



**Home Economics  
Leaving Certificate  
Higher Level**

**Past Exam Questions on  
Food Spoilage and Food Safety**

**Q6 Section A 2013**

6. Complete the table below in relation to food contamination. (6)

Contaminant	How contamination occurs	Possible effect on the body
Pesticides		
Metal residues		

**Q7 Section A 2013**

7. In relation to freezing explain each of the following: (6)

*Quick freezing* \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

*Slow freezing* \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Q8 Section A 2013**

8. Differentiate between each of the following micro-organisms: (6)

*Aerobic micro-organisms* \_\_\_\_\_

\_\_\_\_\_

*Anaerobic micro-organisms* \_\_\_\_\_

\_\_\_\_\_

*Facultative micro-organisms* \_\_\_\_\_

\_\_\_\_\_

### Q3 Section B 2013

3. The shelf-life of a product is critical in determining both its quality and profitability.

(a) Discuss the causes of food spoilage in relation to the action of enzymes. (15)

(b) Name **and** give details of **one** type of food poisoning bacteria.

Refer to:

- conditions necessary for growth
- source
- reproduction / growth of bacteria
- high risk foods.

(20)

(c) Assess irradiation as a method of food preservation. (15)

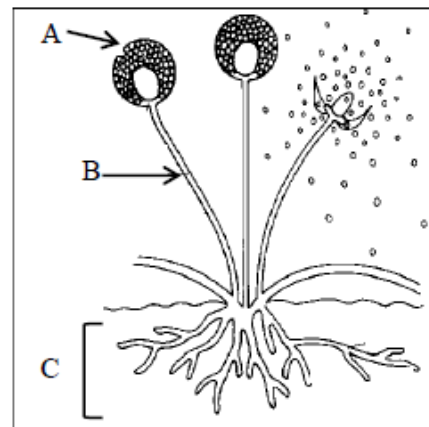
### Q8 Section A 2012

8. In relation to moulds, identify parts A, B and C as shown on the diagram. (6)

A \_\_\_\_\_

B \_\_\_\_\_

C \_\_\_\_\_



### Q3 Section B 2012

3. 'Food safety is a right not a privilege.' (*Safefood, 2007*)

(a) To ensure that food is safe to eat, discuss the importance of **each** of the following:

- food storage
- cooking and reheating procedures
- kitchen hygiene.

(24)

(b) Name **one** method of home preservation that involves the application of heat **and** explain the principle involved. (16)

(c) Outline the role of the Department of Agriculture, Food and the Marine in food safety. (10)

### Q8 Section A 2011

8. Name **three** common food poisoning bacteria. (6)
- (i) \_\_\_\_\_
- (ii) \_\_\_\_\_
- (iii) \_\_\_\_\_

### Q8 Section A 2010

8. Outline **three** benefits of implementing a HACCP system. (6)
- (i) \_\_\_\_\_  
\_\_\_\_\_
- (ii) \_\_\_\_\_  
\_\_\_\_\_
- (iii) \_\_\_\_\_  
\_\_\_\_\_

### Q3 Section B 2010

3. Preserving food to extend its shelf life, whilst ensuring it's safety and quality, is a central aim of the food industry.
- (a) Set out details of the findings of a comparative evaluation you have carried out on a food which can be preserved using **two** different methods of preservation. In your answer refer to:
- name of food
  - suitable methods of preservation
  - the underlying principle of each method of preservation
  - risk of food spoilage. (26)
- (b) Assess the use of plastics as a packaging material having regard to:
- types
  - suitability for purpose
  - environmental impact. (16)
- (c) Outline the protection provided to the consumer by Labelling Regulations (1982, 1991 and 2002). (8)

### 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* \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### 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)

### Q3 Section B 2009

3. 'Whether it is pesticides in vegetables, microbes in cooked food products or a breakdown in the food safety management system, hazards can exist anywhere in the supply chain.' (www.goodfoodireland.ie)

(a) Outline the main causes of food spoilage. (12)

(b) Explain how the action of enzymes can be controlled in order to prevent food spoilage. (20)

(c) In relation to food poisoning explain **each** of the following:

- incubation period
- toxic food poisoning
- infectious food poisoning. (18)

#### Q4 Section A 2008

4. Complete the following table in relation to the pasteurisation of milk. (6)

Method	Temperature	Time	Effect
Pasteurisation			

#### Q6 Section A 2008

6. State one use of each of the following fungi in food production. (6)

*Moulds* \_\_\_\_\_

\_\_\_\_\_

*Yeast* \_\_\_\_\_

\_\_\_\_\_

*Large Fungi* \_\_\_\_\_

\_\_\_\_\_

#### Q3 Section B 2008

3. 'In the hustle and bustle of today's world, more and more people are eating convenience food and 'food to go'..... however, poor handling practices can cause food poisoning.' (FSAI)
- (a) Discuss the importance of temperature control during the storage and cooking/reheating of food in order to minimise the risk of food poisoning. (16)
- (b) Describe the stages in a basic *Hazard Analysis and Critical Control Point* (HACCP) system for making a hot meat dish. Refer to (i) possible hazards and (ii) the corresponding control measures to be implemented. (24)
- (c) Outline the role of the environmental health officer in relation to food safety. (10)

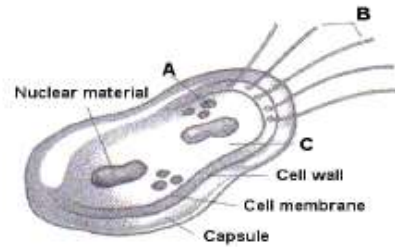
**Q5 Section A 2007**

5. Name A, B and C as shown on the diagram of a bacterial cell. (6)

A \_\_\_\_\_

B \_\_\_\_\_

C \_\_\_\_\_



**Q4 Section A 2006**

4. Explain two factors that contribute to the spoilage of fish. (6)

(i) \_\_\_\_\_  
\_\_\_\_\_

(ii) \_\_\_\_\_  
\_\_\_\_\_

**Q7 Section A 2006**

7. List five conditions required for the growth of moulds.

(i) \_\_\_\_\_

(ii) \_\_\_\_\_

(iii) \_\_\_\_\_

(iv) \_\_\_\_\_

(v) \_\_\_\_\_