Area of Experience: Home Econimics

HE

At Junior Certificate level I can:

		1
3	Child Care Describe and demonstrate the practice skills needed to care for a baby	000
4.	Child Development Describe the basic physical, mental and emotional development of the young child and relate these to a social context	000
5	Food Studies and Culinary Skills 1 Plan, prepare, cook and present simple, well-balanced meals for individuals and groups	000
6	Food Studies and Culinary Skills 2 Plan, prepare, cook and present simple, well-balanced meals for individuals and groups	000
7	Textiles - Work with fabrics and practice the skills needed for producing two finished pieces	000
8	Personal Hygiene Understand and recognise the need for personal hygiene practices	000
9	Design and Craft work-Design and Assembly Work with a range of textile materials to design and assemble a piece of work	000
10	Childcare Project Describe the basic physical, mental and emotional development of the young child	

Childcare

HE

Statement Code no: 3

Student:

Class:

At Junior Certificate level the student can:

Describe and demonstrate the practical skills needed to care for a baby

	Date Commenced: 00/00/00 Date Awarded: 00)/00/00	
Learning Targets - This has been demonstrated by your ability to:			
1	Outline conception, gestation and birth of a baby	000	
2	Describe the different stages of pregnancy	000	
3	List the steps to follow for a healthy pregnancy	000	
4	List the essential equipment needed for a new baby	000	
5	Choose suitable clothing for a baby	000	
6	Explain the advantages and disadvantages of breast and bottle feeding	000	
7	Sterilise and prepare a baby's bottle	000	
8	Plan a healthy, balanced diet for a baby at different stages of development, e.g. weaning, one year old	000	
9	Suggest the steps to follow to create a safe environment for a baby	000	
10	Demonstrate the safe handling of a baby for example feeding, changing, bathing and dressing	000	
11	Explain the importance of immunisation and name some of the injections needed	000	
12	Identify the emotional and physical needs of a young baby, for example love, security, comfort and stimulation	000	
13	Name some of the people and services which can help parents cope with a young baby	000	

Refer also to: English, Maths, Physical Education, Civic Social and Political Education, Science

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Child Development



Statement Code no: 4

Student:

Class:

At Junior Certificate level the student can:

Describe the basic physical, mental and emotional development of the young child and relate these to a social context

	Date Commenced: 00/00/00 Date Awarded: 00)/00/00		
Learning Targets - This has been demonstrated by your ability to:				
1	Describe the conception, gestation and birth of a baby	000		
2	Describe different stages in the physical development of a young child	000		
3	Describe different stages in the mental development of a young child	000		
4	Describe different stages in the emotional development of a young child	000		
5	Give examples of some of the special needs with which some children are born 6. Give different examples of family structures, for example, single parents, nuclear and extended	000		
6	Describe some of the roles people have in families	000		
7	Suggest ways in which family structures can change	000		
8	Explain some of the legal duties family members have, for example parents to support, protect and educate children	000		
9	List some of the formal and informal support services which can help people cope with family life	000		

Refer also to: English, Maths, Physical Education, Civic Social and Political Education, Science

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Food and Culinary Skills 1

HE

Statement Code no: 5

Student:

Class:

At Junior Certificate level the student can:

Plan, prepare, cook and present simple, well-balanced meals for individuals and groups

Date Commenced: 00/00/00 Date Awarded: 00/000 Learning Targets - This has been demonstrated by your ability to: 000 Follow a simple recipe 1 Weight and measure foods using the correct equipment for example, OOOscales, jug, cup and spoon OOO3 Prepare food, for example wash, peel, chop, dice, grate, slice 0004 Follow the basic steps for hygienic handling of food OOO5 Practise oven cooking i.e. baking, roasting, microwave and casserole 000 Practise hob cooking i.e. frying, boiling, poaching 6 0007 Practice grilling and / or barbecue OOOChoose the correct kitchen utensils for different tasks 8 000**9** Follow the basic steps for keeping the kitchen clean 000**10** Be aware of the nutrients and the five food groups 11 Plan a meal for a group keeping a balance between the five 000 food groups 000 **12** Plan and prepare meals for different between the live food groups 13 Wash, dry and put away dishes / utensils leaving the work unit ready 000 for the next person 00014 Prepare, present and evaluate finished dishes for individuals and groups 000 **15** Summarise the main guidelines for healthy eating 00016 Choose the appropriate temperature for individual dishes 00017 Use kitchen equipment safety $\bigcirc \bigcirc \bigcirc$ 18 Evaluate preparation and food handling skill

Refer also to: English, Maths, Physical Education, Science, CSPE, ESS

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Food and Culinary Skills 2

HE

Statement Code no: 6

Student:

Class:

At Junior Certificate level the student can:

Plan, prepare, cook and present simple, well-balanced meals for individuals and groups

	Date Commenced: 00/00/00 Date Awarded: 00)/00/00	
Learning Targets - This has been demonstrated by your ability to:			
1 2 3 4	Be aware of "No!" list of nutrients found in foods List the five food groups / know the pyramid Prepare a meal for an individual / couple Prepare a meal for a group of three or more		
5 6 7 8 9	Plan a meal for two of the following four groups of people: children, teenagers, vegetarians, elderly people Evaluate finished dishes for individuals / groups Know the healthy eating guidelines Compare a convenience product with the homemade equivalent Examine a range of food labels in relation to healthy eating		
10 11	Produce a range of dishes (using meat, vegetables, fruit, milk and cheese) from the shelves of the food pyramid Show a basic knowledge of theory related to above dishes	000	
12	(i.e. effects of heat on milk, meat, cheese / the percentage of nutrients in each dish) groups Plan a meal for an individual keeping a balance between the five food groups		

Refer also to: English, Maths, Physical Education, Science, CSPE, ESS

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Textiles

HE

Statement Code no: 7

Student:

Class:

At Junior Certificate level the student can:

Work with fabrics and practise the skills needed for producing two finished pieces

Date Commenced: 00/00/00 Date Awarded: 00/00/00

Learning Targets - This has been demonstrated by your ability to:

1	Identify different fabrics and tell the difference between synthetic and atural fibres	000
2	Identify the purposes for which different fabrics are best used	000
3	Explain how to care for different fabrics and recognise the care label symbols	000
4	Correctly use a measuring tape	000
5	Take body measurements accurately	$\bigcirc \bigcirc \bigcirc \bigcirc$
6	Join fabrics using simple hand stitches	$\bigcirc \bigcirc \bigcirc \bigcirc$
7	Use sewing equipment correctly, for example scissors, pins and tailor's chalk	000
8	Correctly thread, use and control a sewing machine safely	$\bigcirc \bigcirc \bigcirc \bigcirc$
9	Join fabrics using a sewing machine	$\bigcirc \bigcirc \bigcirc \bigcirc$
10	Use an iron safely	$\bigcirc \bigcirc \bigcirc \bigcirc$
11	Lay out and cut out an item from a simple pattern	$\bigcirc \bigcirc \bigcirc \bigcirc$
12	Make up a simple item of clothing	$\bigcirc \bigcirc \bigcirc \bigcirc$
13	Make up a simple household item	000
14	Recycle fabrics e.g. use old denims to make bag, old jumper to make wool hat	000

Refer also to: English, Maths, Physical Education, Science, CSPE, Science

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Personal Hygiene

HE

Statement Code no: 8

Student:

Class:

At Junior Certificate level the student can:

Understand and recognise the need for personal hygiene practices

	Date Commenced: 00/00/00 Date Awarded: 00			
Learning Targets - This has been demonstrated by your ability to:				
1 2	Wash hands and nails correctly Have clean hair and appropriately tied back	000		
3 4	Have clean apron Choose correct products for basic hygiene			
5 6 7	Describe how to wash hair Describe how to clean hair brush and comb	000		
8	Recognise importance of washing hands before handling food, after using toilet, after touching face and hands Recognise importance of wearing clean underwear and frequency	000		
9	of change List the consequences of poor hygiene, health and food contamination	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ \end{array}$		
10	Recognise suitable footwear for use in kitchen	000		

Refer also to: English, Maths, Physical Education, Science, CSPE, Science

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Design and Craft work – Design and Assembly

HE

Statement Code no: 9

Student:

Class:

At Junior Certificate level the student can:

Work with a range of textiles materials to design and assemble a piece of work

Date Commenced: 00/00/00 Date Awarded: 00/00/00

Learning Targets - This has been demonstrated by your ability to:

1	Name 5 textile based crafts	$\bigcirc \bigcirc \bigcirc \bigcirc$
2	Research one craft	$\bigcirc \bigcirc \bigcirc \bigcirc$
3	List of stages of the design process	$\bigcirc \bigcirc \bigcirc \bigcirc$
4	Choose the appropriate textile for the chosen craft	$\bigcirc \bigcirc \bigcirc \bigcirc$
5	Cut textiles safety using the correct tools	$\bigcirc \bigcirc \bigcirc \bigcirc$
6	Shape textiles safety using the correct tools	000
7	Produce sketch drawings of the pieces of work	000
8	Transfer markings correctly onto textiles	000
9	Assemble the craft item	000
10	Compile a written report of the process followed	000
11	Evaluate finished product	000

Refer also to: English, Maths, Physical Education, Science, CSPE, Science

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Childcare Project

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Statement code no. 10

Student:

Class:

At Junior Certificate level I can:

Describe the basic physical, mental and emotional development of the young child

	Date Commenced: // // Date Awarded:	00,00,00
Le	earning Targets I can	
1	Describe the conception, gestation and birth of a baby	000
2	Describe the development of a baby during pregnancy	000
3	List the steps to follow for a healthy pregnancy	000
4	Describe the physical development of a child up to 1 year	000
5	Describe the mental development of a child up to 1 year	000
6	Describe the emotional development of a child up to 1 year	000
7	Explain the advantages and disadvantages of breastfeeding a baby	$\Box\Box\Box$
8	Explain the advantages and disadvantages of bottle-feeding a baby	
	Compile a checklist to be given to the parent of a child to compare their physical, mental and emotional development with the research findings.	000



Work begun

• Work in progress • Work completed

