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EXAM NUMBER	Total	
	Mark	



# Coimisiún na Scrúduithe Stáit State Examinations Commission

### **JUNIOR CERTIFICATE EXAMINATION 2005**

### **HOME ECONOMICS**

#### **ORDINARY LEVEL**

FRIDAY 17 JUNE - AFTERNOON 2.00 - 4.00

#### Total Marks 240

#### **INSTRUCTIONS TO CANDIDATES**

- Section A 80 marks
   Answer 16 (sixteen) questions from Section A.
   All questions carry equal marks.
- Section B 160 marks.
   Answer 4 (four) questions from Section B.
   All questions carry equal marks.
- 3. Answer the questions in the space provided.

Marking Scheme and Sample Answers

### For examiners use only

QUESTIO	N	MARK
Section A (Total)		
Section B	1	
	2	
	3	
	4	
	5	
	6	
TOTAL		
GRADE		

1.	Total of end of page totals	
2.	Aggregate total of all disallowed question(s)	
3.	Total mark awarded (1 minus 2)	
4.	Bonus mark for answering through Irish	
5.	Total mark awarded through Irish (3+4)	
No	te: The mark in row 3 (or row 5 if an Iris	sh Bonus

Note: The mark in row 3 (or row 5 if an Irish Bonus is awarded) must equal the mark in the **Total Mark** box above.

# **SECTION A**

## 80 marks

Answer 16 (sixteen) of the following questions. All questions carry equal marks.

(i) To glaze means to brush egg or milk over food before baking.  (ii) A lack of Vitamin C in the diet can cause scurvy.  (iii) To sauté means to introduce air into a mixture.  Name two foods that have a high salt content.  (i) Bacon/Ham/Rashers / Peanuts / Smoked foods (ii) Crisps/Processed foods / 1	FA
<ul> <li>(ii) A lack of Vitamin C in the diet can cause scurvy.</li> <li>(iii) To sauté means to introduce air into a mixture.</li> <li>✓</li> <li>Name two foods that have a high salt content.</li> </ul>	
(iii) To sauté means to introduce air into a mixture.  Name <u>two</u> foods that have a high salt content.	
	<b>√</b>
(i) Prevents constipation / Bowel disorders / Provides fibre	
(ii) Gives feeling of fullness	
Suggest three ways of reducing fat in the diet.	
Suggest three ways of reducing fat in the diet.  (i) Do not fry foods – bake or boil or grill instead	

**6.** Indicate with a tick  $[\checkmark]$  whether <u>each</u> of the following statements is true <u>or</u> false.

		Т	RUE	FALSE
(i)	Food is a basic need that must be provided for in a household budget.	✓		
(ii)	A good advertisement will make us want to buy the product.	✓		
(iii)	Goods purchased during a sale cannot be returned.			<b>✓</b>

7. Give **two** advantages of barcodes.

5

- (i) Give more detailed receipts / Quicker at checkout / Details of purchases\_
- (ii) Can be use for stock control / No need to individually price items
- **8.** Tick  $[\checkmark]$  which of the following outlets provide goods <u>or</u> services.

5

OUTLETS	GOODS	SERVICES
Shoe shops	✓	
Hairdressers		✓
Butchers	✓	
Newsagents	✓	
Dry cleaners		✓

**9.** Give <u>two</u> advantages of using a bank account.

5

- (i) <u>Money is safe / Spending is recorded</u>
- (ii) <u>Can earn interest / good habit to save for the future</u>

		TRUE	FALSE
(i)	Treating males and females equally is called gender equity.	✓	
(ii)	The umbilical cord attaches the foetus to the mother.	✓	
(iii)	Ignoring the issue and hoping it will go away is a good way of dealing with conflict.		✓

11.	State	why it is important for teenagers to have hobbies.	<del></del> 5
	(i)	Reduces stress / Relieves boredom / Helps to learn new life skills	3
	(ii)	Helps making new friends / Keeps the brain active / Good for health e.g Sport etc.	
12.	Give	three reasons why some teenagers may abuse alcohol.	<del>-</del> 5
	(i)	Gives them more confidence / Curiosity	
	(ii)	Peer Pressure / Availability / Family example	
	(iii)	Some feel that it helps them relax etc	
13.	What	do you understand by the term mental health? <u>Having a healthy mind</u>	5
	<u>Feeli</u>	ng reasonably content with life / High self esteem / Well balanced / Happy	
	Posit	ive attitude	
		ng confidence dealing with people etc.	
14.	Expla	ain why fluoride is usually added to the public water supply.	_
	<u>Helps</u>	s to prevent tooth decay	
	Streng	gthens the teeth	

16.	Give <b>one</b> advantage and <b>one</b> disadvantage of us	ing gas in the home.	
	Advantage Clean /Pay as you use / Efficient / 9	Quick to use	5
	Disadvantage <u>It can leak and can be dangerous</u>		_
17.	List <u>three</u> guidelines that should be followed when		<u></u>
	(i) Thread needle properly / Insert bobbin p	properly	
	(ii) Test stitching on spare fabric / Leave ne	edle in fabric when turning	
	(iii) Guide fabric – do not push or pull / Ligh	atly press on foot pedal	
18.	Name <u>one</u> fabric finish and give its purpose.		_ 5 _
	Fabric Finish	purpose	
			_
	(i) <u>Stain Repellent</u> <u>Water repellent</u> <u>Moth proof etc.</u>	(i)	
19.	<u>Water repellent</u>	ome.	
19. 20.	Water repellent Moth proof etc.  Give two reasons why curtains are used in the h  (i) Privacy / Prevent draughts / Add to déco	ome.  or of room / Creating pattern  5	_

The colour <u>Red / Orange</u> is an example of a warm colour.

(ii)

 $=3 \times 3$ 

 $= 2 \times 2$ 

#### Answer 4 (four) questions from this section.

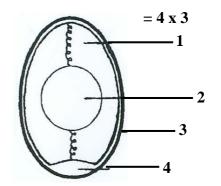
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**12** 

9

**12** 

- 1. (a) Name the parts of the egg labeled 1, 2, 3 and 4.
  - **1.** *White*\_\_\_\_\_
  - **2.** *Yolk*\_\_\_\_\_
  - 3. Shell
  - 4. Air space



- **(b)** List **three** reasons why eggs are important in the diet.
  - (i) Good source of protein / Cheap substitute for meat\_
  - (ii) Fat is easy to digest / Versatile food \_\_\_\_\_
  - (iii) Contains calcium and Iron / Contains Vitamins A,D,B\_\_\_\_\_
- (c) Name <u>one</u> nutrient which is not present in eggs <u>Carbohydrate / Vit C</u>
- (d) Name <u>one</u> sweet dish and <u>one</u> savoury in which eggs are used.

	SWEET		SAVOURY
(i)	Pavlova / Crème Caramel etc.	(i)	Quiche / Omelette / Sandwich etc.

- (e) List the guidelines which should be followed when buying and storing eggs.  $= 4 \times 3$ 
  - (i) Check the sell-buy date / Check the eggs are not broken\_\_\_\_
  - (ii) Should feel heavy for size / Check size of egg / Dull rough shell\_\_\_\_\_
  - (iii) Store in a cool place e.g fridge\_\_\_\_\_
  - (iv) Store with pointed end facing down / Keep away from strong smelling foods\_\_\_

2. (a) Give **three** reasons why some foods are cooked before eating.

= 3	3 x	5
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(i)	To improve	<u>flavour / To</u>	preserve the	food_

- (ii) To improve appearance / To make food easier to digest\_\_\_\_\_
- (iii) To kill bacteria / To add variety to the diet\_\_\_\_\_
- Suggest a **different** cooking method for **each** of the following foods: **(b)**

$= 5 \times 3$	
	15

Food	cooking method
Pasta	Boil
Queen cakes	Bake
Rashers	Grill / Fry
Whole chicken	Roast
Cooking apples	Stew/ Saute

(c) Give **one** reason for **each** of the following:

$$=4 \times 2$$

- **(i)** fresh fish breaks up when cooking in hot oil <u>Connective tissue dissolves – should</u> be coated in batter or breadcrumbs\_
- meat becomes tough Overcooked / Wrong cooking method used for cut of meat (ii)
- (iii) sausages burst when cooking in a microwave oven <u>Juices cannot escape while</u> sausage is cooking
- (iv) sponge cake sinks in the centre Door is opened and closed during baking\_\_\_\_\_

What does 'al dente' mean when cooking pasta? <u>Has a "bite" to it – not hard or not soft</u> (d) and soggy

4.	(a)	Name	the parts of the skin labelled A, B, C and D.  A  40
		<b>A.</b>	Nerves = 4 x 3
		В.	Oil Gland B
		С.	Sweat GlandC
		D.	Layer of fat cellsD
	<b>(b)</b>	Choos	se the correct word from the following list to complete <u>each</u> of the sentences. $= 5 \times 2$
		blood	$= 5 \times 2$ vessels nerves sweat glands oil glands fat cells
		<b>(i)</b>	The <u>nerves</u> allow us to feel sensations, for example heat.
		(ii)	The <u>blood vessels</u> supply the skin with oxygen and nutrients.
		(iii)	The <u>oil glands</u> produce a substance which moistens the skin.
		(iv)	The <u>fat cells</u> help to insulate the body.
		( <b>v</b> )	The <u>sweat glands</u> remove waste from the body through the pores.
	(c)	<b>(i)</b>	How can over exposure to the sun damage a person's skin? $= 1 \times 3$ Can cause skin cancer (Melanoma) / premature ageing / wrinkles
			<u>Sunburn</u>
		(ii)	Give $\underline{two}$ guidelines which should be followed when sunbathing. = $2 \times 3$
			(i) <u>Use high protection sun screen / Wear a sun hat</u>
			(ii) Stay out of sun between 12 noon and 3 pm / Don't fall asleep
	( <b>d</b> )	List <u>tl</u>	$\frac{1}{1}$ ways in which teenagers can prevent the spread of acne. $= 3 \times 3$
		(i)	Wash skin twice daily with antiseptic soap
		(ii)	Don't squeeze the spots / Don't share cloths or towels
		(iii)	Avoid fatty foods / Drink lots of water
			Q5 $\left({40}\right)$

5.	(a)	List <u>f</u>	our points which should be considered w		
		<i>(i)</i>	Cost / Is a freezer needed?		16
		(ii)	Size of fridge / Size of family		
		(iii)	Special features		_
		(iv)	Type of Defrost		-
	<b>(b)</b>	Give	three advantages of using a refrigerator.	$= 3 \times 3$	9
		<i>(i)</i>	Reduces the risk of food poisoning		-
		(ii)	Less waste / Food is protected from flic	es and vermin	_
		(iii)	Perishable foods stay fresh longer		_
	(c)	In rel	ation to storing food in a refrigerator, exp	plain why it is important to: $= 3 \times 2$	6
		(i)	open the door as little as possible $\underline{T}$	o keep the temperature in fridge low	_
		(ii)	allow cooked food to cool	varm food from increasing the temperature	<u>-</u>
			inside in the fridge.		
		(iii)	cover strong smelling food	ent cross flavouring	
					_
	(d		me <u>three</u> types of packaging suitable for sifferent food for which <u>each</u> type of pack	storing food in a refrigerator and suggest caging you have named is suitable.	9
			type of packaging	suitable food	
			Expect 3 types @ 2 marks each	Expect 3 foods @ 1 mark each	

	type of packaging	suitable food	
	Expect 3 types @ 2 marks each	Expect 3 foods @ 1 mark each	
<b>(i)</b>	Paper	(i) <u>Biscuits / Bread etc.</u>	
( <b>ii</b> )	<u>Plastic</u>	(ii) <u>Ketchup / Milk etc.</u>	
(iii)	Glass	(iii)Jams / Beetroot etc	

Applique / Fabric pens\_\_\_\_\_

Embroidery stitches / Sequins etc.\_\_\_\_\_