

Subject: Home Economics

- **A. About:**

Builds on all areas covered at junior certificate level. Covers a broad range of topics such as; Food studies and food science, consumer studies, social studies and resource management.

- **B: Main Topics Covered**

- Main topics covered include nutrition, diet and health, food preparation and processing, social studies including looking at the family, marriage and the laws around family and marriage. Consumer studies and textiles are also covered.
- There is one optional area of study which is decided by the teacher. These are home design and management, textiles and a social elective (social studies elective is the one I choose).
- There is a project worth 20% which is completed in 5th year this goes towards their leaving certificate result.

- **C: What type of student would do well at this course?**

- Subject tends to be well suited to learners who are quite logical. Those who perform well in science generally are equally as suited to home economics.
- It is beneficial if the student has completed junior certificate home economics.
- Those with a keen interest in food/nutrition also tend to enjoy the course the most.

- **D: To what careers does _____ lend itself well?**

- Nutritionist/ Dietician
- Working in a number of areas in food production and processing eg. quality testing, food science
- Chef/ Baker
- Social work eg. childcare and community work
- Interior design
- Dressmaking/Seamstress

- **E: Similarities/Differences between Junior and Senior Cycle**
- Majority of the topics covered at senior cycle are also addressed at junior cycle.
- There is no practical exam at leaving cert level only the 20% project which is written into a booklet.
- **F: How is the subject examined in Leaving Certificate?**
- 2.5 hr written paper worth 80%
- Project completed in 5th year worth 20%

- **G: What other school subject/s is it linked to at Leaving Certificate?**
- Links well with biology and chemistry
- Business

- **H: What type of skills will it help to develop?**
- The multidisciplinary nature of the subject develops a broad range of skills.
- Research skills → Developed through independent research carried out for project work.
- Social awareness and social skills
- Consumer competence
- Resource management
- Food preparation skills

- **I: What do students like about it?**
- The multidisciplinary nature of the subject often means that students always find one area they particularly like and find easier eg. student who struggle with food science/nutrition often find social studies more straightforward and more interesting and vice versa.
- Generally the areas of nutrition, diet and health and social studies are most preferred.
- **J: What may students find hard about it?**

Generally the food science covered initially in 5th year is the area all students find most challenging at first. The size of the course is also something which students find challenging