

Home Economics Department - Home Study

S1 Rationale

Students will be given home study tasks after several weeks of tuition and introduction to the subject. These tasks will relate to the class work and encourage students to consolidate their learning and back up their practical skills particularly in the first term.

What type of activity?

- Students will be asked to practice some practical tasks e.g. peeling vegetables, dicing onion, to improve their skills and pace of work.
- A spelling booklet is provided with new terminology which is subject specific and students will be encouraged to continue to improve their literacy skills throughout the year.
- Homework booklets covering each topic are provided and students will be allocated a task of the coursework to complete at home.
- Homework will be to create a unique, geometric shape design for their fabric unit to be imported on their eco-friendly bag.



How often and for how long?

We would recommend that students spend 15 minutes once per week on practical tasks when issued. The work booklets, when issued, should take only 15 minutes at the most to complete and these will be issued at regular intervals throughout the session.



S2 Rationale

Students will be given home study tasks in S2 to build practical skills and develop their wider knowledge and appreciation of food, food safety and food hygiene.

What type of activity?

- Students will be required to practice at home on their own personal skill development.
- There will also be times when students will be required to research for an assignment on a selected topic.
- Students may often be expected to research for newspaper articles in papers or on the web, particularly related to food hygiene.
- Students will be expected to read over class work on a weekly basis to embed knowledge & understanding of the topics.



How often and for how long?

We would recommend that students spend approximately 30 minutes each week.



S3 Rationale

Students will experience a taster of all subjects available to them in the senior phase. They will continue to learn and develop skills and knowledge through Curriculum for Excellence's Broad General Education.



- Fabric work
- Practical Cake Craft work
- Hospitality skills, time plans and presentation of dishes
- Students will undertake a unit on research and development, about food products, food development, packaging & labelling to enable students to fully comprehend healthy food & food product development.

Time Plan

Time	Method	Reminder
08:00-09:30	Collect all equipment and ingredients wash hands and wash worktop etc.	
09:30-09:50	Begin preparing fish, vegetables for all dishes	Wash all vegetables thoroughly. Refrigeration 20°C.
09:50-10:30	Mix together 1 cup yeast, 250g flour and 100g sugar. Add 100ml water and mix thoroughly until smooth. Add 100ml milk and 100ml oil. Add 100ml water. Add 100ml milk. Add 100ml oil.	
10:30-10:45	Put into 250ml container. Place bread on baking sheet. Bake at 180°C for 20 minutes. Remove and immediately serve with salt, pepper and...	Leave for 2 minutes.

How often and for how long?

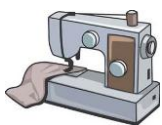
We would recommend that students spend 1 - 2 hours per week on each assignment.

Students should aim to make full use of the library and the on line access available to them in school to complete all tasks for at least 30 minutes a week.



S4-6 Rationale

Students will be given home study tasks in S4-6 to build practical skills and develop their wider knowledge and appreciation of:



- National 4 & 5 - **Hospitality**
- National 4 & 5 - **Practical Cake Craft**
- National 4, 5 and Higher - **Fashion and Textiles**
- Skills for Work - **Early Education and Childcare**



What type of activity?

- Students will be required to practice at home on their practical skills for the production of their dishes for their examinations. Students will have access to these on line from the SQA web site.
- There will also be times when students will be required to complete a research assignment on a selected topic.
- Students will be required to revise class work on a regular basis, in particular prior to prelim assessments.
- Students will be expected to read over class work on a weekly basis to embed knowledge & understanding of the topics.



How often and for how long?

We would recommend that students spend 1 - 2 hours per week on each assignment.

Students should aim to complete all tasks for at least 30 minutes a week.

