



Coimisiún na Scrúduithe Stáit
State Examinations Commission

Junior Certificate 2014

Marking Scheme

HOME ECONOMICS

Higher Level

Note to teachers and students on the use of published marking schemes

Marking schemes published by the State Examinations Commission are not intended to be standalone documents. They are an essential resource for examiners who receive training in the correct interpretation and application of the scheme. This training involves, among other things, marking samples of student work and discussing the marks awarded, so as to clarify the correct application of the scheme. The work of examiners is subsequently monitored by Advising Examiners to ensure consistent and accurate application of the marking scheme. This process is overseen by the Chief Examiner, usually assisted by a Chief Advising Examiner. The Chief Examiner is the final authority regarding whether or not the marking scheme has been correctly applied to any piece of candidate work.

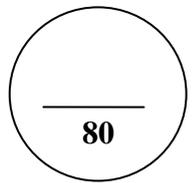
Marking schemes are working documents. While a draft marking scheme is prepared in advance of the examination, the scheme is not finalised until examiners have applied it to candidates' work and the feedback from all examiners has been collated and considered in light of the full range of responses of candidates, the overall level of difficulty of the examination and the need to maintain consistency in standards from year to year. This published document contains the finalised scheme, as it was applied to all candidates' work.

In the case of marking schemes that include model solutions or answers, it should be noted that these are not intended to be exhaustive. Variations and alternatives may also be acceptable. Examiners must consider all answers on their merits, and will have consulted with their Advising Examiners when in doubt.

Future Marking Schemes

Assumptions about future marking schemes on the basis of past schemes should be avoided. While the underlying assessment principles remain the same, the details of the marking of a particular type of question may change in the context of the contribution of that question to the overall examination in a given year. The Chief Examiner in any given year has the responsibility to determine how best to ensure the fair and accurate assessment of candidates' work and to ensure consistency in the standard of the assessment from year to year. Accordingly, aspects of the structure, detail and application of the marking scheme for a particular examination are subject to change from one year to the next without notice

SECTION A
80 marks



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

1. List **four** factors that influence a person's energy requirements. _____
4
- (i) size
- (ii) age
- (iii) activity
- (iv) climate, gender, pregnancy
2. Name **four** foods that are a good source of calcium. _____
4
- (i) milk, cheese, yoghurt (ii) tinned fish
- (iii) green vegetables (iv) bread, sesame seeds, water
3. Give **two** effects of heat on milk. _____
4
- (i) protein coagulates and forms a skin on the milk, bacteria are killed
- _____
- (ii) loss of Vitamins B and C, flavour is changed
- _____
4. State **two** reasons why a teenager may become a vegetarian. _____
4
- (i) healthy options, religious reasons, may believe it is wrong to kill animals
- (ii) peer pressure, fashion, cheaper
5. Explain **each** of the following terms: _____
4
- (i) **table d'hôte** a set menu with two or more courses fixed price has a limited choice
in each
- _____
- (ii) **à la carte** has a long list of dishes, each priced separately, has more variety
- _____
- _____

6. Give **two** benefits of using stock when making soup. 4
- (i) gives soup its correct consistency
- (ii) adds flavour, colour and nutrients
7. List **four** functions of advertising. 4
- (i) introduces new products to the market
- (ii) provides information on a product
- (iii) promotes brand name and presents a good image of the company
- (iv) helps increase sales of a product
8. Give **two** functions of the National Consumer Agency. 4
- (i) enforces the laws in relation to the sale of goods and services, deals with
complaints about false and misleading claims
- (ii) represents the consumer, educates and informs consumers about their rights
9. What information does this symbol give to the consumer? 4
- Indicates that the product has met high standards of
quality, performance and safety
is approved by the National Standards Authority of Ireland
quality symbol
- 
- Name **one** item on which this symbol is found. electrical goods and appliances
10. Explain **each** of the following terms used in relation to consumerism: 4
- (i) **monopoly** only one manufacturer or supplier provides a product or service and
there is no competition
- (ii) **unit pricing** goods are priced according to a unit of measurement

11. Give **two** advantages of saving money. 4
- (i) Interest is earned
- (ii) allows to pay for an item and avoid debt rather than buy on credit
12. State **two** factors that promote educational development in children. 4
- (i) A stimulating and encouraging environment, continuous praise and
Encouragement
- (ii) Interesting toys, books and activities which help to develop the mind
13. Explain **each** of the following: 4
- (i) **norm** an acceptable way of behaving in our society
- (ii) **peer group** a group of people of a similar age with similar interests
14. Give **two** factors that influence family life. 4
- (i) cultural – traditions, religion, race
- (ii) social – gender roles, development of technology/internet;
economic – money, resources
15. What steps have been taken to reduce cigarette smoking in Ireland? 4
- Illegal to sell cigarettes to people under 18 years of age, illegal to smoke inside
buildings, high taxes on cigarettes and tobacco, harmful effects/health warning
printed on package advertising, sponsorship and promotion have been banned

16. State **two** ways in which the ozone layer can be protected. 4
- (i) use non-aerosal products; choose only ozone-friendly aerosol sprays
- _____
- (ii) choose packaging which is CFC-free
- _____
17. Give **two** factors which should be considered when choosing a family home. 4
- (i) location, size, cost
- (ii) energy efficiency, personal preferences
- _____
18. Explain the importance of a work triangle in kitchen design. 4
- A good example of ergonomics, links the three main activities/pieces of equipment in a
- kitchen
- _____
19. Outline **four** methods of water conservation in the home. 4
- (i) Avoid washing under a running tap
- (ii) use economy/half load options on dishwashers and washing machines
- (iii) take shower instead of bath
- (iv) fix leaks
- _____
20. List **four** guidelines that should be followed when caring for a sewing machine. 4
- (i) follow instructions for use and cleaning
- (ii) do not run a threaded machine without fabric
- (iii) cover when not in use
- (iv) have it serviced regularly
- _____

21. Name **two** methods of neatening a flat seam.

4

(i) edge machining

(ii) zig zag stitching

22. Explain what **each** of the following fabric care symbols indicate:

4

(i)



(ii)



(i) hot iron

(ii) line dry

23. Explain how **each** of the following can affect the appearance of a garment.

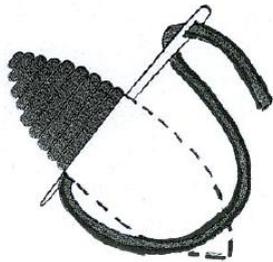
4

(i) **vertical lines** add height, make a person look slimmer

(ii) **horizontal lines** make a person look broader

24. Name the stitch shown in the diagram and suggest **one** use for it.

4



Use

fill in shapes

Stitch Satin stitch



Coimisiún na Scrúduithe Stáit State Examinations Commission

JUNIOR CERTIFICATE EXAMINATION 2014

HOME ECONOMICS

HIGHER LEVEL

FRIDAY 13 JUNE - AFTERNOON 2.00 - 4.30

SECTION B **(220 MARKS)**

INSTRUCTIONS TO CANDIDATES

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

SECTION B
220 MARKS

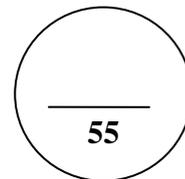
1. The following information is displayed on the label of packaged bread.

Wholemeal Bread	
NUTRITIONAL INFORMATION	INGREDIENTS
Typical value per 100g	Wholemeal Wheat flour, Wheat flour, Wheat Bran, Buttermilk, Raising agent, Salt, Preservative (E202, E282) Emulsifier (E471), Flavouring.
Energy 204kcal	
Protein 9.4g	
Carbohydrate 40.3g	
Sugars 5.8g	
Fat 3.2g	
Fibre 5.8g	
Minerals - Sodium 1.0g	
	ALLERGY ADVICE Contains gluten.

- (a) Using the nutritional information given, evaluate the nutritive value of the Wholemeal bread.
Expect reference to six nutrients 6 x 4 **24**
Name of nutrient = 1 mark
Name of nutrient and quantity = 2 marks
Name of nutrient and comment = 4 marks
- (b) (i) Name the food additives listed. 3 x 3 **18**
Preservative, Emulsifier, Flavouring
- (ii) Outline the functions of food additives. 3 x 3
improves the appearance and flavour, makes food last longer
improves the texture and food value, reduces the risk of food poisoning
- (c) (i) What ingredient makes the bread unsuitable for coeliacs? (1 x 2) **4**
Wheat
- (ii) Name a suitable raising agent for the bread (1 x 2)
Bread soda
- (d) Design a packed lunch menu suitable for a school going teenager using wholemeal bread.
Must include wholemeal bread = 2 marks
Balanced menu (three of the four food groups) = 3 marks
Must include a drink = 2 marks
Menu format = 2 marks **9**

2. (a) List the conditions that are necessary for the growth of micro-organisms. 5 x 2 **10**
food, warmth, moisture, oxygen, time, pH
- (b) (i) Name **two** food poisoning bacteria. 2 x 3 **12**
Salmonella, staphylococcus, listeria, E.coli
- (ii) Give a different possible source of **each** bacteria 2 x 3
 you have named.
Salmonella- poor standard of personal hygiene, meat, poultry, eggs, shellfish
staphylococcus – nose, throat, skin, cuts and boils
listeria- chilled and prepacked foods
E.coli- undercooked meats, unpasteurised milk and dairy products
- (c) List the reasons why food is processed. 4 x 4 **16**
Micro-organisms are killed, food waste is prevented, adds variety, food available out of season, food is easier to transport and store
- (d) (i) State the guidelines to follow when freezing vegetables 3 x 3 **9**
choose good quality vegetables, prepare as for cooking
blanch, chill, open freeze or pack in freezer bags, remove air, seal and label
- (ii) Explain the terms: **blast freezing** and **quick freezing**. 2 x 4 **8**
Blast freezing: *commercial freezing takes place at -30°C*
Quick Freezing: *takes place at -25°C or lower, tiny ice crystals are formed*

3. (a) List the advantages of budgeting. (4 x 3) **12**
Maximum use is made of income, spending is controlled, over spending is highlighted, good example for children, possibilities for saving
- (b) (i) Discuss the points that should be considered when planning a household budget. (4 x 3) **12**
Regular income, planned spending (fixed, irregular, discretionary), Family situation, needs, wants
- (ii) Plan a household budget based on an average weekly income. (6 x 3) **18**
*Expect reference and correct relative % of income in relation to food, clothes, shelter (basic needs), household expenses, personal expenses, savings, education, childcare
 * expect underlined + any 3 others*
- (c) Explain the difference between statutory deductions and voluntary deductions and give **one** example of **each** type. (Explain = 2 x 3) (Example = 2 x 2) **10**
*Statutory deductions – taken automatically from income by the employer
 example – income tax (PAYE), social insurance (PRSI)
 Voluntary deductions – optional
 example – health insurance/VHI, Aviva, pension scheme.
 union subscription*
- (d) Explain the term **tax credits**. (1 x 3) **3**
Income not taxed by the government



55

4. (a) Draw and label the structure of the tooth.

(Draw = 3 marks) (Label = 4 x 3)

15

Expect reference to crown, root and 2 others

- (b) Name **four** types of permanent teeth and state the function of **each** type.

(Name = 4 x 2) (Function = 4 x 2)

16

Incisors – bite and cut food

Canines – tear food

Pre-molars – chew and grind food

Wisdom/Molars – chew and grind food

- (c) List the guidelines to follow in order to maintain healthy teeth.

(5 x 3)

15

Expect one point related to diet and one point related to dental hygiene

Avoid foods and drinks high in sugar, brush regularly, replace toothbrush

Use dental floss, eat crunchy fruits and vegetables, eat a healthy diet rich in calcium, visit dentist regularly

- (d) Name **three** possible problems associated with unhealthy teeth.

(3 x 3)

9

Bad breath, mouth and gum infections, stomach infections

5. (a) List four small food preparation appliances used in the home. 4
(4 x 1)
Kettles, food mixers, food processors, blenders, juicers, coffee makers
- (b) List the guidelines that should be considered when choosing **and** buying small household appliances. 16
(Choosing and buying = 4 x 4)
Initial and running cost, energy efficiency, family needs, reliability, quality, safety, specification/model, design and ease of use, guarantee, after sales service
- (c) Name and explain **three** methods of heat transfer. 15
(Name = 3 x 2) (Explain = 3 x 3)
Conduction: *heat travels through something solid*
Convection: *heat travels in air or liquid that is moving, rises, cool air replaces it and sets up convection currents*
Radiation: *Heat travels in straight lines/rays and hits the first object*
- (d) (i) Why is it important to insulate a home? 8
(2 x 4)
It reduces heat loss, creates a warmer home, shortens the time it takes to heat a room, saves fuel, cuts down on heating bills, acts as a noise barrier/sound proofs the home
- (ii) Name **three** forms of insulation used in the home 12
(3 x 4)
polystyrene sheets/pellets, fibreglass sheets/strips, foam which is sprayed and becomes solid when set, cavity walls, double/triple glazed windows, fabrics in carpets + curtains, lagging jacket

- 6. (a)** Discuss the factors that should be considered when choosing soft furnishings for the home. (4 x 4) **16**
- Cost, function, colour, pattern, texture, easy to clean, durable/hardwearing*
-
- (b)** Give **four** functions of soft furnishings. (4 x 3) **12**
- Adds décor, attractive, comfort, personalise, taste, style, privacy, soundproof, insulation*
-
- (c)** List **three** desirable properties of curtain fabric (3 x 3) **9**
- Hang/drape well, resistant to fading, fire resistant, closely woven/keep out light, washable/drycleanable*
-
- (d)** Name **three** soft furnishings other than curtains which you consider suitable for a teenager's bedroom. (3 x 3) **9**
- Cushions, carpet, rugs, bed linen, throws, upholstered furniture/chair*
-
- (e)** Explain what is meant by: Haute couture **and** Prêt-à-porter (1 x 5) (1 x 4) **9**
- Haute couture: original, expensive clothes made by fashion designers for individual people*
- Prêt-à-porter: ready to wear designers' clothes, good quality, more readily available than haute couture*

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