

M47/48A



Coimisiún na Scrúduithe Stáit

State Examinations Commission

Leaving Certificate Examination 2025

Home Economics (Scientific and Social)

Food Studies Practical – Coursework Journal

**Examination Number**

6 Digit Number

**Date of Birth**

Format DD/MM/YY

**Personal Public Service Number**

Enter PPSN

**School Roll Number**

Enter School Roll Number

## Information for candidates, teachers and schools

- The practical coursework undertaken must be completed in this booklet, using the prescribed structure. The booklet has been supplied to you in Microsoft Word (.docx) format. It is your responsibility to ensure that all electronic material submitted is free from viruses etc., so that the file can be opened for assessment.
- You must ensure that any text you enter into boxes in this document is visible. Text may overflow and disappear if you type beyond the end of the box or copy and paste text into a box. Any work that is not visible in the box will not be seen by an examiner and will not be awarded any marks.
- The digital booklets are provided by the SEC in Microsoft Word (.docx) format. However, when you are signing off and submitting your digital coursework booklet, it must be converted to PDF format before being submitted through the Schools Portal. You must also print the final version of your PDF booklet, and give it to your teacher. You should proof-read carefully this copy that you have printed from the PDF file, so as to ensure that all of your work is visible. Any work that is not visible on the printed copy will likewise not be visible to examiners marking the work digitally and can therefore not gain any marks.
- **Examiners will only mark work that is submitted as outlined in this booklet.**
- You may not insert additional pages.
- You must not change the structure or format of the booklet in any way and should adhere to the following formatting guidelines:
  - The text should be in Arial, font size 12.
  - You may make use of text editing features such as italics, bullets, etc.
  - Document margins have been set and should not be changed. The text margins for each A4 page are:
    - left margin 20 mm
    - right margin 20 mm
    - top margin 20 mm
    - bottom margin 35 mm
- You are not allowed to change these settings or otherwise circumvent these restrictions which are set to facilitate online marking. You are also not allowed to attach or include links to any other material.
- An image can be any relevant tables, graphs, charts, and diagrams. They can be inserted where appropriate in this booklet. When referring in the body of the report, to any specific image, then the image must be properly labelled (Figure 1, Figure 2, etc.). Images should not be used as a means to include additional text. The inclusion of videos is not allowed.
- In relation to each assignment attempted, you must:
  - record the *area of practice* and the *assignment number*.
  - report the coursework completed in relation to each assignment using the prescribed headings referred to as *Recording Criteria* as set out in this journal.

- In relation to the *Practical Applications* component of the assignments, the dishes selected:
  - must meet the requirements of the assignment and be identified in the assignment investigation.
  - must be attempted only once; dishes cannot be repeated, or partially modified and repeated, across assignments.
  - should include as broad a range of applications possible appropriate to the assignment
  - should incorporate the use of fresh foods and avoid the overuse of convenience foods.
 If the above conditions are not fulfilled, you will lose marks.
- The State Examinations Commission will provide further information in relation to the appropriate file name to use and how your school will upload the digital coursework to the school portal in due course.
- Your digital coursework journal must be backed up by the school on a secure encrypted storage system until the State Examinations Commission is satisfied that the projects have been received and are accessible. This will require material being retained until the examination process is complete, including until after the appeal process is completed.

### **Authentication**

- The work in the journal must be your own individual work (verified by you and your class teacher). You must acknowledge any secondary materials (e.g. books, journals, web sites etc.) that you use. You must reference and acknowledge all research sources used such as: publications including books, professional journals and government reports; online sources and other types of media; any material generated using artificial intelligence (AI) software or applications; and material from specialist organisations and relevant individuals. To include such material without properly referencing the source will be considered plagiarism. In addition, the copying from, or reproduction of, material from such sources may also be considered plagiarism.
- Any case of suspected copying, plagiarism, improper assistance, or procurement of work prepared by another party will be thoroughly investigated. These actions are breaches of examination rules and attract the penalties described in the Rules and Programme for Secondary Schools. The penalties include: loss of the marks for the coursework, loss of the subject, loss of the entire examination in all subjects, or being debarred from the Certificate Examinations in subsequent years. There may be serious consequences for any persons who provides you with inappropriate assistance, as this is an offence under the Education Act 1998.
- You must carry out all practical coursework during class time and under the supervision of the Home Economics class teacher in accordance with the conditions set out by the State Examinations Commission in Circulars S69/04, S68/08 and S76/22, which are available at [www.examinations.ie](http://www.examinations.ie).
- Teacher demonstration is not acceptable. The completion of the journal must be done under the supervision of the Home Economics teacher. If the coursework (practical work and completion of journal) is not completed under the teacher's supervision, he or she will not be able to validate the work as being your own individual work when requested by the State Examinations Commission to do so.
- You may undertake the practical work relating to an assignment in pairs or, in the case of *Area of Practice E*, in groups. However, the written recorded account of the assignment must be your own individual work. You are not allowed to directly copy material from other sources, other than essential references, such as definitions. Where there is evidence of collaboration in the

recording of any aspect of an assignment, the marks for the assignment work presented will be disallowed.

- Teachers and school authorities are familiar with the requirements to ensure that practical coursework is valid for examination purposes. You should comply fully with all requests that they may make that are designed to enable them to certify that the work presented for examination is your own individual work.

**Note:** Responsibility for complying with the examination requirements rests with **you**, the candidate. If the above requirements are not followed, your teacher and school will have no choice but to bring this matter to the attention of the State Examinations Commission.

## Practical Food Studies Assignments – Recording Criteria

(to be applied in conjunction with the specific requirements of the assignment)

<b>Investigation: Analysis / Research                      32 marks</b>	
<b>Area of Practice A: Application of Nutritional Principles</b> <ul style="list-style-type: none"> <li>• Investigation of nutritional needs</li> <li>• Identification and application of appropriate meal planning guidelines</li> <li>• Suitable dishes/modified dishes</li> <li>• Sources of information</li> </ul>	<b>Area of Practice E: Comparative Analysis including Sensory Analysis</b> <ul style="list-style-type: none"> <li>• Investigation, description and possible outcomes of the intended testing technique</li> <li>• Investigation of foods/products appropriate to the assignment</li> <li>• Conditions to be controlled during the testing</li> <li>• Sources of information</li> </ul>
<b>Area of Practice B: Food Preparation and Cooking Processes - new skills/equipment</b> <i>(each point may not be relevant)</i> <ul style="list-style-type: none"> <li>• Description of the food preparation process/new skill/item of equipment</li> <li>• Understanding of the key points essential to making a dish using the food preparation process/new skill/equipment concerned</li> <li>• Suitable dishes illustrating the food preparation process/use of new skill/use of equipment</li> <li>• Sources of information</li> </ul>	<b>Planning &amp; Preparation                      8 marks</b> <ul style="list-style-type: none"> <li>• Resources (ingredients – quantities and costing), key equipment</li> </ul>
<b>Area of Practice C: Food Technology</b> <ul style="list-style-type: none"> <li>• Investigate the method of processing and the principles involved</li> <li>• Suggested containers/packaging/labelling</li> <li>• Suitable foods/dishes appropriate to the assignment</li> <li>• Sources of information</li> </ul>	<b>Implementation                                      28 marks</b> <ul style="list-style-type: none"> <li>• Outline of the procedure followed while carrying out practical, including food preparation processes/testing procedures used</li> <li>• Key factors considered when making dishes/conducting tests</li> <li>• Safety and hygiene issues relevant to dishes/foods/tests</li> </ul>
<b>Area of Practice D: Properties of a Food</b> <ul style="list-style-type: none"> <li>• Definition of a particular property</li> <li>• Understanding of associated principles</li> <li>• Suitable dishes illustrating the selected property</li> <li>• Sources of information</li> </ul>	<b>Evaluation    12 marks</b> <p>Evaluate the assignment in terms of:</p> <ul style="list-style-type: none"> <li>• Implementation</li> <li>• The specific requirements of the assignment</li> </ul>

## Home Economics - Practical Food Studies Assignment

<b>Area of Practice:</b>	Click or tap here to enter text.	
<b>Assignment No.</b>	Click or tap here to enter text.	

<p><b>Assignment</b></p> <p>Click or tap here to enter text.</p>
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### Marks for Assignment

		Mark
<b>Investigation: Analysis and Research</b>		<b>32</b>
<b>Practical Application:</b>	<b>Planning and Preparation</b>	<b>8</b>
	<b>Implementation</b>	<b>28</b>
	<b>Evaluation</b>	<b>12</b>

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<b>Practical Application – Preparation and Planning</b>	<b>8 marks</b>
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<b>Name of dis/test</b>	Click or tap here to enter text.
<b>Source of recipe</b>	Click or tap here to enter text.
<b>Date of practical</b>	Click or tap here to enter text.

Ingredients/Product	Cost	Ingredients	Cost	Key Equipment/ Testing Equipment
Click or tap here to enter text.	Click or tap here	Click or tap here to enter text.	Click or tap here	Click or tap here to enter text.
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<b>Total</b>			Click or tap here	

<b>Implementation</b>	<b>28 marks</b>
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(to include procedure followed, key factors considered, safety and hygiene factors)

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**Evaluation****12 marks**

(to include evaluation of implementation and specific requirements of the assignment)

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## Home Economics - Practical Food Studies Assignment

<b>Area of Practice:</b>	Click or tap here to enter text.	
<b>Assignment No.</b>	Click or tap here to enter text.	

**Assignment**

Click or tap here to enter text.

### Marks for Assignment

		Mark
<b>Investigation: Analysis and Research</b>		<b>32</b>
<b>Practical Application:</b>	<b>Planning and Preparation</b>	<b>8</b>
	<b>Implementation</b>	<b>28</b>
	<b>Evaluation</b>	<b>12</b>

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<b>Practical Application – Preparation and Planning</b>	<b>8 marks</b>
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<b>Name of dish/test</b>	Click or tap here to enter text.
<b>Source of recipe</b>	Click or tap here to enter text.
<b>Date of practical</b>	Click or tap here to enter text.

Ingredients/Product	Cost	Ingredients	Cost	Key Equipment/ Testing Equipment
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		<b>Total</b>	Click or tap here	

<b>Implementation</b>	<b>28 marks</b>
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(to include procedure followed, key factors considered, safety and hygiene factors)

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**Evaluation****12 marks**

(to include evaluation of implementation and specific requirements of the assignment)

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## Home Economics - Practical Food Studies Assignment

<b>Area of Practice:</b>	Click or tap here to enter text.	
<b>Assignment No.</b>	Click or tap here to enter text.	

**Assignment**

Click or tap here to enter text.

### Marks for Assignment

		Mark
<b>Investigation: Analysis and Research</b>		<b>32</b>
<b>Practical Application:</b>	<b>Planning and Preparation</b>	<b>8</b>
	<b>Implementation</b>	<b>28</b>
	<b>Evaluation</b>	<b>12</b>

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**Practical Application – Preparation and Planning** **8 marks**

<b>Name of dish/test</b>	Click or tap here to enter text.
<b>Source of recipe</b>	Click or tap here to enter text.
<b>Date of practical</b>	Click or tap here to enter text.

<b>Ingredients/Product</b>	<b>Cost</b>	<b>Ingredients</b>	<b>Cost</b>	<b>Key Equipment/ Testing Equipment</b>
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<b>Total</b>			Click or tap here	

**Implementation** **28 marks**

(to include procedure followed, key factors considered, safety and hygiene factors)

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**Evaluation****12 marks**

(to include evaluation of implementation and specific requirements of the assignment)

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## Home Economics - Practical Food Studies Assignment

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<b>Assignment No.</b>	Click or tap here to enter text.	

**Assignment**

Click or tap here to enter text.

### Marks for Assignment

		Mark
<b>Investigation: Analysis and Research</b>		<b>32</b>
<b>Practical Application:</b>	<b>Planning and Preparation</b>	<b>8</b>
	<b>Implementation</b>	<b>28</b>
	<b>Evaluation</b>	<b>12</b>

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<b>Practical Application – Preparation and Planning</b>	<b>8 marks</b>
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<b>Name of dish/test</b>	Click or tap here to enter text.
<b>Source of recipe</b>	Click or tap here to enter text.
<b>Date of practical</b>	Click or tap here to enter text.

Ingredients/Product	Cost	Ingredients	Cost	Key Equipment/ Testing Equipment
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<b>Implementation</b>	<b>28 marks</b>
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(to include procedure followed, key factors considered, safety and hygiene factors)

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**Evaluation****12 marks**

(to include evaluation of implementation and specific requirements of the assignment)

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