



**Home Economics
Leaving Certificate
Higher Level**

**Past Exam Questions on
Food Industry and Packaging**

Q1 Part (e) Section B 2013

- (e) Discuss how food labelling assists consumers in making informed food choices. (20)

Q2 Section B 2013

2. 'Given the priority for population dietary change there is a need for a greater understanding of the determinants that affect food choice.'
(The European Food Information Council)
- (a) Discuss the importance of aesthetic awareness in relation to the choice and presentation of food. (12)
- (b) (i) State, giving examples, when sensory analysis tests are used in the food industry.
(ii) Name three main categories of sensory analysis tests and state the main purpose of the tests in each category. (26)
- (c) State the reasons why recipes may be modified / adapted. (12)

Q3 Section A 2012

3. Explain the role of emulsifiers in food production. (6)

Q7 Section A 2012

7. Identify three major sectors of the Irish food industry. (6)
- (i) _____
- (ii) _____
- (iii) _____

Q6 Section A 2011

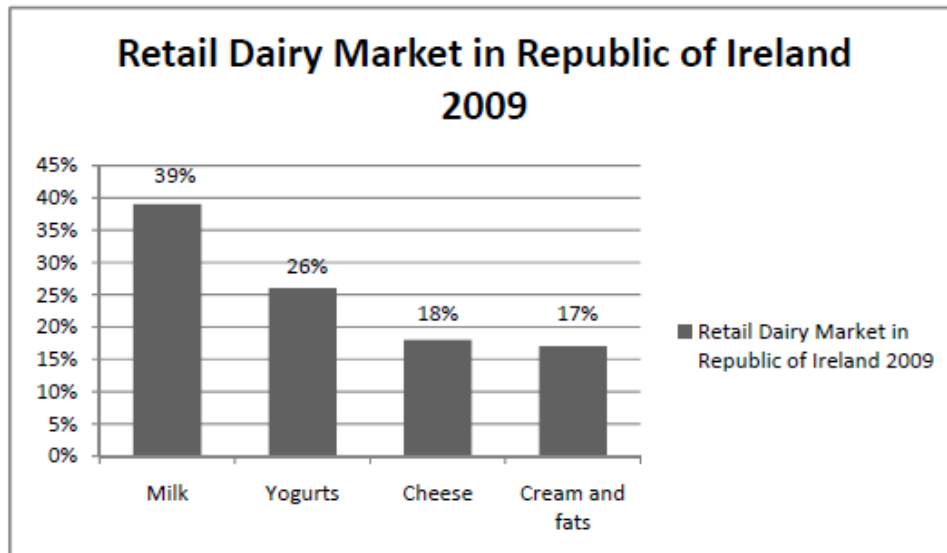
6. Complete the following table in relation to food additives. (6)

	Example	Function	Example of use
Antioxidants			

Q1 Section B 2011

1. The National Dairy Council (NDC) plays a vital role in driving a sustainable dairy industry in Ireland and in educating consumers on the role of dairy in their lifestyles.

The chart below provides information on the retail dairy market in Ireland in 2009 (excluding independent/doorstep sales).



(Dairy: Food for Life Annual Review Plan 2009&2010. NDC)

- (a) Using the information provided in the chart, comment and elaborate on consumer consumption of milk and dairy products in Ireland. (20)
- (b) Give an account of protein and refer to:
- the structure of an amino acid
 - how a peptide bond is formed
 - properties.
- (28)
- (c) Describe one process used by manufacturers to prolong the shelf life of milk. In your answer refer to:
- name of process
 - how the process is carried out
 - the effect of the process on the nutritive value of milk.
- (12)
- (d) Comment and elaborate on the growing popularity of foods produced by small businesses and home enterprises. (20)

Q2 Section B 2011

2. 'Diabetes affects people from all walks of life, from the very young to the very old and is now considered an epidemic that is exploding across the world.'

(World Health Organisation)

- (a) Write an informative account of diabetes.
Refer to:
- types
 - symptoms
 - specific dietary requirements that should be followed in order to manage the condition. (30)
- (b) Classify artificial sweeteners and give one example of each. (12)
- (c) Outline the uses of sweeteners in food manufacture. (8)

Q3 Section B 2011

3. The organic, home-made food trend may have grown rapidly in the past decade, but in the recession many consumers have returned to cheaper processed food.

- (a) Give an account of the factors that affect a consumer's choice of food. (20)
- (b) Profile a food of your choice that has undergone extensive processing.
Give details of each of the following:
- stages of production
 - packaging
 - labelling. (20)
- (c) Outline the protection provided to the consumer by the Sale of Food and Drugs Acts (1875, 1879, 1899 and 1936). (10)

Q5 Section A 2010

5. State the role of each of the following in relation to the processing of cheese. (6)

(i) *lactic acid bacteria* _____

(ii) *rennet* _____

Q7 Section A 2010

7. State the function of two of the physical conditioning agents named below. (6)

Type	Function
Humectants	
Polyphosphates	
Stabilisers	

Q5 Section A 2009

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

(i) *Homogenisation* _____

(ii) *Sterilisation* _____

Q6 Section A 2009

6. Define fermentation. (6)

Name two by-products of fermentation.

(i) _____ (ii) _____

Q2 Section B 2009

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)

Q7 Section A 2008

7. List three different classes of food additives and give one example of each class. (6)

Class of Food Additive	Example

Q8 Section A 2008

8. Identify three different items of nutritional information that are generally included on pre-packed foods. (6)

(i) _____

(ii) _____

(iii) _____

Q2 Section B 2008

2. 'Fruit and vegetables are highly nutritious and an essential part of the diet, however only 21% of adult men and 19% of women in Ireland are meeting the current World Health Organisation target, with young children eating even less.' (safefood)
- (a) Discuss (i) the nutritional significance and (ii) the contribution to the diet of fruit and vegetables. (20)
- (b) Suggest one method of food preservation which could be used to preserve a surplus of home-grown fruit or vegetables. Explain the underlying principle of the method of preservation you have selected. (15)
- (c) Write an informative note on food irradiation. (15)

Q7 Section A 2007

7. State two different functions of An Bord Bia (Irish Food Board) in the Irish Food Industry. (6)
- (i) _____

- (ii) _____

Q9 Section A 2007

9. (a) State two advantages of using flexible films (plastics) as packaging materials. (6)
- (i) _____
- (ii) _____
- (b) Identify one initiative implemented to reduce the impact of excess packaging on the environment.
- _____
- _____

Q5 Section A 2006

5. Identify and explain two EU grading classes used for fruit and vegetables. (4)

- (i) _____

- (ii) _____

What does this symbol convey to the consumer? (2)



Q8 Section A 2006

8. Name two commercial methods of freezing and suggest a food suitable for each method. (6)

Method of freezing	Food

Q2 Section B 2006

2. *More than one in three Irish women do not get enough calcium.*

- (a) State:
 - (i) four possible ill-effects of a diet deficient in calcium;
 - (ii) the recommended dietary allowance (RDA) of calcium for (a) adults and (b) pregnant women. (18)
- (b) Give details of the stages involved in the manufacture of yoghurt. (20)
- (c) Outline the measures taken by the Dairy Industry to meet current trends in the eating patterns and lifestyles of the Irish consumer. (12)

Q3 Section B 2006

3. *“Sales of pre-prepared convenience foods are rocketing as consumers find that their time is being eaten away by the faster pace of modern life”.*

Consumer Choice

- (a) Outline the range of processed foods available and discuss the merits of including processed foods in the modern diet. (24)
- (b) Name and state the function of two different types of physical conditioning agents used in processed foods. (18)
- (c) Explain how European Union law regulates the use of food additives. (8)