

3rd Year Home Economics Assessment 2020

How will my grade be calculated?

You grade will take into account the three aspects of Home Economics that are usually assessed for Junior Certificate. Your marks will be awarded as follows:

- | | |
|--------------------------------|-----|
| 1. Cookery Assignment May 2020 | 40% |
| 2. Craft Project | 10% |
| 3. Written exam | 50% |
- Average of 2nd year summer, 3rd year November and 3rd year pre-exams
-

Cookery Assignment (40%)

- Choose from the two tasks given.*
- Complete a task analysis, make a list of considerations and carry out research on possible solutions.*
- Chose one solution. Give reasons for your choice*
- Prepare for the cookery practical by making a list of ingredients, completing a costing, making of list of equipment required, making a time plan and considering the hygiene and safety guidelines that you will follow.*
- **Practise your chosen dishes.*
- Complete the practical cookery. Take a photo of your prepared "unit" before you start (to show you know how to set up and prepare). During the task, ask a parent or sibling to take photos of key skills (to show off your skills – the photos should be focused on the skill not you!). e.g. dicing an onion, slicing a pepper, rubbing in etc. Serve your dishes attractively and take photos.*
- Complete the evaluation.*
- Upload your work to Teams as instructed.*

How will I present my written work?

- Your written work should be handwritten on A4 paper (an A4 copy or A4 sheets of paper)
- Present your written work as neatly as possible.
- Use the headings given in the marking scheme to make sure that address all the parts of the assignment.
- Use the template on the following pages as a guide for how to present your written work and for how much you need to write.
- Instructions will given on Teams about how to submit your work.

Marking Scheme and Submission Dates

DATES			/100 marks
<u>Part 1, 2 and 3</u> Submit by Tuesday 12 th May	1. Analysis	<ul style="list-style-type: none"> •Task analysis – what have I been asked to do? •What factors do I need to consider when choosing a solution? •Research - Two possible solutions •Chosen solution •Two reasons for choice 	25
	2. Preparation and Planning	<ul style="list-style-type: none"> •List of ingredients •Costing (you can use the @Home Recipe Costing app) •List of equipment •Work plan 	20
	3. Safety & Hygiene	<ul style="list-style-type: none"> •List of hygiene & safety guidelines that you will follow before cooking 	5
<u>Part 4 & 5</u> Complete and Submit by Tuesday 12 th May	4. The Practical**	<ul style="list-style-type: none"> •Photo of the “unit” set up before you start, with all ingredients and equipment prepared. • Photos showing a variety of skills e.g. chopping an onion, rubbing in •Photo of the finished dishes, served appropriately 	5 15 10
	5. Evaluation	<ul style="list-style-type: none"> •Did I meet the brief? •Evaluation of dish (appearance & colour, taste, texture) •Did I work safely? Give examples. •How well did I manage my resources? Explain. 	20

3rd Year Cookery Assignment Tasks May 2020

Choose one of the following tasks to complete:

Task 1

Introducing ethnic dishes into meals is an ideal way to experience different cultures.

Identify a culture of your choice and list some popular dishes associated with this culture.

Design and set out a two-course menu suitable for an evening meal.

Prepare, cook and serve the complete main course of the meal for at least two people.

Prepare and serve a starter or dessert to complete the meal.

Cost your chosen dishes.

OR

Task 2

Children need three portions from the milk and dairy group to get the recommended amount of calcium their growing bones need.

List some main course dishes using dairy products that could be served as the main meal of the day.

Prepare, cook and serve one of the dishes you have listed.

Prepare and serve a dessert or nourishing drink to complete the meal.

Cost your chosen dishes

Home Economics Cookery Assignment 2020

Name: _____

Year: _____

Chosen Task: _____

Part 1: Analysis

Task Analysis: What have I been asked to do?

1. _____

2. _____

3. _____

4. _____

Considerations: What factors must I consider or think about when carrying out my task?

1. _____

2. _____

3. _____

Research - Possible Solutions

Chosen Solutions: What dishes will you make and serve?

Reasons for Choice:

Dish 1

The reasons I have chosen to make _____ are:

- _____

- _____

Dish 2

• The reasons I have chosen to make _____ are:

- _____

- _____

Work Plan

Time	Procedure
Preparation	
Cooking and Serving	

Part 3: Safety and Hygiene

List of key safety and hygiene guidelines that you will follow in preparing and presenting your chosen dishes. Explain why these are important.



Part 4: The Practical

- Photo of the "unit" set up before you start, with all ingredients and equipment prepared.
- Photos showing a variety of skills e.g. chopping an onion, rubbing in
- Photo of the finished dishes, served appropriately

Part 5: Evaluation

1. Did you meet the brief set out in the task? Explain.

2. Evaluate your finished dishes i.e. overall presentation, colour, taste, texture

3. Did I work safely? Give examples - Evaluate your work

4. How well did I manage my resources? Explain - Evaluate your work
