



March 2019

Dear Colleague

Thank you for your interest in the post of Part Time Teacher of Hospitality and Catering at The Macclesfield Academy. The Academy is a successful and expanding 11-16 school serving a diverse community in South Macclesfield. We opened in 2011 following the closure of Macclesfield High School. Whereas our predecessor school was in an OFSTED category and the National Challenge, in 2014 the Academy was judged to be Good in all aspects and, on the basis of the 2015 results, received an SSAT Education Outcomes Award for exceptional exam results. Our numbers rose by almost 100 between September 2015 and September 2016 and we were oversubscribed again in 2017 and 2018. Such is the popularity of the Academy that we have agreed to increase our intake (for one year only) from 120 to 144 in September 2019.

In October 2018, we were inspected again and, largely on the basis of the outcomes for our disadvantaged students in 2017, we were judged to require improvement. We have a focused action plan in place to address these issues and we are confident that we will return to a grade of Good at our next inspection.

Our central vision remains exactly the same. We want to create an outstanding small school: a welcoming community where every child is loved and cared for and where all our students succeed because of the way we personalise the curriculum to provide an enriched experience for each individual. Our vision and values are set out in more detail in the "about us" section of our website at [www.macclesfieldacademy.org](http://www.macclesfieldacademy.org).

To turn this vision into reality we have created an innovative Academy experience which we summarise as follows:

***The Academy Day***

- Our day consists of three 100 minute lessons: 0900-1040; 1100-1240 and 1320-1500.

***The Academy Week***

- Each Thursday, we suspend the formal timetable at 1240 and extend the day to 1610; all students take part in our enrichment programme based on three strands of activity: culture and recreation, community and curriculum challenge.

***The Academy Year***

- We begin our Academy year at the start of the last full week in June. All year groups move up a year and, for the first week in July, our new Year 7 students join us for an induction week.

***The Academy Experience***

- Students joining the Academy who are significantly below the expected level in reading or writing or who are insecure at that level join a transition group. They spend a large portion of the week with a single teacher who teaches them English, Humanities and French and delivers the Ruth Miskin literacy programme to boost their reading and writing.

- At the end of Year 8, students are guided onto our pathways programme. Most begin their GCSE programme; typically taking GCSE in MFL and one other GCSE. Some follow an alternative pathway with a view to being better prepared to start GCSEs in Year 10.
- All our option GCSE courses are one year programmes taught for 5 hours a week. Typically students take one GCSE in Year 9; complete their MFL GCSE and add another option in Y10 and take two additional options in Year 11.

In 2014 OFSTED concluded that: *an innovative curriculum underpins the good progress students make.*

We are looking to appoint a high quality Hospitality and Catering teacher who is fully committed to the aims and values of the Academy. We believe this post offers an excellent opportunity for an experienced or a newly qualified colleague looking to join an innovative and hard working team. We expect to make a permanent appointment but may make a fixed term appointment in the first instance pending further analysis of our staffing needs. We currently expect the part time fraction to be 0.6 but this is subject to negotiation and may vary slightly as the precise requirements for next year's staffing become clear. Our pay policy makes it clear that we do not automatically replicate the salaries that teachers have earned in previous posts and we expect to appoint to M1-M6 in the first instance. However, in the case of a teacher with a proven track record of success in delivering the WJEC Hospitality and Catering specification or other exceptional qualities, we would be prepared to appoint onto the Upper Pay Spine.

Our Subject Leader for Technology, Mrs Rebecca Lucas will be happy to answer any questions you may have. Rebecca can be contacted on [rebecca.lucas@macclesfieldacademy.org](mailto:rebecca.lucas@macclesfieldacademy.org).

Application is by the Academy standard application form (or the TES generic form) which includes a supporting statement demonstrating how you meet the requirements for the post. **The deadline for applications is 9.00 on Monday 18<sup>th</sup> March 2019. Applications for this post must be accompanied by the Equal Opportunities and Confidential Information forms and sent by email only to: [TMArecruitment@macclesfieldacademy.org](mailto:TMArecruitment@macclesfieldacademy.org).** Curricula vitae or open testimonials will not be considered.

The selection process will include the qualifications and ID checks required for us to undertake a full disclosure DBS check. During the interview process, candidates will be assessed as to their understanding of and commitment to the principles of safeguarding children in school. We actively encourage all colleagues who meet the essential requirements for the post to apply and would particularly welcome applications from colleagues with disabilities and those from black and minority ethnic groups as such colleagues are currently under represented in the Academy. Please note that we only pay interview expenses in exceptional circumstances which must be agreed in advance of the interview.

Please do not hesitate to contact me by email at [richard.hedge@macclesfieldacademy.org](mailto:richard.hedge@macclesfieldacademy.org) if there is any aspect of the post or the selection process you would like to discuss.

Yours faithfully

A handwritten signature in black ink, appearing to read 'Richard Hedge', with a large, stylized flourish at the end.

**RICHARD HEDGE**  
Headteacher