

BGE 3rd Year

Department: Home Economics

BGE Course: Home Economics

Brief Description of Course:

The S3 Home Economics course continues to give pupils a broad general education, ensuring that the foundations are laid for smooth transition for pupils to go onto study Hospitality , Health and Food Technology or NPA Bakery.

It is designed to offer the development of practical skills and understanding appropriate to food preparation and cookery, with some written elements.

The practical elements of the course enables pupils to:

- plan their work to integrate practical skills
- develop their skills in food preparation techniques and cookery processes
- Further develop their organisational skills
- Enhance their knowledge of the terms used in food preparation techniques and cookery processes
- Develop new food products

The Health and Food Technology element of the course will allow learners to develop the basic knowledge of the relationship between health, nutrition and the functional properties of food. This course will also enable pupils to make informed food lifestyle and consumer choices.

Assessment Strategies:

Pupils will take part in self & peer assessment on a week to week basis.

The main summative assessment will take two forms; in the first assessment pupils will have to plan, cost , prepare , serve and then evaluate two dishes. The second assessment introduces the concepts of product development; pupils will be expected to investigate a brief, from which they will produce and test a new product idea.

Pupil Commitment:

Pupils need to ensure they attend regularly, coming prepared for practical and theory.

Pupils will be expected to complete both practical and written activities within the recommended time, alongside weekly homework.