



# Coimisiún na Scrúduithe Stáit State Examinations Commission

Junior Cycle, 2024

## Home Economics

Food Literacy Skills Examination (50% of Total Marks)

Assignment Briefs

### Directions to Candidates

1. Each candidate will complete a practical performance test in the presence of an external examiner appointed by the State Examinations Commission. Duration: 1 hour 30 minutes.
2. The practical performance test must comply with **one** of the assignment briefs listed on page 2.
3. Each candidate will draw **one** assignment brief from the list.
4. The maximum number of candidates in an examination session is 12. The full range of assignment briefs should be used in each session.
5. Each candidate must present evidence of preparatory planning and carry out a written evaluation during the examination.
6. Candidates are not permitted to use mobile phones or electronic devices during the examination.
7. **Teachers should draw the attention of candidates to the information on page 3.**

### **1. The digestive system**

The digestive system plays an essential role in maintaining our health and wellbeing.

Carry out research on how the digestive system works, and on how to promote a healthy digestive system that maintains health and wellbeing.

Demonstrate your culinary and creative skills by preparing, cooking, and serving a nutritious lunch, and prepare and serve a nutritious snack, that both promote a healthy digestive system.

Complete a written evaluation and refer to: (i) the finished dishes (ii) how you met the criteria set out in the brief and (iii) your overall performance in the food literacy skills examination. **2024**

### **2. Technology and food**

Technology is increasingly used in the selection, preparation, cooking, and serving of food.

Carry out research on the influence of technology on menu planning, food shopping, and the preparation, cooking, and serving of food.

Demonstrate your culinary and creative skills by preparing, cooking, and serving a complete main course that illustrates the use of technology you have researched.

Complete a written evaluation and refer to: (i) the finished dishes (ii) how you met the criteria set out in the brief and (iii) your overall performance in the food literacy skills examination. **2024**

### **3. Family occasions**

Across the world, the sharing of food brings families together.

Carry out research on the factors to consider when planning, preparing, cooking, and serving food for family occasions.

Demonstrate your culinary and creative skills by preparing, cooking, and serving a starter and a dessert suitable for a family occasion.

Complete a written evaluation and refer to: (i) the finished dishes (ii) how you met the criteria set out in the brief and (iii) your overall performance in the food literacy skills examination. **2024**

# INFORMATION FOR TEACHERS AND CANDIDATES

- Candidates are required to present written planning material as part of the practical performance test

This should include the following:

- a copy of the selected brief
- name of area of research e.g. the digestive system/technology and food/family occasions
- name(s) of dish/dishes being prepared
- a work plan for the practical performance test outlining the sequence of making and serving the dish/dishes.

The work plan should allow time for carrying out a written evaluation

- a list of the resources required e.g. ingredients, quantities, equipment, serving dishes, etc.
  - an evaluation sheet and writing material to carry out a written evaluation.
- The dish/dishes being prepared for examination should satisfy the criteria of the brief and should afford the candidate the opportunity to be purposefully engaged in the demonstration of skills appropriate to the standard of Junior Cycle
  - Maximum use should be made of fresh ingredients and the use of convenience foods should be kept to a minimum to allow candidates to demonstrate their food literacy skills
  - Complete main course meals, where required, must be balanced  
i.e. contain at least three out of the four food groups
  - Advance preparation of ingredients should be minimal  
i.e. ingredients may be weighed, and vegetables may be washed but not peeled or chopped, etc.
  - Cookers may be turned on in advance but must be set to the required temperature by the candidate during the examination
  - Compost bins/bins must not be emptied until they are checked by the examiner
  - Equipment used must be left on the workstation until it is checked by the examiner
  - First aid equipment must be accessible during the examination
  - Candidates are required to present all food prepared
  - A schedule of the examination sessions should be made available to the examiner detailing:  
the number of candidates in each session; their examination numbers; assignment brief numbers;  
and names of the dishes to be prepared/cooked
  - A plan of the room indicating the position of the candidates' workstations should be made available to the examiner
  - Each candidate's workstation and written material must be clearly identified with the candidate's examination number, assignment brief number and the names of dishes being presented.  
This information should be displayed at the front of the candidate's workstation
  - Candidates must be identifiable by their examination number at all times during the examination.