



Castlepollard
Community College

HOME ECONOMICS



The Three Strands

Food, Health
and Culinary
Skills

Responsible
Family Living

Textiles and
Craft

AIMS OF THE COURSE



Develop students' knowledge of healthy and sustainable living



Develop practical food and health literacy skills



Nurture students' resourcefulness, innovation, adaptability, and competency as consumer



Develop students' creative design and textile skills



Develop students who are environmentally conscious and dedicated to a sustainable and responsible way of life

HOME ECONOMICS – COURSE CONTENT

Year 2

Engage with learning outcomes

Learning supported by formative assessment

Classroom-Based Assessment 1
Creative Textiles

(Subject Learning and Assessment Review (SLAR) Meeting)

Junior Cycle Home Economics Learning Journey

Year 1

Engage with learning outcomes

Learning supported by formative assessment

Year 3

Engage with learning outcomes

Learning supported by formative assessment

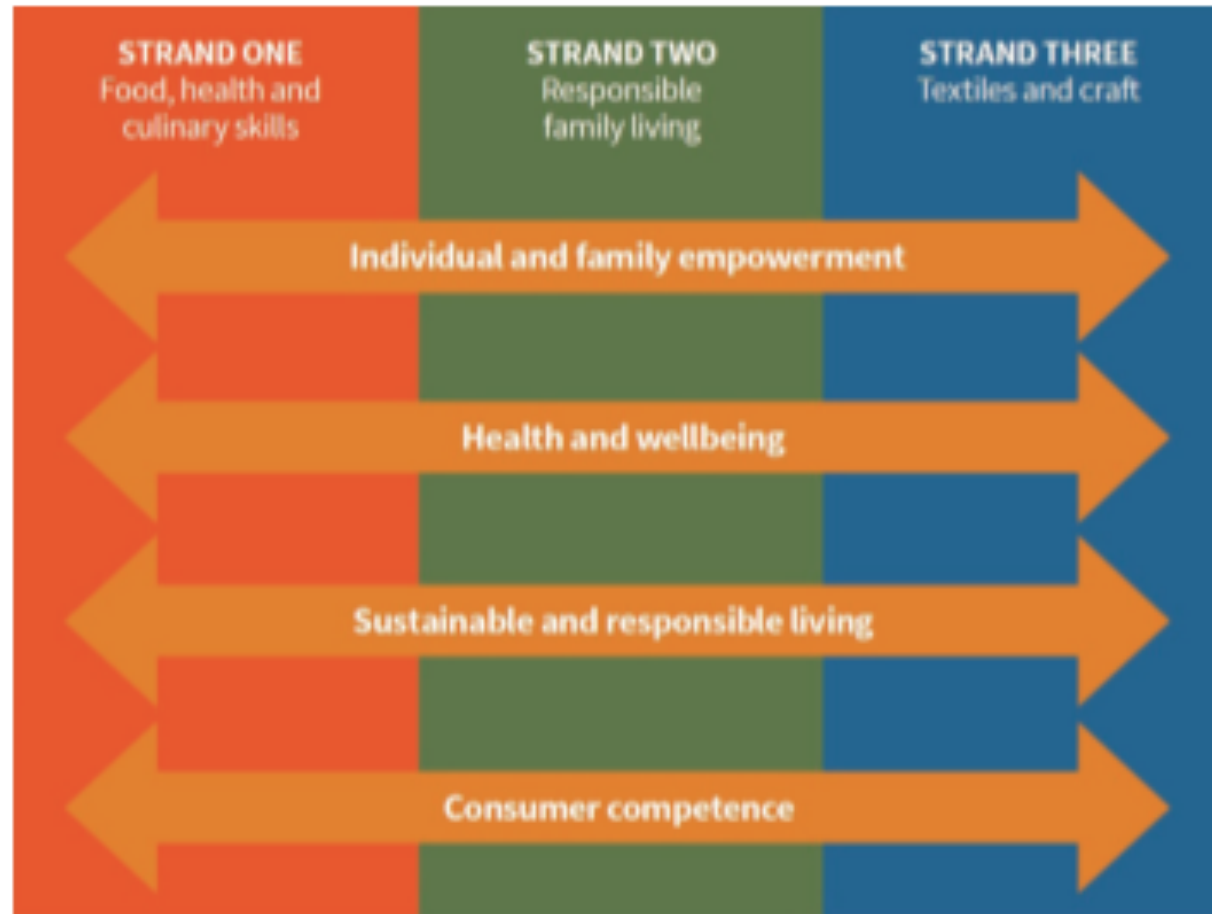
Classroom-Based Assessment 2
Food Literacy Skills Brief
(Subject Learning and Assessment Review (SLAR) Meeting)

Practical Food Skills Examination
(Issued & marked by the State Examinations Commission)

Final Written Examination
(Set & marked by the State Examinations Commission)

HOME ECONOMICS – COURSE CONTENT

Year 1	Nutrition Primary Cooking Skills Primary Sewing Skills Consumer Studies Sustainability
Year 2	Focus on Food Secondary Cooking Skills Textile and Crafts Sustainable Textiles CBA I – Sewing project
Year 3	Sustainable Home Third Year Cookery Skills CBA 2 – Cookery Brief Cookery Exam – 50% of Junior Cert Result Written Paper – 50% of Junior Cert Result



Final Assessment

The final assessment comprises of a practical food skills examination and a written examination.

Supported by Ongoing Formative Assessment	Final Assessment (Year 3) (Issued & marked by the State Examinations Commission)	
	Practical Food Skills Examination	Written Examination
	<ul style="list-style-type: none">Based on CBA 2, the Food Literacy Skills BriefDemonstrate culinary and creative food literacy skills in the implementation of the chosen brief1hr 30 mins + 30 mins preparation time50% of final examination mark	<ul style="list-style-type: none">1hr 30 mins50% of final examination mark
Reported on in JCPA		

Supported by Ongoing Formative Assessment	CBA 1 (Year 2) Creative Textiles	CBA 2 (Year 3) Food Literacy Skills Brief
	<ul style="list-style-type: none">Apply the design brief processApply the principles of design and sustainabilityMake a textile item for an individual or the home or Recycle or upcycle a textile item for an individual or the home	<ul style="list-style-type: none">Use the design brief process to research, generate ideas and possible solutions for a Food Literacy Skills Brief, drawn from a list of briefs issued by the State Examinations Commission (SEC)Provide a summary of feedback received from teacher and peersReflect on their work in light of the feedback received
	Reported on in the Junior Cycle Profile of Achievement (JCPA)	

HOME ECONOMICS - ASSESSMENT

HOME ECONOMICS ASSESSMENT

CBA 1 – 2nd Year: Sewing Project e.g. Take an old pair of jeans that you no longer wear and upcycle it.

CBA 2 – 3rd Year: Cookery Brief e.g. research nutritional needs of a special diet

Cookery Exam – 3rd Year: Cook the dish you researched for CBA 2 – 50% of Junior Cert

Written Paper – 3rd Year: 1 hour 30 Mins Common Level paper – 50% of Junior Cert

CAREERS

Job Title
Interior Designers
Dietitians and Nutritionists
Chefs and Head Cooks
Childcare Workers
Budget Analysts
Tailors, Dressmakers and Custom Sewer

CAREERS

Home Economics Teacher

Chef

Dress Maker

Nutritionist

Dietician

Food Laboratory Scientist

Sensory Analyst

Environmentalist

Food Product
Developer

Budget Analysis

Interior Designer

Fashion Designer

Entrepreneur

Consumer Protection
Officer

Food Safety Inspector