



Coimisiún na Scrúduithe Stáit
State Examinations Commission

Leaving Certificate Examination
Home Economics - Scientific and Social

Coursework Requirements

Section I – Food Studies Practical Coursework

Section II - Textiles, Fashion and Design Elective Coursework

Section 1 – Food Studies Practical Coursework

Assessment Format for Leaving Certificate Home Economics Scientific and Social

The examination for Leaving Certificate Home Economics Scientific and Social will take the following form:

Higher and Ordinary Levels (Home Design and Management and Social Studies Electives)

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|------|-------------------------|-----------------|
| (i) | Written Examination | 320 marks (80%) |
| (ii) | Food Studies Coursework | 80 marks (20%) |

Higher and Ordinary Levels (Textiles, Fashion and Design Elective)

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|-------|-------------------------------------|-----------------|
| (i) | Written Examination | 280 marks (70%) |
| (ii) | Food Studies Coursework | 80 marks (20%) |
| (iii) | Textile Studies Elective Coursework | 40 marks (10%) |

Allocation of Marks for Food Studies Practical Coursework

- The assessment criteria and mark allocation will be common for Higher and Ordinary Levels
- The mark weighting will be as follows:

Investigation: Analysis/Research	32 marks
Preparation	8 marks
Implementation	28 marks
Evaluation	12 marks

1. Assessment Objectives for Home Economics

The assessment procedures are designed to measure the extent to which the Leaving Certificate Home Economics Scientific and Social Assessment Objectives have been achieved.

Candidates will be required to demonstrate their

- knowledge and understanding of relevant facts, principles, terminology, methods and concepts as outlined in the syllabus
- ability to apply this knowledge and understanding to a variety of relevant situations
- ability to research, record, analyse, synthesise and interpret material and to present information in a structured and logical way
- ability to analyse and evaluate the effectiveness of a course of action

- (v) organisational, manipulative and creative skills in relation to relevant areas of the syllabus
- (vi) ability to make informed choices and decisions based on the consideration of all available information.

2. Coursework Requirements

Practical coursework is a mandatory component of the revised Leaving Certificate Syllabus in Home Economics- Scientific and Social. The following specification of coursework has been designed to support the rationale, aims and objectives of the revised syllabus. The thematic approach, on which the Food Studies Coursework is based, aims to encourage an integrated approach to teaching and learning within the Food Studies, Resource Management and Consumer Studies areas. The coursework does not follow any particular sequence from the syllabus but has been developed as a series of '**Areas of Practice**'.

There are five Areas of Practice (A, B, C, D and E).

Area A - Application of Nutritional Principles

e.g. Special Diets / Modified Diets, etc.

Area B - Food Preparation and Cooking Processes

(i) **Food preparation and cooking processes / new skills based work**

e.g. Yeast, Gelatine, Filo Pastry, etc.

(ii) **Use of specific equipment** e.g. Microwave, Food Preparation Appliances, etc.

Area C - Food Technology

e.g. Producing Yoghurt, Jam/Chutney Making, Ice-cream making, etc.

Area D - Properties of a Food

Dishes illustrating particular food properties e.g. Foaming- Meringue, Coagulation- Quiche, etc.

Area E - Comparative Analysis including Sensory Analysis

e.g. Sensory Evaluation

- A series of **five** assignments will be issued annually by the State Examinations Commission to schools *at the commencement of the Leaving Certificate Programme* and will be from the Areas of Practice as follows:

*Area of Practice A - **Two** Assignments*

*Areas of Practice B, C, D and E - **Three** Assignments*

Higher and Ordinary Level candidates will be required to complete and present for examination a record of any **four** assignments.

Assignments will be *common to Higher and Ordinary Level*.

- Candidates must carry out all practical coursework, during class time and under the supervision of the Home Economics class teacher. ***Teacher demonstration is not acceptable.***
- Candidates will present a Food Studies Practical Coursework Journal in which they will provide a record of coursework undertaken. This will comprise four proforma reports, one for each assignment.
- Food Studies Practical Coursework Journals will be submitted to the State Examinations Commission for examination.
- **Please note, that in keeping with all other examinations that have components completed outside the formal written examination, bonus marks will not be awarded for Food Studies Practical Coursework completed through Irish.**

3. Food Studies Practical Coursework Journal

- The Practical coursework undertaken should be recorded in the official journal, which has four sections, issued by the State Examinations Commission. These journals will be issued to schools at the commencement of the Leaving Certificate programme.
- Each assignment record should clearly identify the area of practice and the assignment number.
- Candidates will report the coursework completed in relation to each assignment using prescribed headings referred to as “***Recording Criteria***” (Appendix 1). Each assignment record should include:
 - Investigation undertaken – analysis and research of the assignment
 - Details of preparation, implementation and evaluation in respect of the related practical completed.
- Candidates are not permitted to insert any extra material. Examiners will mark only what is presented on the pages of the journal itself.
- The recording criteria relating to “***investigation***” differ for each Area of Practice as each area has its own specific requirements. All other recording criteria are standard.
- **In relation to the Practical Application component of the assignments the dishes selected:**
 - **must meet the requirements of the assignment and be identified in the assignment investigation**
 - **must be attempted only once; dishes cannot be repeated, or partially modified and repeated, across assignments**
 - **should incorporate the use of fresh foods and avoid the overuse of convenience foods**
 - **should enable the candidate to develop and extend organisational, manipulative and creative skills in relation to the preparation, cooking and presentation of food.**

If the above conditions are not fulfilled, marks will be lost.

- All journal work should be produced under the supervision of the Home Economics class teacher.
- The role of the teacher in journal preparation is to provide guidance, support and direction to candidates.
- All Food Studies Practical Coursework Journals presented for assessment must be **the candidate's own work** (verified by the candidate and the class teacher). Any secondary materials (e.g. books, journals, web sites etc.) used must be acknowledged.
- Candidates may undertake the practical work relating to an assignment in pairs or in the case of Area of Practice E, in groups. **However, the written recorded account of the assignment must be the candidate's own individual work. Direct copying of material from other sources, other than essential references e.g. definitions, is not acceptable. Where there is evidence of collaboration in the recording of any aspect of an assignment, the marks for the assignment work presented will be disallowed.**
- Where assignment work cannot be verified as the candidate's own individual work, the State Examinations Commission will take appropriate action. This often results in the work presented being deemed invalid and marks awarded in respect of it being discounted when determining the overall result.
- Any incidence of suspected copying, improper assistance from another party, plagiarism or procurement of work prepared by another party will be thoroughly investigated and candidates are liable to have penalties imposed as provided for in the Rules and Programme for Secondary Schools. **The penalties include loss of the subject, to loss of the entire examination in all subjects, to being debarred from the Certificate Examinations in subsequent years.**

There may be serious consequences for any other party involved in improperly assisting you as the Education Act 1998 provides for certain criminal offences in relation to the conduct of the examinations.

Section II - Textiles, Fashion and Design Elective Coursework

1. Assessment Format for the Textiles, Fashion and Design Elective

The assessment format for the Textiles, Fashion and Design Elective will take the following form:

Written Paper 10%	Practical Coursework 10% (Garment 7.5%, Support Study 2.5%)
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The assessment criteria and mark allocation will be common for Higher and Ordinary Levels.

2. Assessment Objectives for the Textiles, Fashion and Design Elective

The aim of the Textiles, Fashion and Design elective is to allow students to further develop their knowledge, understanding and skills in relation to certain aspects of the core, particularly textiles and design. This elective includes the study of design, construction and appraisal of clothing, giving consideration to design and scientific factors.

The assessment of the practical component of the Textiles, Fashion and Design elective is based on the Home Economics -Social and Scientific assessment objectives as set out in the syllabus.

3. Coursework Requirements

- A Textiles, Fashion and Design assignment brief will be issued annually by the State Examinations Commission to schools at the commencement of the Leaving Certificate programme of study.
- The assignment will be common to Higher and Ordinary Levels.
- Candidates selecting the Textiles, Fashion and Design elective will be required to
 - ⇒ **conduct an investigation** of the assignment following the design process
 - ⇒ **produce design sketches** for an outfit based on the theme of the assignment
 - ⇒ **construct one garment** from the outfit designed
 - ⇒ **present a design folder with information on analysis and research, implementation and evaluation.**
- The assignment brief will specify the process or processes to be followed and provide details of the theme.
- Candidates may only present individual work; group work is not acceptable.
- Candidates must carry out all aspects of their Textiles coursework under the supervision of the Home Economics class teacher.
- All work presented for examination (written and practical) must be the candidate's own individual work (verified by the candidate and the class teacher). Any secondary materials e.g. books, journals etc. used must be acknowledged.

- Where assignment work cannot be verified as the candidate's own individual work, the State Examinations Commission will take appropriate action. This may result in the work presented being deemed invalid and marks awarded in respect of it being discounted when determining the overall result.
- Any incidence of suspected copying, improper assistance from another party, plagiarism or procurement of work prepared by another party will be thoroughly investigated and candidates are liable to have penalties imposed as provided for in the Rules and Programme for Secondary Schools. **The penalties include loss of the subject, to loss of the entire examination in all subjects, to being debarred from the Certificate Examinations in subsequent years.**

There may be serious consequences for any other party involved in improperly assisting students as the Education Act 1998 provides for certain criminal offences in relation to the conduct of the examinations.

- Arrangements for the assessment of the design folders and completed garments together with dates for completion will be notified to schools by the State Examinations Commission.

3.1 The Design Folder

- The written support material submitted as part of the completed assignment will be presented in a folder (A4 size). This design folder will be submitted for examination with the completed garment.
- The candidate will be required to include his/her examination number on the folder and on the completed garment.
- In conducting their investigation, candidates are required to follow the design process and report their investigation under the following headings
 - ⇒ **Design Brief – Analysis and Research**
 - ⇒ **Implementation**
 - ⇒ **Evaluation**

3.2 The Garment

- The item of clothing completed as part of the Textile, Fashion and Design elective must
 - ⇒ **be textile based**
 - ⇒ **include the process or processes specified in the assignment**
 - ⇒ **include a clearly identifiable interpretation of the theme in the design of the garment**
 - ⇒ **demonstrate competence that shows progression from the skills developed in Junior Cycle Home Economics.**
- The assessment criteria for the Textile, Fashion and Design Practical Coursework are included in Appendix 2

APPENDIX 1

Practical Food Studies Assignments - Recording Criteria

(to be applied in conjunction with the specific requirements of the assignment)

Investigation: Analysis/Research = 32 marks

Area of Practice A: Application of Nutritional Principles

- Investigation of nutritional needs
- Identification and application of appropriate meal planning guidelines
- Suitable dishes /modified dishes
- Sources of information

Area of Practice B: Food Preparation and Processes - new skills / equipment (each point may not be relevant)

- Description of the food preparation process / new skill / item of equipment
- Understanding of the key points essential to making a dish using the food preparation process / new skill / equipment concerned
- Suitable dishes illustrating the food preparation process / use of new skill / use of equipment
- Sources of information

Area of Practice C: Food Technology

- Investigate the method of processing and the principles involved
- Suggested containers / packaging / labelling
- Suitable foods / dishes appropriate to the assignment
- Sources of information

Area of Practice D: Properties of a Food

- Definition of a particular property
- Understanding of associated principles
- Suitable dishes illustrating the selected property
- Sources of information

Area of Practice E: Comparative Analysis including Sensory Analysis

- Investigation, description and possible outcomes of the intended testing technique
- Investigation of foods appropriate to the assignment
- Conditions to be controlled during the testing
- Sources of information

Preparation and Planning = 8 marks

- Resources (ingredients – quantities and costing), key equipment

Implementation = 28 marks

- Outline of the procedure followed while carrying out practical including food preparation processes / testing procedures used
- Key factors considered when making dishes / conducting tests
- Safety and hygiene issues relevant to dishes / foods / tests

Evaluation = 12 marks

Evaluate the assignment in terms of:

- Implementation
- The specific requirements of the assignment

APPENDIX 2

Textile, Fashion and Design Elective Practical Coursework - Assessment Criteria and Mark Weighting

Design Folder (25 marks)

Criteria	Marks
Design Brief – Analysis and Research ⇒ Analysis of brief to include identification of key requirements and constraints ⇒ Exploration of the theme ⇒ Identification and description (with design sketches) of proposed outfit having regard to theme and mandatory processes ⇒ Justification of outfit and garment to be constructed ⇒ Outline of proposed course of action to be followed when making garment	15
Implementation ⇒ Outline of work sequence followed with brief reference to execution of mandatory processes	4
Evaluation ⇒ Evaluation of garment made, difficulties encountered and how these were addressed, proposed modifications ⇒ Evaluation of the outcomes of the assignment in relation to the brief	6

Garment (75 marks)

Criteria	Marks
Design Aspects ⇒ Garment design appropriate to design brief ⇒ Application of design principles ⇒ Aesthetic considerations ⇒ Creativity	15
Skills and Processes ⇒ Use of materials, equipment and skills ⇒ Execution of prescribed processes	50
Finish ⇒ Presentation of completed garment	10