

Home Economics
Mrs Macfarlane

The Home Economics Department teaches a broad range of skills vital in all areas of life and valuable in a range of career options. Both technology and Health and Wellbeing outcomes are covered including the study of diet and health; Practical Cookery; Food safety Consumer Rights and textiles

Much of the coursework in the wide range of courses covered by the Home Economics department are focused on practical and experiential learning. Students develop a variety of food technology skills, allowing them to develop, consolidate and demonstrate creative techniques in the production of many kinds of food. Students develop a range of thinking skills, employability skills, aspects of numeracy and the ability to work safely and hygienically.

Courses currently offered include:

Home Economics S1-3
Hospitality National 3/4/5
Cake Craft National 5

Careers:

Food service
Teaching
Food science
Food processing
Hospitality
Food technology
Quality assurance
Health promotion
Consumer services
Food preparation
Sports Nutrition
Product Development
Brewing and Distilling
Food Manufacturing
Dietetics
Health and Social Care
Environmental Health
Baking and Confectionery