



**Coimisiún na Scrúduithe Stáit**  
State Examinations Commission

**Corr na Madadh, Baile Átha Luain, Co. na hIarmhí**  
Cornamaddy, Athlone, Co. Westmeath

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**CHUIG ÚDARÁS NA SCOILE A LUAITEAR SA SEOLADH**  
**TO THE SCHOOL AUTHORITY NAMED IN THE ADDRESS**

**LEAVING CERTIFICATE HOME ECONOMICS**  
**(SCIENTIFIC AND SOCIAL)**  
EACNAMAÍOCHT BHAILE NA hARDTEISTIMÉIREACHTA  
(EOLAÍOCH AGUS SÓISIALTA)

**FOOD STUDIES PRACTICAL – COURSEWORK JOURNAL (2015-2017)**  
*An Iris don Obair Chúrsa Phraiticiúil i Staidéar Bia (2015-2017)*

It has come to the attention of the State Examinations Commission that the *Tascanna i Staidéar Bia – Critéir Thaifeadta* referenced in the *Iris don Obair Chúrsa Phraiticiúil i Staidéar Bia (2015-2017)* contained an error. The correction in respect of this error is hereby attached.

Please note that the *Practical Food Studies Assignments - Recording Criteria* also referenced in the *Food Studies Practical – Coursework Journal (2015-2017)* is correct and requires no amendment.

The State Examinations Commission would appreciate your assistance in bringing this cover letter and the enclosed correction to the teachers concerned.

Tugadh d’aire Choimisiún na Scrúduithe Stáit go bhfuil earráid sna *Tascanna i Staidéar Bia – Critéir Thaifeadta* mar a luaitear iad san *Iris don Obair Chúrsa Phraiticiúil i Staidéar Bia (2015-2017)*. Tá ceartúchán ar an earráid sin leis seo.

Tugtar do d’aire go bhfuil *Practical Food Studies Assignments - Recording Criteria* a luaitear freisin sa *Food Studies Practical – Coursework Journal (2015-2017)* ceart agus nach gá é a leasú.

Ba mhór ag Coimisiún na Scrúduithe Stáit do chabhair chun an litir chumhdaigh seo agus an ceartúchán a ghabhann léi a chur faoi bhráid na múinteoirí ábhartha.

Mary O’Donohoe  
Oifigeach Feidhmiúcháin / Executive Officer  
Feabhra / February 2015

**LEAVING CERTIFICATE EXAMINATION**  
*SCRÚDÚ NA hARDTEISTIMÉIREACHTA*

**Home Economics (Scientific and Social)**  
*Eacnamaíocht Bhaile (Eolaíoch agus Sóisialta)*

**Food Studies Practical – Coursework Journal 2015 - 2017**  
*An Iris don Obair Chúrsa Phraiticiúil i Staidéar Bia 2015 - 2017*

**Tascanna i Staidéar Bia – Critéir Thaifeadta**

**Ceartúchán**

Scríosadh **Plean oibre** as *Ullmhúchán agus Pleanáil* le go mbeidh sé ag teacht leis an leagan Béarla.

**Practical Food Studies Assignments – Recording Criteria**

**Correction**

**Plean oibre** has been deleted from *Preparation and Planning* in the Irish version to correspond with the English version.

## **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

## Tascanna i Staidéar Bia - Critéir Thairfeadta

(ba chóir na critéir thairfeadta seo leanas a chur i bhfeidhm in éineacht le riachtanais shainiúla an taisc)

### **Fiosrúchán: Anailís / Taighde – 32 marc**

#### **Réimse Cleachtais A: Feidhmiú na bPrionsabal Cothaitheach**

- Fiosrú riachtanais cothaitheach
- Sonrú agus feidhmiú na dtreoracha cuí i bpleanáil béilí
- Miasa oiriúnacha / miasa modhnaithe
- Foinsí eolais

#### **Réimse Cleachtais B: Ullmhúchán Bia agus Próisis Chócaireachta – scileanna / trealamh nua (ní gá go mbainfeadh gach pointe le hábhar)**

- Cur síos ar phróiseas ullmhúcháin an bhia / ar an scil nua / ar an trealamh
- Tuiscint ar na príomhphointí a bhaineann le mias a dhéanamh agus an próiseas ullmhúcháin / an scil nua / an trealamh atá sé i gceist á úsáid
- Miasa oiriúnacha a léiríonn próiseas ullmhúcháin an bhia / úsáid na scile nua / úsáid an trealamh
- Foinsí eolais

#### **Réimse Cleachtais C: Teicneolaíocht an Bhia**

- Fiosraigh an modh próiseála agus na prionsabail atá i gceist
- Coimeádáin / pacáistiú / lipéid atá molta
- Bianna / miasa a oireann don tasc
- Foinsí eolais

#### **Réimse Cleachtais D: Airíonna Bia**

- Sainmhíniú ar airí áirithe
- Tuiscint ar na prionsabail atá i gceist
- Miasa oiriúnacha a léiríonn an t-airí sin
- Foinsí eolais

#### **Réimse Cleachtais E: Anailís Chomparáideach agus Anailís Chéadfach san áireamh**

- Fiosrú na teicnící tástála atá sé i gceist a úsáid, cur síos uirthi, agus na torthaí a d'fhéadfadh a fháil
- Fiosrú na mbianna a oireann don tasc
- Na tosca atá le rialú i gcaitheamh na tástála
- Foinsí eolais

### **Ullmhúchán agus Pleanáil – 8 marc**

- Acmhainní (comhábhair – cainníochtaí agus costasú), an príomhthrealamh

### **Cur i bhfeidhm – 28 marc**

- Breac-chuntas ar an nós imeachta a leanadh fad a bhí an tasc á dhéanamh, próisis ullmhúcháin an bhia / modhanna tástála a úsáideadh san áireamh
- Na príomhthosca a cuireadh san áireamh agus na miasa / na tástálacha á ndéanamh
- Na ceisteanna sábháilteachta agus sláinteachais a bhaineann leis na miasa / bianna / tástálacha

### **Measúnú – 12 marc**

Measúnú ar an tasc sna téarmaí seo:

- Cur i bhfeidhm
- Sainriachtanais an taisc