

Leaving Certificate Home Economics



Question 3 Revision



Pattern of Question 3 from 2018-2007

Year	Topics that came up
2018	Food Processing- Additives
2017	Sensory Analysis
2016	Food preservation- freezing, packaging and labelling
2015	Microbiology
2014	HACCP, Food Poisoning-toxic and infectious
2013	Food Spoilage/Food Poisoning/Irradation
2012	Food Safety/Home Preservation/Dept of food, Ag and Marine
2011	Consumer food choice, Food profile- extensive processing and Sale of Food and Drugs Act
2010	Preservation, packaging and labelling regulations.
2009	Food Spoilage, Enzymes, toxic/infectious FP/Incubation period
2008	Temp control, HACCP, Role of EHO
2007	Sensory Analysis
2006	Processed foods available, physical conditioning agents used in processed

	foods and European Union law regulates the use of food additive
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2016 Paper

3. As more women enter the workforce and lifestyles change, global demand for frozen meals and ingredients will grow. (Bord Bia, 2013)

(a) Outline the benefits of incorporating frozen foods in meal planning. (4 x 3m= 12)

(b) Set out details of one method of freezing fresh vegetables. Refer to: description of the method used underlying principle involved the effect of freezing on the food. (20)

Method- 2m	Underlying Principle 3 x 3m	Impact on food 1 x 3m

(c) Evaluate the role of packaging / labelling in relation to each of the following: suitability for purpose environmental impact as a source of consumer information (18m)

Suitability for purpose 2 x 3m	Env.Impact 2 x 3m	Source of consumer info 2 x 3m



2015 Higher Level Paper

3. Micro-organisms are commonly used in the production of many foods. (a)
Discuss four conditions necessary for the growth of moulds. (16) 4 conditions
@ 4 marks each

(b) Write a detailed account of one · name type of mould with reference to the following: · description/characteristics · reproduction. (22) Name: 4 marks, Description/Characteristics: 2 points @ 3 marks each, Reproduction: 4 points @ 3 marks each

Name 4m	Description/Characteristics 2 x 3m	Reproduction- 4 x 3m	

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(c) Outline the uses of micro-organisms in food production. (3 × 4m=12)

2014 Higher Level Paper

Outdoor dining is a great way to savour good food, company and the great outdoors. (a) Outline a HACCP system that should be followed when preparing and barbecuing food. (6 × 4m=24m)

	Potential Hazards	Control Measures

(b) Assess grilling/barbecuing as a method of cooking. Refer to: · cooking/underlying principle · guidelines to follow in order to ensure palatability of the food · effect on the nutritive value of the food. (20)

Cooking/Underlying Principle 3 x 3m	Guidelines to follow in order to ensure palatability of food 3 x 3m	Effect on the nutritive value of the food 1 x 2m

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(c) Differentiate between toxic food poisoning and infectious food poisoning. 2 points @ 3 marks=6m



2013 Higher Level Paper

3. The shelf-life of a product is critical in determining both its quality and profitability.

(a) Discuss the causes of food spoilage in relation to the action of enzymes.

(15) 3 points @ 5 marks each

(b) Name and give details of one type of food poisoning bacteria. Name = 2 marks Refer to:

Name 2m	Conditions for growth 3 x 2m	Source 1 x 2m	Reproduction/ Growth of bacteria 2 pts x 2m	High risk foods 3 x 2m

(c) Assess irradiation as a method of food preservation. (15) 3 points @ 5 marks each

Description _____

Advantages	Disadvantages

2012 Higher Level Paper

3. 'Food safety is a right not a privilege.' (Safefood 2007)

(a) To ensure that food is safe to eat, discuss the importance of each of the following: food storage cooking and reheating procedures kitchen hygiene.

(24) 6 points @ 4 marks each

Food Storage 2 x 3m	Cooking/Reheating Procedures 2 x 3m	Kitchen Hygiene 2 x 3m

(b) Name (4M) one method of home preservation that involves the application of heat and explain the principle(3pts x 4m) involved. (16)

(c) Outline the role of the Department of Agriculture, Food and the Marine in food safety 2 points @ 5 marks each



2011 Higher Level Paper

3. The organic, home-made food trend may have grown rapidly in the past decade, but in the recession many have returned to cheaper processed food.

(a) Give an account of the factors that affect a consumer's choice of food.

(5pts x 4m =20)

(b) Profile a food of your choice that has undergone extensive processing. Give details of each of the following: name of product - 2 marks x stages of production (5 points @ 2 marks each) x packaging (2 points @ 2 marks each) x labelling. (2 points @ 2 marks each) (20)

Name (2M)	Stages of Production (5 X 2M)	Packaging and Labelling (2 x 2m)

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(c) Outline the protection provided to the consumer by the Sale of Food and Drugs Acts (1875, 1879, 1899 and 1936). (2 X 5M=10)

2010 Higher Level Paper

3. Preserving food to extend its shelf life, whilst ensuring its safety and quality, is a central aim of the food industry.

(a) Set out details of the findings of a comparative evaluation you have carried out on a food which can be preserved using two different methods of preservation. 26marks

Name of food 2m	Suitable methods of preservation 2 x3m	Underlying principle of each method 4 x 3m	Risk of food spoilage 2 x3m

(b) Assess the use of plastics as a packaging material having regard to: types (2 types @ 2 marks each) suitability for purpose (2 points @ 3 marks each) environmental impact (2 points @ 3 marks each) (16)

Types 2 x 2m	Suitability for purpose 2pts x 3m	Environmental impact 2 x3m

(c) Outline the protection provided to the consumer by Labelling Regulations (1982, 1991 and 2002). (2 x 4m=8)

2010 Higher Level Home Economics Paper

3. Preserving food to extend its shelf life, whilst ensuring its safety and quality, is a central aim of the food industry.

(a) Set out details of the findings of a comparative evaluation you have carried out on a food which can be preserved using two different methods of preservation (26m)

Name 1x2m	Suitable methods of preservation 2 x 3m	Underlying principle of each method 4x3m	Risk of food spoilage 2 x3m

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Name 1x2m	Suitable methods of preservation 2 x 3m	Underlying principle of each method 4x3m	Risk of food spoilage 2 x3m

(b) Assess the use of plastics as a packaging material having regard to:

Types 2 x 2m	Suitability for purpose 2 x3m	Environmental impact 2 x 3m

(c) Outline the protection provided to the consumer by Labelling Regulations (1982, 1991 and 2002). (8) 2 points @ 4 marks each

2009 Higher Level Home Economics

3. 'Whether it is pesticides in vegetables, microbes in cooked food products or a breakdown in the food safety management system, hazards can exist anywhere in the supply chain .' (www.goodfoodireland.ie) (a) Outline the main causes of food spoilage. 4 points @ 3 marks each (12)

(b) Explain how the action of enzymes can be controlled in order to prevent food spoilage. 4 points @ 5 marks each (20)

(c) In relation to food poisoning explain each of the following: incubation period toxic food poisoning infectious food poisoning. 3 explanations @ 6 marks each (18)

Name	Detail
Incubation Period	
Toxic food poisoning	
Infectious food poisoning	