

Leaving Certificate Higher Level only topics

Topics: SECTION 1- FOOD STUDIES

1. PROTEIN

Essential amino acids, peptides, peptide bonds, hydrolysis
Secondary & tertiary structure of protein
Fibrous & Globular animal proteins
Glutelins & Prolamines plant proteins
Examples of foods that contain the following proteins- myosin, actin & collagen
Foam formation in proteins
Gel formation in proteins
Deamination of protein
Be able to outline the use of amino acids

2. CARBOHYDRATE

Basic structure of a monosaccharide
Formation of disaccharides & polysaccharides
Hydrolysis including explanation of inversion, crystallisation, caramelisation, dextrinisation, pectin extraction and gel formation
Be able to outline the utilisation of glucose in the body

3. LIPIDS

Cis & trans fatty acids
Structure of a saturated, monounsaturated & polyunsaturated fatty acid
Chemical composition & molecular structure of a triglyceride
Distribution of saturated, monounsaturated & polyunsaturated fatty acids in food
Names of emulsifying agents & stabilisers
Be able to explain plasticity, rancidity & hydrogenation
Be able to name and give the function of different antioxidants
Outline how triglycerides are used in the body

4. VITAMINS

Properties of all the vitamins

5. MINERALS

Zinc, iodine, potassium & sodium
Effects of phytates & oxalates on the absorption of calcium

6. DIETARY & FOOD REQUIREMENTS

Vegan, Coeliac & Diabetic

7. FOOD ADDITIVES

Examples & function of physical conditioning agents

8. FOOD LEGISLATION

Labelling regulations (1982 & 1991)
Sale of food & drugs acts (1875, 1879, 1899, 1936)
Health Regulations (1991)

9.FOOD SPOILAGE

Moulds, yeasts, 3 common strains of food poisoning bacteria,
Be able to give details of their habitat, sources, environmental factors affecting growth, high-risk foods, incubation period, toxic & infectious food poisoning, and symptoms

Principles underlying the control of enzymatic spoilage of food

10.PRESERVATION

Fermentation & irradiation

Comparative evaluation of foods that have been preserved by different methods

11.FOOD SAFETY & HYGIENE

HACCP

ISO 9000

A brief outline of the role of the following in food safety-

- Dept of Agriculture & Rural Development
- Department of Health & Children
- Public Analyst Laboratories
- Regional Health Boards
- Food Safety Authority
- Director of Consumer Affairs

SECTION 2- RESOURCE MANAGEMENT & CONSUMER STUDIES

1.COMPONENTS OF MANAGEMENT

Inputs, Throughputs & Outputs

2. MANAGEMENT OF HOUSEHOLD FINANCIAL RESOURCES

Housing finance- factors determining requirements, sources & conditions attaching, mortgage protection

3.HOUSEHOLD TECHNOLOGY

Underlying working principle of food processor, deep fat fryer, refrigerator and a microwave oven

4. TEXTILES

Fire Safety (Domestic furniture order) (1988)

Identification & purpose of the order & labels

5. CONSUMER CHOICES

Purchasing process to include the classification of retail outlets, retail psychology, shopping patterns & consumer research

SECTION 3 – SOCIAL STUDIES

1. FAMILY STRUCTURES

Historical development of the family in Ireland since the start of the 20th century to the present day

Social, economic & technological changes affecting modern family structures

2. FAMILY AS A CARING UNIT

Social & economic factors that have affected the changing roles of family members in recent times

Role conflict

Response of the family unit to those with special physical, mental or emotional needs to include statutory & voluntary services available

3. FAMILY LAW

The Family Law Act (1976) section 22: barring orders

The Judicial Separation Act (1989)

The Child Care Act (1991)

TEXTILES ELECTIVE

1. CONTEMPORARY CLOTHING & FASHION

Social, economic & industrial influences on the design & construction of clothing

2. TEXTILE SCIENCE

Profile of one blend fabric (all details)

Yarn or filament modification

3 Fabric construction techniques (2 for ordinary level)

3 Fabric finishes (2 for ordinary level)

2 Fabric performance tests

3. DESIGN EVALUATION & GARMENT CONSTRUCTION

Modification of a commercial pattern