Coimisiún na Scrúduithe Stáit  
State Examinations Commission  

Leaving Certificate Examination 2009  

HOME ECONOMICS – SCIENTIFIC AND SOCIAL  
HIGHER LEVEL  

CENTRE STAMP  

WEDNESDAY, 3 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.  
Question 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 ten questions from this section.
Each question is worth 6 marks.
Write your answers in the spaces provided.

1. In relation to carbohydrate explain the property dextrinisation. (6)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

2. Identify a vitamin necessary for the absorption of each of the minerals listed below. (6)

<table>
<thead>
<tr>
<th>Mineral</th>
<th>Vitamin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calcium</td>
<td></td>
</tr>
<tr>
<td>Iron</td>
<td></td>
</tr>
</tbody>
</table>

3. Give three specific dietary guidelines for a person with diabetes. (6)

   (i) ________________________________________________________________
   ________________________________________________________________

   (ii) ______________________________________________________________
   ________________________________________________________________

   (iii) _____________________________________________________________
   ________________________________________________________________
4. Listed below are **three** properties associated with eggs and food preparation. Give **one** practical application of each property. (6)

<table>
<thead>
<tr>
<th>Property</th>
<th>Application in Food Preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coagulation</td>
<td></td>
</tr>
<tr>
<td>Aeration</td>
<td></td>
</tr>
<tr>
<td>Emulsification</td>
<td></td>
</tr>
</tbody>
</table>

5. State the function of **each** of the following in relation to the processing of milk. (6)

(i) **Homogenisation**

(ii) **Sterilisation**

6. Define fermentation. (6)

Name **two** by-products of fermentation.

(i) ___________________________  (ii) ___________________________
7. List two physical changes that occur during the cooking of food and give one example of each. (6)

<table>
<thead>
<tr>
<th>Physical Change</th>
<th>Example</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

8. Outline two uses of sensory analysis in the food industry. (6)

(i) _____________________________________________________________________

(ii) _____________________________________________________________________

Name one sensory analysis test used to detect differences in food samples.  
___________________________________________________________________________

9. Explain the purpose of resource management. (6)

___________________________________________________________________________  
___________________________________________________________________________

Give one example of efficient family resource management.  
___________________________________________________________________________  
___________________________________________________________________________

10. Give details of two merchandising techniques used by retailers to encourage consumer spending. (6)

(i) _____________________________________________________________________

(ii) _____________________________________________________________________
11. Explain each of the following state benefits and give one example of each. (6)

   Social insurance payments ______________________________________________________

   Example ________________________________________________________________

   Social assistance payments ________________________________________________

   Example ________________________________________________________________

12. State one advantage of using renewable energy sources. (6)

   ________________________________________________________________

   ________________________________________________________________

   ________________________________________________________________

   Name two forms of renewable energy.

   (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. ‘The key to a nutritionally adequate vegetarian diet is balance, ensuring that where foods are specifically omitted, suitable alternatives are included so that dietary quality is not compromised.’
   (British Nutrition Foundation, Nutrition Bulletin 30)

The following table provides information on the nutritive value of minced beef and quorn mince.
(Nutritional information per 100g).

<table>
<thead>
<tr>
<th></th>
<th>Energy</th>
<th>Protein</th>
<th>Fat</th>
<th>CHO</th>
<th>Fibre</th>
<th>Vitamins</th>
<th>Minerals</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minced Beef</td>
<td>225 kcal</td>
<td>19.7g</td>
<td>16.2g</td>
<td>0</td>
<td>0</td>
<td>B Group</td>
<td>Iron 1.4mg Sodium 80mg</td>
</tr>
<tr>
<td>(raw)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quorn Mince</td>
<td>94 kcal</td>
<td>14.5g</td>
<td>2.0g</td>
<td>4.5g</td>
<td>5.5g</td>
<td>0</td>
<td>Sodium 100mg</td>
</tr>
</tbody>
</table>

(a) Using the information provided in the table, evaluate the contribution of quorn mince to the diet of vegetarians. (24)

(b) (i) Using quorn mince, plan and set out the menu for a balanced three course meal suitable for a vegan.

(ii) Indicate how the dishes selected meet the requirements of a vegan diet. (15)

(c) Vitamin B12 is sometimes lacking in the diet of vegetarians.
Give an account of vitamin B12 (cobalamin) and refer to:
- sources in the diet
- properties
- biological functions. (21)

(d) Describe some of the measures taken by food manufacturers / retailers in order to meet the needs of consumers who have specific dietary requirements. (20)
2. ‘There can be no compromise on food safety and consumers’ health has to be protected. Small businesses can produce safe food of high quality but their viability is threatened by a very competitive market place, not the cost of compliance with food safety regulations alone.’

(FSAI)

(a) Discuss the role of small businesses and home enterprises within the Irish food industry. (16)

(b) Write a profile of an “added value” food you have studied. Give details of each of the following:
- stages of production
- packaging
- labelling. (26)

(c) Give a brief account of the role of the Food Safety Authority of Ireland (FSAI). (8)

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. (12)

(b) Explain how the action of enzymes can be controlled in order to prevent food spoilage. (20)

(c) In relation to food poisoning explain each of the following:
- incubation period
- toxic food poisoning
- infectious food poisoning. (18)
4. Today’s kitchen appliances must offer convenience, technology and style that keep up with the way we live.

(a) Discuss how technology has contributed to the efficient management of the home.  (16)

(b) Set out details of a study you have undertaken on one type of electrical appliance suitable for a kitchen.
Refer to:
- type of appliance
- working principle
- guidelines for use
- energy efficiency.  (26)

(c) Explain how the rights of the consumer are protected by the Sale of Goods & Supply of Services Act (1980).  (8)

5. Marriage is an important social institution because it is central to the family system. It confers certain rights and responsibilities on partners.

(a) Identify and elaborate on the rights and responsibilities of a couple within a marriage relationship.  (20)

(b) Discuss the benefits of pre-marriage courses for couples preparing for marriage.  (18)

(c) Explain how Irish family law protects the rights of family members in the event of marriage breakdown.  (12)
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) Self-building can be the most effective way to get the house of your dreams at a price you can afford.

(i) Discuss (i) the economic and (ii) the environmental factors that influence the choice of housing styles. (24)

(ii) Describe the role of three professional services available to assist people who are designing / building their own home. (18)

(iii) Outline the benefits of the National House Building Guarantee Scheme to the home owner. (8)

and

1.(b) ‘Higher fuel prices, lower incomes and poor energy efficiency will result in more and more people being unable to heat their homes.’

(Irish Independent 12th June 2008)

(i) Homes can be heated by one or a combination of heating systems. Identify two heating options available and comment on the merits of each. (14)

(ii) Recommend one method of insulation suitable for each of the following areas of the home:
   • attic
   • windows.
   State the underlying principle of each method of insulation. (16)

or

1.(c) (i) Outline the factors to be considered when choosing furniture for a family living room. In your answer include reference to two principles of design. (18)

(ii) Describe one solid wood used in the home and refer to:
   • type of wood
   • properties
   • uses. (12)
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) Today’s consumer demands drive tomorrow’s fashion.

(i) Discuss how the design and construction of clothing is influenced by each of the following:
- social factors
- economic factors
- industrial factors. (15)

(ii) Elaborate on the factors that influence current ready to wear fashion. (10)

and

2.(b) The elements of design are tools used by designers and clothing manufacturers to enhance the appearance of garments.

(i) Name three elements of design. (6)

(ii) Explain how each element named may affect the appearance of an outfit. (9)

or

2.(c) (i) Describe the construction of one type of knitted fabric. (7)

(ii) Name two finishes that may be applied to fabrics and state one advantage of each finish. (8)
Elective 3 - Social Studies (80 marks)
Candidates selecting this elective must answer 3(a) and either 3(b) or 3(c).

3.(a)  ‘Ireland is now facing the most severe economic downturn and unemployment crisis since the 1980’s.’
       *(Irish Independent 8th March 2008)*

   (i) Define unemployment and comment on the extent of unemployment in Ireland today.   (14)
   (ii) Analyse the causes of unemployment.   (24)
   (iii) Name and give details of one statutory initiative aimed at creating employment.   (12)

and

3.(b)  A rapidly changing society makes new demands on the State to deliver a school that reflects the diversity of the community it serves.

   (i) In relation to the above statement, analyse how the supports provided in schools accommodate the educational requirements of
       • pupils with special needs *and*
       • pupils from different ethnic backgrounds.   (18)
   (ii) Outline the contribution of education to the socialisation of young children.   (12)

or

3.(c)  (i) Describe how (a) age and (b) gender impact on a person’s choice of leisure activities.   (12)

   (ii) Name and evaluate two leisure facilities available in your community.
       Refer to:
       • cost and value for money
       • the range of facilities offered.   (18)