

WARNING

You must return this paper with your answerbook, otherwise marks will be lost.

EXAM NUMBER

FOR EXAMINERTotal No.
of Marks


Coimisiún na Scrúduithe Stáit State Examinations Commission

JUNIOR CERTIFICATE EXAMINATION 2004

HOME ECONOMICS

HIGHER LEVEL

FRIDAY 18 JUNE – AFTERNOON 2.00 – 4.30

Total Marks 300

CENTRE STAMP

MARKING SCHEME

For examiners use only

| QUESTION | MARK |
|----------------------|----------|
| Section A (Total) | |
| Section B | 1 |
| | 2 |
| | 3 |
| | 4 |
| | 5 |
| | 6 |
| TOTAL | → |
| GRADE | → |

INSTRUCTIONS

1. Section A - 80 marks.
Answer (twenty) 20 questions from Section A;
all questions carry equal marks.
2. *Answer the questions in the space provided.*
3. The completed answer sheets for Section A must be returned to the examination supervisor.
4. Section B - 220 marks.
Answer (four) 4 questions from Section B;
all questions carry equal marks.

SECTION A

80 marks

Answer 20 (twenty) of the following questions. All questions carry equal marks.

1. List **four** foods that have a high sugar content.

4

- (i) Chocolate (ii) Biscuits
(iii) Jam (iv) Sweets

2. Name **two** nutrients under **each** of the following headings:

4

| MACRONUTRIENTS | MICRONUTRIENTS |
|-------------------|----------------|
| (i) Protein/Fat | (i) Vitamins |
| (ii) Carbohydrate | (ii) Minerals |

3. Explain **each** of the terms listed below:

4

- (i) **shelf life** _____
the length of time for which a food stays fresh and is safe to eat
- (ii) **perishable** _____
food that must be stored in the fridge,
_____ food that has a short shelf-life

4. List the **four** tastes that can be sensed by the tastebuds on the tongue.

4

- (i) Salty (ii) Sour
(iii) Sweet (iv) Bitter

5. Give **two** effects of cooking on vegetables.

4

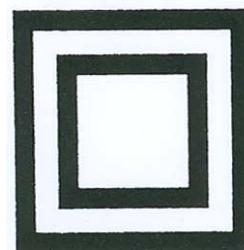
- (i) Loss of Vitamin C / Cellulose softens / Starch cooks
(ii) Minerals dissolve into cooking water / Loss of colour

6. Explain the term **offal** _____ internal, edible organs of animals _____

Give **one** example of offal _____

7. What information does this symbol convey to the consumer? _____

Double insulated



4

8. Give **two** reasons why bar codes are used. _____

(i) Records stock levels for shops / Quicker at checkout

(ii) More detailed receipts / No need to individually price products

4

9. Suggest **two** advantages of saving money. _____

(i) Financial security

(ii) Able to deal with unplanned bills

4

10. Explain **each** of the following terms: _____

(i) **loss leader** Selling goods below cost price to encourage consumers into
the store

(ii) **unit pricing** The price of a product per unit. eg per gram
Easy to compare prices using unit pricing

4

11. List **four** essential expenses that should be considered when planning a household budget _____

(i) Mortgage / Rent

(ii) Food / E.S.B.

(iii) Heating / Emergencies

(iv) Savings / Education

4

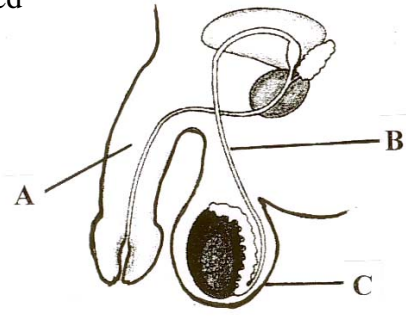
OVER →

12. Identify the parts of the male reproductive system labelled A, B and C. _____

A Penis

B Sperm duct

C Testicle



4

13. Name **four** types of permanent teeth. _____

(i) Canine (ii) Molar

(ii) Incisors (iv) Premolar

4

14. Give **three** functions of the family. _____

(i) Provide basic needs – food, clothing, shelter

(ii) Comfort and security

(iii) Education / skills

4

15. Outline **two** harmful effects of smoking on the body. _____

(i) Cancer of the lungs, mouth, throat

Heart disease / Smokers cough

(ii) Bronchitis / Passive smoking

Addictive / Miscarriage and stillbirth in pregnancy

4

16. List **four** factors which should be considered when buying a new television. _____

(i) Cost Extra features Servicing

(ii) Safety Ease of use

(iii) Efficiency Guarantee

(iv) Size Reliable brand name

4

17. Explain the purpose of **each** of the following in relation to microwave cooking: _____ 4

(i) **standing time** Food continues to produce heat for a few minutes when
removed from the oven, and continues to cook

(ii) **turntable** part of the microwave on which food is placed, it moves
when food is cooking for even results

18. Name any **two** wires in an electrical plug and state the colour(s) of **each** wire named. _____ 4

| NAME OF WIRE | COLOUR(S) |
|----------------------|----------------------|
| (i) Earth | (i) Green and yellow |
| (ii) Live Neutral | (ii) Brown Blue |

19. Give **two** advantages of good lighting in the home. _____ 4

(i) Prevents accidents / Ensures good hygiene

(ii) Prevents eye-strain / creates atmosphere

20. Name **two** machine stitches and state a different use for **each** one. _____ 4

| MACHINE STITCHES | USE |
|---------------------|------------------------------------|
| (i) <u>Straight</u> | (i) <u>for non-stretch fabrics</u> |
| (ii) <u>Zig-zag</u> | (ii) <u>for finishing seams</u> |

21. Give **two** desirable and **two** undesirable properties of wool as a clothing fabric.

4

| DESIRABLE PROPERTIES | UNDESIRABLE PROPERTIES |
|-----------------------------|-----------------------------------|
| (i) Warm / Soft / Absorbent | (i) Scorches easily / Moth damage |
| (ii) Durable / Comfortable | (ii) Pills and felts / Irritating |

22. State **two** ways in which yarn can be made into fabric.

4

(i) Weaving _____

(ii) Knitting _____

23. List **two** precautions which should be taken when using a commercial stain remover.

4

(i) Follow instructions _____

Store upright _____

(ii) Do not use near flames _____

Use in a ventilated room _____

24. Explain how **each** of the following can effect the appearance of a garment:

4

(i) **vertical lines** _____ Creates an illusion of length – person wearing _____

vertical lines appear taller _____

(ii) **horizontal lines** _____ creates an illusion of width – person wearing _____

horizontal lines appear wider _____



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SECTION B **(220 MARKS)**

INSTRUCTIONS

Answer **FOUR** (4) questions from this section;
all questions carry equal marks.

SECTION B
220 Marks

1. Fruit

55

- (a)** Using the nutritional information
- (i)** compare the food value of fresh fruit with tinned/dried fruit **5 @ 4** **20**
expect reference to the five nutrients name and compare the fresh fruit with tinned or dried
- (ii)** give **one** function of **each** of the minerals listed **2 @ 3** **6**
*calcium – healthy bones and teeth/prevents osteoporosis
iron – carries oxygen around the body/prevents anaemia*
- (iii)** what does “trace” mean? **3**
A very small amount of the nutrient is present
- (b)** Suggest **two** different uses for **each** of the three types of fruit **2 @ 2 x 3** **12**
*Fresh – fresh fruit salad, banoffee pie, apple crumble
Tinned – pineapple, upside-down, peach melba
Dried – baking, rice pudding, curry, chutney*
- (c)** List the advantages of including fruit in the diet. **4 @ 2** **8**
*- Low in fat, low in calories, good for slimming diets
- High in vitamins and mineral, good for general health
- Excellent source of fibre, prevents constipation
- Adds colour, flavour and texture to the menu
- Handy snack food, better than sweets, good for teeth
- Variety in the diet, lots of uses*
- (d)** Give **three** effects of processing on fruit. **3 @ 2** **6**
*- Loss of vitamins
- Change in texture
- Change in colour
- Kills bacteria
- Fruit lasts longer*

2. **Home-Baking**

55
15

- (a) What guidelines should be followed when home baking? **5 @ 3** **15**
- Weigh accurately / Time accurately
 - Pre-heat oven / Arrange oven shelves
 - Prepare tins / Cool on a wire tray
 - Follow recipe / Add liquid carefully

- (b) List **three** raising agents used in home baking and explain how **one** of them works. **3 @ 4** **18**

Natural – air

Chemical – baking powder / bread soda and buttermilk

Biological – Yeast

Works: the raising agent produces a gas within the mixture. **6**

In the heat of the oven, the gas expands and rises.

This pushes up the mixture. The heat of the oven sets the surface.

- (c) (i) Explain the function of gluten in bread making. **5** **10**

Allows the bread to rise. When moistened the gluten becomes elastic, allowing the dough to stretch.

- (ii) Sketch the symbol found on gluten-free flour and products. **5**

- (d) Give **two** advantages and **two** disadvantages of using commercial cake mixes.

Advantages - *Saves time and labour* **2 @ 3** **12**

- *Little skill required – good for learners*

- *Useful in emergencies and complicated dishes*

Disadvantages - *Can be expensive* **2 @ 3**

- *May contain additives*

- *High in sugar, salt and fat*

3. Consumer Studies

55

- (a) Outline the steps Sarah should follow when returning the faulty iron to the shop. **3 @ 4** **12**

- *bring the iron and packaging back to the shop*
- *bring the original receipt and/guarantee*
- *go to consumer services desk*
- *ask politely to speak to the manager*
- *state what you expect the shop to do*

- (b) Name **two** organisations that Sarah could contact if the shop refused to accept responsibility for the faulty iron. **2 @ 4** **8**

- *Consumer's Association of Ireland*
- *Director of consumer affairs*
- *The small claims court*
- *Trade association*

- (c) Write Sarah's letter of complaint to **one** of the organisations you have named. **5 @ 4** **23**
Format = 3

Format of Formal letter – To include the following:

Sarah's address

Address of organisation

Date

Dear Sir/Madam

Explain the problem with the iron-leaking water

Where and when the iron was purchased

Cost of iron and receipt and /guarantee

What Sarah expects to have done – with a reason

Yours sincerely

Signed by Sarah

- (d) What conditions are outlined in the 'Sale of Goods and Supply of Services Act 1980'? **3 @ 4** **12**

- Goods must be*
- *of merchantable quality*
 - *fit for their purpose*
 - *as described*
 - *conform to the sample*

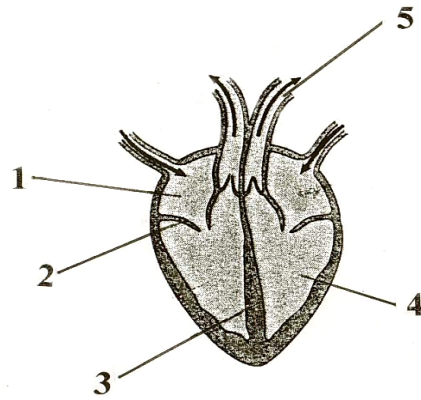
Redress must be available

A person who carries out service must have the necessary skills

4. The Heart

(a) Name the parts of the heart labelled 1, 2, 3, 4 and 5. 5 @ 2 10

- 1 = right atrium
- 2 = valve
- 3 = septum
- 4 = left ventricle
- 5 = aorta



(b) Describe the position of the heart in the body. 6

*positioned in the chest cavity
between the lungs
behind the ribs*

(c) List the functions of the blood. 3 @ 4 12

- fights bacteria
- prevents blood loss
- transports oxygen/nutrients/carbon dioxide/hormones/
waste products/heat

(d) Name **three** blood vessels and outline the differences between any **two** of the blood vessels you have named. 3 @ 4 20

*Blood vessels - arteries
 - capillaries
 - veins*

Outline **two** differences – expect reference to the following: 2 @ 4
*Size, carries blood to/from the heart
Thickness of wall, backflow, elasticity of walls*

(e) Explain how a person's *pulse* is taken. 7

- use the first two fingers, not the thumb
- place on the wrist / neck
- count the beats per minute

5. Interior Décor

55

- (a) List the factors that should be considered when decorating a family living room.

5 @ 3

15

Cost

Size and shape of the room

Function of the room – tv, reading, homework, eating

Position of doors / windows / radiators

Traffic flow through the room

Aspect of the room – amount of sunshine

- (b) Draw the room plan, and indicate on the plan the position of:
(c) (i) the window(s); (ii) the door(s); (iii) the furniture **and**
(iv) suitable lighting.

labels 4 @ 4

16

Draw the floor plan for the room

Include and label - door/s

window/s

furniture – sofa / table and chairs / tv

lighting – central / lamps

- (c) Suggest (i) a colour scheme, (ii) a floor covering **and**
(iii) a heating system suitable for the living room **and**
give a reason for your suggestion in **each** case.

3 @ 6

18

(i) *colour scheme – name colour and give reason*

(ii) *floor covering – carpet / wood – give reason*

(iii) *heating – radiators / open fire – give reason*

- (d) Explain the term **upholstery**.

6

the outer covering / fabric and filling inside of furniture eg sofa / bed mattress

6. Clothes Design

55

- (a) List the points you would consider when designing the outfit. **5 @ 3** **15**
- Cost*
Fashion trends
Occasion – leisure wear
Comfortable – leisure wear
Colour
Style / Design
Size
Colour / Pattern
Flattering to the figure
- (b) Sketch and describe the outfit you would design. **Sketch 10** **15**
Describe 5
- Expect a fully labeled diagram of the outfit and a description of features, colour, style etc*
- (c) Suggest suitable fabric(s) for the outfit **and** give reasons for your choice. **10** **10**
- Name one fabric (eg cotton, denim, linen) and give 2 reasons for using them eg comfort, cost, ease of use etc*
- (d) Describe **one** method you could use to personalise the outfit you have designed. **6** **6**
- Expect one method, clearly explained eg embroidery, patchwork*
- (e) What factors influence fashion trends? **3 @ 3** **9**
- *Public figures*
 - *The fashion industry – international designers*
 - *Technology – what is available*
 - *World events eg war*