
- Ensure equipment is maintained and stored appropriately.
- Organise practical spaces so that they remain safe and effective.
- Promote sustainable and cost-conscious use of resources.

Individualised Support

- Understand students' EHCP outcomes, individual needs and barriers to learning.
- Adapt practical tasks and expectations accordingly.
- Support students with sensory, anxiety or confidence-related needs.
- Work closely with the SENCo and pastoral team.
- Ensure reasonable adjustments are implemented where required.
- Promote independence while providing appropriate support.

Behaviour and Pastoral Support

- Build positive and consistent relationships with students.
- Follow the school's relational and restorative approach.
- Maintain clear and appropriate expectations.
- Support students to develop resilience and teamwork.
- Encourage appropriate communication and professional behaviour.
- Communicate pastoral or safeguarding concerns promptly.

Reports and Parent Communication

- Produce accurate and meaningful student reports.
- Contribute to parent consultation meetings.
- Communicate clearly regarding progress, strengths and next steps.
- Provide information regarding qualification progress where appropriate.
- Work collaboratively with families to support engagement and achievement.

Safeguarding

- Maintain a strong commitment to safeguarding and student welfare.
- Remain alert to safeguarding concerns and report them immediately.
- Maintain appropriate professional boundaries.
- Understand the particular vulnerabilities of students with SEMH and SEND.
- Complete all required safeguarding training.

Professional Development

- Maintain current knowledge of hospitality, catering and food-safety practice.
- Participate in relevant CPD.
- Maintain any required food hygiene or industry qualifications.
- Engage with quality assurance, coaching and feedback.
- Develop links with hospitality employers and training providers.
- Share effective practice with colleagues.
- Contribute to the continued development of vocational provision across East Hall School.

East Hall School is totally committed to safeguarding the welfare of children and young people and expects the same from its employees. All new staff will be subject to enhanced pre-employment clearance, including identity checks, criminal background checks, qualifications checks, social media checks and employment checks to include an exploration of any gaps in employment.