

HOME ECONOMICS

<p>SUBJECT DESCRIPTION</p>	<p>The main purpose of the course is to develop an interest in food, nutrition and consumer related issues through a combination of practical and enquiry skills. This course is suitable for learners who have an interest in and enthusiasm for practical cookery in addition to developing knowledge and understanding of nutrition and of food issues in the world around us.</p>
<p>COURSE CONTENT</p>	<p>S3 Home Economics consists of the following themes:</p> <ol style="list-style-type: none"> 1. Practical cookery skills 2. Nutritional needs of individuals 3. Contemporary food issues 4. Hygiene and safety
<p>PROGRESSION & PATHWAYS</p>	<p>The S3 course forms the foundation for National qualifications in S4</p> <ul style="list-style-type: none"> • National 4/5 - Health and Food Technology <p>This course develops the skills gained in BGE to National level offering both practical and theoretical skills which the learner could progress into Higher and Advanced Higher. This qualification is aimed at learners who wish to pursue a career in medicine, nutrition, dietetics, nursing, teaching (primary and secondary), hospitality, tourism, early years education, sports and PE</p> <ul style="list-style-type: none"> • Hospitality – Skills for work <p>This course is delivered by North East College (NESCOL) and aimed at those who wish to pursue a career in the hospitality and catering industry</p>