

## Coimisiún na Scrúduithe Stáit State Examinations Commission

#### **Leaving Certificate Examination 2005**

#### HOME ECONOMICS – SCIENTIFIC AND SOCIAL

#### **HIGHER LEVEL**

<b>CENTRE STAMP</b>

#### FRIDAY, 10 JUNE – AFTERNOON, 2.00 to 4.30

#### 280/320 MARKS

#### Instructions to Candidates

**Section A** There are **twelve** questions in this section.

Candidates are required to answer any **ten** questions.

Each question carries 6 marks.

Write your answers in the spaces provided on the examination paper.

**Section B** There are **five** questions in this section.

Candidates are required to answer Question 1 and any other two questions.

Ouestion 1 is worth 80 marks.

Questions 2, 3, 4 and 5 are worth 50 marks each.

Write your answers in the separate answer book provided.

**Section C** There are **three** questions in this section.

Candidates are required to answer **one** elective question to include

part (a) and either part (b) or part (c).

Candidates who submitted Textiles, Fashion and Design coursework for

examination may only attempt Question 2 from this section.

Electives 1 and 3 are worth 80 marks each. Elective 2 is worth 40 marks.

Write your answers in the separate answer book provided.

You must return your examination paper with your answer book at the end of the examination.

#### **Section A**

#### Answer any <u>ten</u> questions from this section. Each question is worth 6 marks. Write your answers in the spaces provided.

		Protein		F	ood Source	
		Albumin				
		Caesinoge	en en			
		Collagen	<u> </u>			
		Actin				
		Gluten				
		Myosin				
	(ii) (b)			in relation to the dig		(4
D	igestiv	e Gland	Secretion	Enzyme	Change	
	Panc	reas				
3.	(a)	State two	biological functions	s of water.		(4)
	(i)					(1)
	(1)					
	···					
	(ii)					

4.	(a)	State <b>two</b> effects of Ultra-Heat Tre	•	(4)
5.				
	(b)	What is a fortified food?		(2)
	(a)		Cacturer might use sensory analysis testing.	(2)
	(b)		alysis tests. List <u>one</u> test from each category.	(4)
		Category	Test	
6.	(a) (i)	State <u>two</u> uses of micro-organisms	in food production.	(4)
6.	(i)	State <u>two</u> uses of micro-organisms	in food production.	(4)
6.	. ,	State <u>two</u> uses of micro-organisms	in food production.	(4)

7.	(a)	List <u>two</u> ca	areer opportunities in the food industry	(2)
	(i)			
	(ii)			
	<b>(b)</b>		ways that the Food Safety Authority of Ireland (FSAI) supports the e food industry.	(4)
	(i)			
	(ii)			
8.	State	e <u>one</u> function	on of <u>each</u> of the food additives listed below.	(6)
	Food	Additive	Function	
	Flavou	r Enhancer		
	Em	ulsifier		
	Anti	ioxidant		
9.			n of <b>each</b> of the following parts of a refrigerator:	(6)
	the r	efrigerant _		

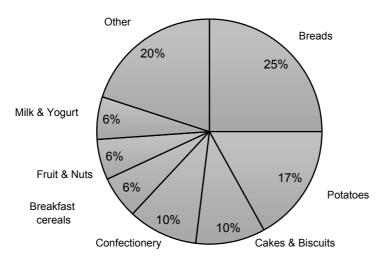
10.	In relation to the <i>management process</i> explain and give an example of <b>each</b> of the following:	(6)
	Input	
	Example	
	Output	
	Example	
11.	Name and explain the <u>two</u> compulsory deductions taken from a person's gross income.	(6)
	(i)	
	(ii)	
12.	Identify <b>three</b> recent trends in housing developments in Ireland.	(6)
	(i)	
	(ii)	

#### Section B

Answer Question 1 and any other two questions from this section. Question 1 is worth 80 marks. Questions 2, 3, 4 and 5 are worth 50 marks each.

1. A recent survey found the main sources of carbohydrate in the Irish diet are as illustrated below.

#### Main Sources of Carbohydrate in the Irish Diet



(North-South Food Consumption Survey, 2001)

(a) Using the information provided in the chart, and having regard to current healthy eating guidelines, suggest **three** ways that the food sources of carbohydrates in the diet should be adjusted.

Give a reason for <u>each</u> suggestion. (18)

- **(b)** Describe the chemical structure of <u>each</u> of the following:
  - (i) monosaccharides
  - (ii) disaccharides
  - (iii) polysaccharides.

Give <u>one</u> example of each. (24)

- (c) Name and explain <u>three</u> properties of carbohydrates that are useful in food preparation. (18)
- (d) Evaluate the role of food labelling in assisting the consumer when selecting foods.

(20)

## 2. Preservation aims to ensure that the colour, flavour, texture and nutritive value of the preserved food is as near as possible to the fresh food.

#### **Nutritional Value of Fresh, Frozen and Canned Peas**

Nutritional information per 100g	Energy (kcals)	Protein (g)	Carbohydrate (g)	Vitamin C (mg)	Vitamin A (µg)	Sodium (mg)	Iron (mg)	Thiamine (mg)
Fresh peas (raw)	67	5.8	10.6	25	300	1	1.9	32
Frozen peas (raw)	53	5.7	7.2	17	300	3	1.5	32
Canned peas	47	4.6	7	8	300	230	1.6	13

- (a) Using the information in the table, comment on:
  - (i) the effects of freezing on the Vitamin C content of peas
  - (ii) the effects of canning on the Vitamin C, the Sodium and the Thiamine content of peas.

Give **one** possible reason in each case.

(24)

- **(b)** Profile a food of your choice that has been processed to extend the shelf life. Refer to:
  - (i) stages of production
  - (ii) packaging
  - (iii) labelling. (26)
- 3. The microwave cooker has become an integral part of the kitchen in recent years.
  - (a) Set out details of a study you have carried out on a microwave cooker. Refer to:
    - (i) working principle
    - (ii) modern design features
    - (iii) guidelines for using the appliance.

(30)

- **(b)** Evaluate the contribution of the microwave cooker to modern food preparation and cooking practices. (12)
- (c) Outline the protection provided to the consumer by the Hire Purchase Act 1960. (8)

(20)
(19)
(11)
dren)
(12)
(18)
(20)

#### **Section C**

# Answer one elective question from this section. Candidates who submitted Textiles, Fashion and Design coursework for examination may only attempt Question 2.

Elective 1 - Home Design and Management (80 marks) Candidates selecting this elective must answer 1 (a) and either 1 (b) or 1 (c).

1. (a)	They is soi	a and Ann Smyth have two children, Alan (16 months) and Aoife (3 yrs). have recently moved into their new house. The back of the house with-facing. To cut down on costs they have decided to carry out the ior design work themselves.	
	(i)	Give an account of the factors that this couple should consider when planning the interior design of their home.	g (20)
	(ii)	Design and sketch the layout of any <u>one</u> room in the house.  In relation to the room describe <u>each</u> of the following:  (a) the colour scheme (b) the lighting (c) the flooring.	(20)
	(iii)	Explain how any <b>two</b> principles of design have been applied when designing the layout of the room.	(10)
		and	
1. (b)	The i	number of private rented dwellings almost doubled between 1991-2002. (Census, 2002)	
	(i)	Give an account of the comparative costs of buying a place to live and renting accommodation.	(15)
	(ii)	Comment on the adequacy of housing provision in Ireland to meet the variation in housing needs.	(15)
		or	
1. (c)	(i)	Name the <u>two</u> main types of plastic used in the home. In relation to <u>each</u> list (a) its uses and (b) its properties.	(20)
	(ii)	Explain the underlying principle involved in double glazing as a method of reducing heat loss through windows.	(10)

### Elective 2 - Textiles, Fashion and Design (40 marks) Candidates selecting this elective must answer 2 (a) and either 2 (b) or 2 (c).

2. (a)		thing design aims to produce a garment that is aesthetically pleasing and fit its purpose.	
	(i)	Sketch and describe a winter jacket suitable for a primary school student.	(9)
	(ii)	<ul> <li>In relation to the fabric for the jacket, give details of:</li> <li>(a) type of fabric and reasons for choice</li> <li>(b) <u>one</u> fabric performance test that could be carried out to determine the suitability of the fabric</li> <li>(c) <u>one</u> functional finish that could be applied to the fabric.</li> </ul>	(16)
		and	
2. (b)	Knit	tted fabrics are a popular choice for Autumn and Winter fashion collections.	
	(i)	Explain how knitted fabric is constructed.	(9)
	(ii)	List <b>two</b> desirable properties of knitted fabric.	(6)
		or	
2. (c)	(i)	Assess the impact of industrial influences on the clothing industry in Ireland.	(9)
	(ii)	Discuss <u>one</u> career opportunity in the clothing industry.	(6)

# Elective 3 - Social Studies (80 marks) Candidates selecting this elective must answer 3 (a) and either 3 (b) or 3 (c).

3. (a)	the l	unteering is the commitment of time and energy for the benefit of society a local community. It can empower people to fulfil their potential while tributing to social and environmental change.	ınd
	00.00	(Volunteering Irela:	nd 2004)
	(i)	Differentiate between (a) voluntary work and (b) unpaid work.	(10)
	(ii)	<ul> <li>With reference to the above statement, discuss:</li> <li>(a) how voluntary work empowers a person to fulfil his/her potential</li> <li>(b) how voluntary work contributes to social and environmental change in the local community.</li> </ul>	(24)
	(iii)	Identify and explain the factors that affect attitudes to work.	(16)
		and	
3. (b)	Етр	ployment is expected to grow by 23,0000 while unemployment will average (Budg	<b>5%.</b> get 2004)
	(i)	Name and give details of <u>one</u> state initiative that encourages foreign investment thus creating employment.	(10)
	(ii)	Discuss the impact of developing technology on work and employment.	(20)
		or	
3. (c)	Edu	cation provision should accommodate students with different needs.	
	(i)	Give an account of the supports provided in second-level schools for stude with special education needs.	ents (18)
	(ii)	Outline the benefits of pre-school education.	(12)

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