Junior Cycle Home Economics: Unit of Learning Department Planning			
Year: 3 rd Year	Term: 2	Unit: 3	Duration: 4 weeks (1 x 80 min class & 1 x 40 min class or 2 x 60 min class)
Theme: Let it simmer			
Learning Outcomes		Key Learning	Assessment
1.3 apply a range of cooking principles and techniques in the preparation of healthy individual and family meals incorporating budgetary considerations		Knowledge Understanding Skills Values	
2.8 describe sustainable everyday practices in the home to include energy efficiency, waste management and water conservation1.10 explain the role of the nutrients in contributing to a healthy balanced diet		Cooking principles – sauté, simmer, reduce, consistency, flavour development, seasoning	
		Food choices – sustainable and healthy decision making when choosing foods	
		Animal and plant sources of protein	
 1.16 apply sustainable practices to the selection and management of food and material resources 2.10 apply consumer decision-making skills in the management of personal, family and household resources for everyday living Action Verb 		The effect of cooking on protein foods	
		The role of protein in the body	
		Apply consumer decision making skills to plan and cost, healthy and nutritious individual/family meals, incorporating budgetary considerations	
Apply select and use information and/or knowledge and understanding to explain a given situation or real circumstances		Discuss the energy and water use needed when preparing and cooking the planned meals	
Describe develop a detailed picture or image of, for example a structure or a process, using words or diagrams where appropriate; produce a plan, simulation or model Explain give a detailed account including reasons or causes		Prepare and evaluate a number of individual/family meals that have been investigated	
		Waste management – recycling, composting	
Resources		<u> </u>	<u>I</u>

