



# ST MARGARET'S

SCHOOL

Brief for the position of Art & Technology Technician





03 About St Margaret's School

10 The Role

11 Job Description

14 How to Apply



# About St Margaret's School

St Margaret's is a co-educational independent day and boarding school in Hertfordshire offering an outstanding education to pupils from 2 to 18. Set in over 60 acres of beautiful grounds, the School has a reputation for supporting pupil wellbeing whilst nurturing academic talent and progress. In a supportive environment, pupils feel happy and secure and want to learn and do well. Pupils are confident, courteous and considerate.

All benefit from superb teaching by committed subject specialists, underpinned by excellent pastoral care and the School prides itself on working for and with individuals.

St Margaret's was established in 1749 as a charitable foundation to help orphans, specifically the children of deceased clergymen of the Church of England. This was the beginning of the Clergy Orphan Corporation, and of the two schools: for girls, St Margaret's, Bushey and for boys, St Edmund's Canterbury.

The school was initially situated in Southwark, the first of the five locations before its arrival at Bushey in 1897. In 1925, Little St Margaret's was built to provide accommodation for boarders but has since evolved into the Junior School. In 1996, the School architect, John Biswell, transformed old classrooms and common rooms in the main building into a new Library and Resource Centre using design features favoured by Alfred Waterhouse back in 1895.

Also in 1996, St Margaret's became completely independent from the Clergy Orphan Corporation. In 1999 the School marked its 250th anniversary with a grand service of Thanksgiving in St Paul's Cathedral in the presence of HRH Princess Alexandra.

As the School moved into the 21st century, it was graced with the presence of more royalty as the John Owen Sports Centre was opened in 2005 by HRH Princess Anne. Today, St Margaret's is a modern coeducational all-through school, although its history has left an indelible mark on its character and ethos.





### The Nursery

The Nursery at St Margaret's is for children from 2 years old, during their preschool years, before they start in Reception.

Children immerse themselves in playbased learning in a beautiful, light and spacious space, allowing them to create, play and explore the world around them. The children follow the EYFS curriculum, which focuses on areas including communication and language, physical development, personal, social and emotional development, literacy, mathematics, understanding the world and expressive arts and design.

### **Junior School**

The purpose-built Junior School is equipped with classrooms designed for pupils to excel in their learning, Pupils aged 4 years to 11 benefit from accessing specialist rooms across the School, such as The Garton Music Building, the Dance Studio and the Performing Arts Centre.

The Junior School has an engaging curriculum and high quality teaching, the children are happy and equipped for a changing world and they seamlessly move into the Senior School. In Y3 and Y4, the children focus on building strong core skills and technology is used as a key part

of the delivery of academic learning. Children in Y5 and Y6 continue to build on the broad and balanced curriculum with an emphasis on core skills, to enhance knowledge and understanding across the curriculum.















### Senior School

The Senior School aims to provide an all-round education which is both challenging and flexible, offering small classes, a beautiful spacious campus and optional supervised study until 6pm each evening.

The curriculum is broad and balanced to allow the strengths of different individuals to be discovered and fostered. Regular educational visits and opportunities for residential trips extend knowledge and deepen friendships.

From Y10 to Y11, pupils take their GCSEs and are encouraged to choose varied subjects to maintain the breadth which is a mark of their earlier education.

The Senior School has recently completed the build of a new music centre which, along with a well-equipped performing arts studio and performance space in the main hall, ensures that pupils can enjoy the arts throughout the curriculum.











### Sixth Form

From September 2020, St Margaret's Sixth Form went co-educational. With over twenty A-Level subjects to choose from, St Margaret's Sixth Form students have access to a broad range of inspiring and challenging courses.

At St Margaret's Sixth Form, students mature into adults with a set of values, practical skills and the confidence that will stand them in good stead for life. The post-18 pathways preparation programme enables students to learn more and prepare for the next steps into adult life, be that the world of higher education, apprenticeships or entry level jobs.

Typically, pupils gain access to the most competitive institutions, graduate schemes and entry level jobs in the world, having benefited from timetabled university preparation lessons, visits to universities, interview and entrance examination practice and bespoke career guidance.

# **Boarding**

Pupils are welcomed into the boarding house, which is situated within the main school building, from Year 7 onwards. The offering ranges from full, weekly and occasional boarding and full boarders have the flexibility to go home for occasional weekends to fit in with family events.

Weekly boarders have their own bed in School which can be used for 3-5 nights a week by arrangement. Weekend stays and all excursions are available to weekly boarders for a supplementary charge. Occasional boarding can take the form of one or two nights a week on a regular basis, just the odd night here or there, or a week or two during the year.













# Co-curricular & Sport

At St Margaret's there are abundant opportunities to shine, inside and outside the classroom. Every day, pupils from EYFS classes through to Sixth Form take part in all kinds of co-curricular activities, to broaden their experiences and challenge themselves.

With a choice of twenty musical instruments to learn from alone, our pupils can truly say they have an enriching experience at St Margaret's. From academic enrichment clubs to volunteering; football and cricket to ballet; chess to speech and drama; Model United Nations to coding club, pupils are encouraged to push their limits and discover their passions.

Sports are a key part of life at St Margaret's: the dance studio, all-weather pitches, sports centre and large grounds ensure pupils can enjoy a wide range of sports and activities.













# **Scholarships & Bursaries**

St Margaret's scholarships are awarded in recognition of outstanding achievement or promise in a particular subject.

The majority of scholarships are up to 10% of school fees and are available at 11+, 13+ and 16+. Specialist scholarships are also available in: Art, Dance, Drama, DT, Music, Sport and STEM (Science, Technology, Engineering and Mathematics).

St Margaret's is committed to broadening access to the School. Within the resources available, means-tested financial support for the payment of school fees can be provided to parents/guardians of pupils who have been offered a place following the normal admissions and selection process.









### Governance

The Governors are Trustees of St Margaret's and are collectively responsible for the long term vision and development of the School and come from a wide range of professional fields.

As a board Governors meet at least three times a year. The main Governing Body delegates much of the detailed work to committees which meet at least termly, and include Finance, Estates & General Purposes (FE&GP), Education, Pastoral and Marketing & Admissions.

Our Governors come from diverse backgrounds including education, business, finance and property. Further information on St Margaret's can be found via the School's website: https://www.stmargarets-school.org.uk/













Start Date:

September 2025

Salary:

c. £21,000 per annum

### Summary of the Role:

We are seeking a well-organised, flexible and hardworking Technician to provide effective support to teaching staff by ensuring materials are prepared for both Art and Design Technology lessons, support students in the lessons and ensure the classroom areas are safe.

Experience of working in an educational setting would be an advantage but is not essential.

The Role



#### Job Purpose

To provide efficient and effective support to the teaching staff of the Food Technology and Art departments by preparing materials ready for lessons and setting up for practical workshops. To provide students with a relevant and effective Art, Design & Technology experience. To keep areas in a tidy safe condition and ready for use in accordance with the required standards.

#### Main Duties

#### Lesson Preparation and support

- To prepare materials for classes of students, as requested by Technology/Art teachers.
- Setting up equipment for lessons as required.
- To be able to read project details as supplied by the Technology/Art teachers and prepare materials.
- To provide technical support to teaching staff.
- To manufacture teaching aids to support the teaching and learning.
- To work alongside teachers in supporting the designing and making of artwork and dishes in lessons.
- To work with individuals/small groups, as required by the teaching staff.
- To obtain quotations and order materials as instructed by teachers.

- To assist with academic photocopying.
- To perform additional duties as may reasonably be assigned to a technician.
- Maintain stock levels of materials using record keeping using excel/ word processing.

#### Safety and maintenance of Art/ Design Technology areas

- To ensure a high standard of safety and cleanliness in all learning areas within the Faculty to ensure the areas are kept secure, clean, tidy and free from all hazards.
- To keep sinks/ benches clean; keep stock areas and resource/equipment/tool cupboards clean, tidy and in good order.
- To ensure all equipment is returned at the end of the lessons.
- To control and store safely all chemicals, flammables, used in the areas and ensuring that current Health & Safety, COSHH regulations are adhered to.
- To ensure each teaching area is locked and secure when not in use, and all power is turned off where appropriate.

- In conjunction with the Deputy
  Head Operations, Junior School
  Assistant Head (Operations)
  Catering Manager, and Estates
  Manager set consistent standards
  for all outward facing events.
- To carry out daily visual checks of all equipment and appliances, before being used by students.
- Maintain and replace items/ equipment.
- Maintain equipment and to recognised standards and communicate faults/concerns to the Estates Manager for the problem to be solved.
- Establish daily, weekly and termly routines for the safe use of the art studios and Food technology room.
- To complete any appropriate records or documentation as required by the Estates Manager to comply with necessary statutory requirements.
- Attend all health and safety training courses as determined by the management of the school and undertake any training, which will enhance duties.
- To be aware of First Aid procedures and administer, when necessary, when supporting students in the classroom/ food room. Training will be given.

- Promote safeguarding of children and follow the school's Safeguarding Policy.
- Liaise with external contractors regarding the repair of equipment and book training if required for new equipment/software.
- To ensure that food technology/Art rooms and storage areas are kept clean and hygienic in accordance with health and safety requirements. Training will be given.

#### Other Duties:

- To assist staff in the production and updating of displays within Art and Technology areas.
- To assist in the organisation and preparation of displays for open evenings and other school events within the Art and Technology areas.
- Working collaboratively and cooperatively with all other colleagues.

#### Desirable:

- To prepare ingredients/ Art equipment for classes of students, as requested by Technology/Art teachers.
- Maintain stock levels of food, equipment and consumables using record-keeping using Excel/word processing.

Person Specification		ESSENTIAL	DESIRABLE
QUALIFICATIONS	GCSE grade C (or equivalent) in Maths and English Relevant degree or equivalent level qualification Current First Aid certificate	√	√ √
EXPERIENCE	Specialist skills in product design Successful experience of working with young people Previous experience of working as a Technician in a School	√	√ √
KNOWLEDGE	A good working knowledge of a range of specialist areas within Art and Technology A good knowledge of health and safety requirements ICT literate	√	√ √
SKILLS & ATTRIBUTES	Ability to use initiative Ability to work independently Ability to work to specific instructions Excellent interpersonal skills Ability to write clearly and accurately Excellent organisational, administrative and time management skills Ability to establish and maintain good working relationships and to relate to people of all ages A flexible, proactive approach A team player Enthusiastic and energetic with a passion for Art and Design A professional manner and attitude Trustworthy, responsible, reliable and punctual	√ <p< td=""><td></td></p<>	



The closing date for applications is 26 June 2025 at 5pm.

#### Interview Date: 2 July 2025

Suitable candidates may be interviewed before the closing date and St Margaret's School reserves the right to withdraw the position if an early appointment is made. In order to apply please submit an application form along with a covering letter which sets out your interest in the role and encapsulates the aspects of your experience relevant to the required criteria. Please include current salary details and the names and addresses of two referees. Referees will not be approached until the final stages and not without prior permission from candidates. Please note, we are unable to accept CVs.

The application form is available online at https://www.stmargarets-school.org.uk/work-with-us

For an initial discussion, please contact: recruitment@stmargarets-school.org.uk

#### Personal Data

In line with GDPR, we ask that you do NOT send us any information that can identify children or any of your Sensitive Personal Data (racial or ethnic origin, political opinions, religious or philosophical beliefs, trade union membership, data concerning health or sex life and sexual orientation, genetic and/or biometric data) in your application documentation. Following this notice, any inclusion of your Sensitive Personal Data in your application documentation will be understood by us as your expressed consent to process this information going forward. Please also remember not to mention information or details of individuals (e.g. referees) who have not previously agreed to their inclusion.

St Margaret's School is committed to safeguarding and promoting the welfare of children, and applicants must be willing to undergo child protection screening appropriate to the post, including checks with past employers and the Disclosure and Barring Service. St Margaret's School is an equal opportunities employer.





### ST MARGARET'S

school

stmargarets-school.org.uk