

Guidelines in place for Home Economics in response to Covid 19.

As Home Economics is practical subject, these guidelines have been designed to clarify procedures for both students and staff while engaging in Home Economics in Loreto College Foxrock. Windows and doors will be opened each morning to ensure adequate ventilation.

Theory:

- Students and teachers sanitise their hands-on arrival
- Students and teachers will be required to wear a mask unless there is more than 2m distance between students and teacher.
- Students will be assigned a seating plan and will be required to remain in this designated seat for all classes.
- The seating plan ensures that group work can still occur within pods/ students sitting beside each other.
- Most homework will be digital, and communication will occur through TEAMS
- Class tests will be mainly digital for junior class groups. Tests will be mainly written for senior classes where the test will be photographed by the teacher using the school device and corrected by the teacher or corrected in class.

Practical sewing:

- Students and teachers sanitise their hands-on arrival
- Students and teachers will be required to wear a mask unless there is more than 2m distance between students and teacher.
- Students will be assigned a seating plan and will be required to remain in this designated seat for all classes.
- Where resources are used (sewing machine/ iron etc) a student will be designated to sanitise the equipment used with disinfectant wipes???? Before and after????
- Students will be provided with a sewing kit in 1st year but will be required to provide their own equipment including scissors, t-shirt etc
- Students will provide their own materials in 2nd & 3rd year. These materials will not be shared with others and will be stored safely in a pouch by the student.

Practical Cookery:

As per the DES Return to School Guidance for Practical Subjects Guidelines (August,2020), to ensure the safe and practicable working environment can be provided, it is advised a maximum of one students per work station complete practical work in a lesson, this will possibly result in students completing practical work on alternating weeks

- Students and teachers sanitise their hands-on arrival

- Students and teachers will be required to wear a mask unless there is more than 2m distance between students and teacher.
- Students will be assigned a designated unit to work at and will be required to only use this designated unit for all cookery classes.
- Where resources are used (mixer/ wooden spoon/ cutlery/ pans/chopping board) a student will be designated to sanitise the special equipment-mixer etc used with disinfectant wipes???? Before and after????
- Equipment at each unit is numbered and must remain at that unit. Each item will be washed thoroughly in hot water with washing up liquid and dried thorough before return to designated press.
- Handles of presses and draws, taps, switches at kettles and ovens will be sanitised by the student at each unit with disinfectant wipes at the end of each practical.
- Students must bring in their own aprons and will be required to wash these regularly after class. No apron means no cookery.
- Tea towels and dishcloths will be provided for each practical. At the end of the class, students place the used items in the washing machine. These are then washed at 60* wash. When removing the items from the washing machine, hands are sanitised thoroughly. Items are the tumble-dried and hands are sanitised when removing items to return to the press once clean and dry.
- Students who forget their apron will be given use of a school apron under clear instruction that this may have been used by a previous student and may not be sanitised fully.
- Ingredients will be provided by the individual student, with perishable items placed in the labelled box/ sealed bag in the fridge in the designated kitchen before 8.50. Hands must be sanitised prior to entry.
- Individual essentials- washing-up liquid/ soap/ oil/ salt will be present at each unit and wiped with disinfectant wipe at the end of the class
- Students must bring in their own clean container to bring their food home. Students must also bring their own knife, fork and spoon for tasting each week for each practical
- At the end of each class, students must use disinfectant wipes to wipe down all work surfaces used and contact point. These contact points will be highlighted by a red sticker.