



15th February 2019

Dear Parent/Guardian,

As part of the Junior Certificate Home Economics curriculum, all students will undertake a Food and Culinary Skills examination worth 35% of Higher Level Home Economics and 45% of Ordinary Level. Though no dates have been released by the State Examinations Commission, this exam will be completed prior to the Easter holidays.

In preparation for this exam, all Cross and Passion College students will undertake a mock examination immediately after Midterm break. All details regarding this exam can be found below.

I would like to take this opportunity to encourage all students to practice their dishes during the Midterm break. If you have any queries, please do not hesitate to contact me.

Many kind regards,

Josephine O'Neill

Home Economics Teacher

Junior Certificate Home Economics Practical Exam – Candidate Information

- Exam Date:
 - Monday 25th February/Monday 4th March
 - Wednesday 27th February/Wednesday 6th March
 - Please see below for more information.
 - Please note: Some students will be cooking on Ash Wednesday (March 6th). This has been discussed with students and they have been given the opportunity to change the date of their exam if they are fasting and abstaining.
- Exam will take place during the students Home Economics class. Students will have 20 minutes to prepare (gather equipment, set up units etc.). The exam duration is 1 hour 30 minutes, during which time students are expected to clean up and complete their evaluation.
- Each student received a brief prior to the mock exams. Their brief was discussed with them and possible solutions were listed. Please ensure that the chosen dishes meet the brief.
- All students who are not undertaking the exam are expected to complete their work and co-operate with their teacher.
- This is an exam – mobile phones are not allowed.
- This is an exam – silence between candidates. If you need something (apart from the fridge) or have a question/query, you must put up your hand to ask the examiner (Ms. O’Neill).
- Remember a pen for the evaluation.
- All written material (worksheets, menus etc.) must be left where the examiner can access during the exam for correction. This written material (distributed to students before the written mocks) must be completed prior to the cookery practical but the evaluation (back page) cannot be completed.
- Washing up must be inspected – you must ask the examiner (Ms. O’Neill) to check washing up before it is put away.
- Do not empty the bin/waste basin before it has been inspected.

- Alert the examiner (Ms. O'Neill) when the food is ready for tasting – have a fork ready for tasting.
- Remember containers to bring home food.
- All ingredients must be weighed or measured at home.
- If you are absent for any reason, there is NO option for a repeat/alternative date.
- Oven can only be preheated to 100°C – you must set it yourself as soon as the exam begins.
- No nail varnish/gel nails etc. – marks will be lost for this.
- Leave jewellery at home. Any facial piercings must be covered with a blue plaster.
- Hair to be tied back completely and minimal makeup only.
- DO NOT FORGET TO COMPLETE EVALUATION SHEET.

PRACTICE, PRACTICE, PRACTICE....

Home Economics Practical Exam Timetable

Monday 25th February	Wednesday 27th February	Monday 4th March	Wednesday 6th March
Lucy Aylward	Sophie Alcock	Emma Lynch	Aoife Coughlan
Rachel Birmingham	Alex Anderson	Laura McCann	Lauren McGrane
Elaine Birchall	Hannah Breen	Katie McGrane	Molly O'Loughlin
Eoin Brien	Sarah Dunne	Molli McGrath	Jill O'Toole
Eoghan Budds	Abigail Finnegan	Amber Murphy	Sophie Ryan
Rachel Carey	Adam Finnegan	Abbie O'Halloran	Cora Shannon
Ava Cronin	Amy Flynn	Joan O'Toole	Lauren Smyth
Caleb Farrell	Jordan Green	Zoe O'Toole	Jack Tierney
Roisin Garrett	Evelyn Kinsella	Alyssa Rooney	Caoimhe Vickers
Dean Kelly	Darragh Lynch	Caitlin Walker	Jack Whelan
Bronagh Kerins	Emma Mallon	Mia Whelan	Grace Wright