

Leaving Cert Home Economics - Paper and timing

Level	Higher	
Time	2 hours and 30 minutes	
Structure	<p>Section A: Short Answer Questions Section A- Short Answer Questions- 60 marks, each question 6 marks each!</p> <p>Answer 10 out of <u>12</u> questions. (I would recommend answers all 12. Examiner will correct mark you out of your best <u>10</u>).</p> <p>Spend approx... 20 minutes on section A. Two minutes per question</p>	<p>-Questions from whole course</p> <p>-Food Studies, Diet and Health, The Irish Food Industry and Food commodities, Food Preparation and Cooking Process, Food processing and packaging, Food additives and Food contamination, Microbiology, food Spoilage and preservation, National agencies in Food safety. Resource Management & Consumer studies, Household technology, Social studies.</p>
	<p>Section B: Long Questions (180 marks) Section B- Long answer questions- 180 marks Must answer question 1- Compulsory question- 80 marks. Question can be on any of the three core sections. Spend approx. 35-40 minutes on question 1</p> <p>-Answer two other question out of four (50 each)- Allow 25 minutes per question</p>	<p>-Question one-food studies <u>Question 2-5</u> -is from food studies -is from resource management & consumer studies - is from Social studies</p>
	<p>Section C: Elective 80 marks Spend no more than 35 minutes on Section C.</p> <p>Questions can be on any part of the social studies elective</p> <p>Must answer part (a) and either part (b) or (c)</p>	
	-Allow 5 minutes at the start of the exam to read the paper	

	-Allow 5 mins at end to look over your work	
--	---	--

a) Which questions should I answer first?

1. Question one section B
2. Elective Q
3. Section B -2 q's from Q2,3,4,5
4. Short questions

b) Are there any tips for answering questions?

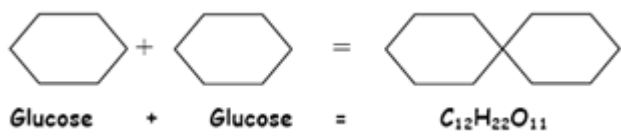
- Take 5minutes at the start of the exam to read the paper and to underline key words in the question. This gives you an opportunity to write down any points beside questions that you may forget later in the exam
- Answer in **point format**- leave space after each point in case you think on extra information to write in.
- Look at the number of marks given to each question. Try to work out how many points they are looking for. If in doubt always write 5 points. The number of marks gives an idea of how much detail you need.
- Use a **table** if you are asked to compare/differentiate/ classify things. **Like this,**

--	--	--

- Try not to **waffle** while answering the social studies elective question. State, explain and give example!
- Try not to go over **time**. If running short on time on a question-write down the main points and leave space in case you have time to go back and fill in the rest of the answer.

C) What do the different terms in questions mean?

• Explain:	Give detailed account and back up your answer with examples
• List/state/name	Asking for main point or one/two words-no detail needed. These terms are often used in

	<p>the short questions.</p> <p>List two good dietary sources of iron</p> <p>i) Liver</p> <p>ii) dark green veg. e.g. spinach</p>
<p>• Describe</p>	<p>Give a written description in point form. Use diagrams/examples to support your answer</p> <p>Describe the chemical structure of each of the following</p> <p>ii)disaccahrudes</p> <p>o Formula - $C_{12}H_{22}O_{11}$</p> <p>o Formed when 2 monosaccharides are joined together with the loss of a molecule of H_2O</p> <div style="text-align: center;">  <p>Glucose + Glucose = $C_{12}H_{22}O_{11}$</p> </div>
<p>• Define:</p>	<p>Write down the precise meaning of a word/phrase -may need an example.</p> <p>1. Define work and state three types of work.</p> <p>Work is the physical or mental effort or activity directed toward the production or accomplishment of something.</p> <p>Paid work, Unpaid work, Voluntary work</p>
<p>• Illustrate:</p>	<p>Make a point clear using examples and or a diagram</p>
<p>• Outline/summarise</p>	<p>Write two or three sentences on each point</p>
<p>• Properties</p>	<p>State three properties of Vitamin A:</p> <p>-Fat soluble, heat stable, destroyed by extreme temperatures, destroyed by oxygen.</p>

• Principle	<p>Description of how the item works (often comes up for appliances)</p> <p>What is the working principle of a refrigerator?</p>										
• Classify	<p>Put into groups.</p> <p>Name the three classes of cheese and give an example of</p> <table border="0"> <thead> <tr> <th>Class of cheese</th> <th>Example</th> </tr> </thead> <tbody> <tr> <td>Hard</td> <td>Cheddar/Parmesan</td> </tr> <tr> <td>Semi Hard</td> <td>Edam/Gouda</td> </tr> <tr> <td>Soft</td> <td>Cottage cheese</td> </tr> <tr> <td>Feta/Brie/Camembert</td> <td></td> </tr> </tbody> </table>	Class of cheese	Example	Hard	Cheddar/Parmesan	Semi Hard	Edam/Gouda	Soft	Cottage cheese	Feta/Brie/Camembert	
Class of cheese	Example										
Hard	Cheddar/Parmesan										
Semi Hard	Edam/Gouda										
Soft	Cottage cheese										
Feta/Brie/Camembert											
• Compare	Show the similarities between the two foods or items.										
• Differentiate	Show the differences between the two foods or items										
• Evaluate	Give the advantages and disadvantages of the food or item, graph, label										
• Informative paragraph	Write a detailed account including at least 6 valid points that are well developed.										
• Analyse	Give details of the advantages and disadvantages, give detail of the key points and back them up with examples										