

Home Economics



Syllabus

The course is divided in three parts:

Food Science and Nutrition

- Food Products
- Special Diets
- Microbiology

Consumer Studies and Home Management

- Laws
- Rights and Responsibilities
- Family and marriage

Social Studies



Recommendations

- Open to all students.
- An honour at Higher Level Junior Certificate level is an advantage.
- Students must attend regularly in order to complete practical work. It is important that students are disciplined about learning a lot of material.
- Students should have an interest in food studies.

Examination



Practical to be completed by October of 6th year - 20%

- 4 Tasks to be completed in 5th year and written up in a course assessment journal.

Written Paper - 80%

- Short answer questions on the entire course
- Compulsory question on Food Science



Requirements

- Home Economics is a matriculation subject but it is not treated as a Science subject for 3rd level universities or ITs.

Possible Career Options

- ★ Chef
- ★ Childcare
- ★ Nursing
- ★ Social Work

- ★ Hairdressing
- ★ Hotel Management
- ★ Teaching
- ★ Culinary Arts

- ★ Tourism
- ★ Beauty Therapy
- ★ Food product development
- ★ Nutritionist



- ★ Dietician
- ★ Food Science