



Sandra Cleary

Sandra Cleary graduated with a B.Ed (hons) in Home Economics from Sion Hill. She has been teaching in the Institute of Education since 1991. Sandra also spent 2 years teaching in the College of Catering. She has contributed articles to Exam Brief since 1993 and is a regular contributor to radio programmes on Leaving Cert Home Economics

The information given in the following article applies to both Higher and Ordinary Level students.

There are many reasons for not doing well at exams including not reading questions carefully, therefore misinterpreting them, lack of details in answers or just not having enough study done.

Bad timing is not an excuse as all students know how long they have to answer a full exam paper. In the case of Leaving Certificate Home Economics, students have 2 hours which is 150 minutes.

Therefore when doing your exams plan your timing beforehand. Be very diligent and stick to this plan!

SUGGESTED TIME PLAN

8-10 minutes

Allow this time for reading the paper fully ie. from cover to cover. Ignore people around you who may be writing at this point. Choose your two 50 mark questions and work out marking schemes for all your questions before putting pen to paper.

32 minutes

Answer Question 1. Section B first. (obligatory question worth 20% of overall grade)

40 minutes

Elective question, Section C should be answered next. (Also worth 20% of overall grade and obligatory)

21 minutes
X 2

Answer two 50 mark questions from Q2, Q3, Q4, Q5 in Section B

25 minutes

Answer short questions last! Give as much detail as you possibly can. These questions are completed on the actual exam paper so you don't have to worry about layout of the answer.

Briefly look over your paper before you hand it up to the exam supervisor. This is a realistic time plan as students have sat the exam previously will agree that correct time management is pivotal to getting a good grade in this subject.

SHORT QUESTIONS, SECTION A

- Students should be very familiar with the layout of the paper before the exam to ensure that all questions are answered from each section.
- There are twelve short questions, worth 6 marks each. Answer ten out of the twelve questions. The first eight questions will be taken from the Food Studies area of the course and the remaining four questions are from Consumer Studies, Resource Management topics and Social Studies (core).

The following short questions have appeared on previous exam papers.

Higher Level Q5 2008

Name three cereals grown for food production and give one example of a different product manufactured from each cereal.

CEREALS

Wheat
Maize (corn)
Rice

PRODUCTS

Flour
Cornflakes
Rice Cakes

Q4. 2007

In relation to eggs explain each of the following

- (i) **Albumin** is a globular protein in egg white, it coagulates at 60°C when heated, easily denatured by whipping eggs.
- (ii) **Lecithin** is a natural emulsifier present in egg yolk, it has a hydrophobic and hydrophilic part and can help form a permanent emulsion in mayonnaise. (6)

Q12 2006

(a) Identify two safety considerations that should be considered when selecting textiles for household purposes.

- (i) Check the item has a swing label (eg. Square label denotes both outer fabric and filling are flame retardant)
- (ii) Choose fabrics with a close weave as they do not burn as easily as fabrics with a loose weave or made from brushed fabrics. (4)

(b) Name one fire-retardant finish used on household furnishings.

- (i) Pyrovatex (made by Ciba Geigy) an inherent finish (2)

Comment on answers

In 2006, 2005 and 2004 the 6 marks for short questions were broken up for the student e.g. Q12. 2006 4 + 2 marks. However, since 2007 each short question is given 6 marks and students have to work out how many marks are given for each part of the short question. This has made the short question slightly more difficult therefore practice lots of these questions from 2007 and 2008 past papers.

In Question 4. 2007 the marks are obviously 3 marks for both albumin and lecithin. A good tip is to write three points for three marks or two points for two marks e.g.

Explain the term essential amino acid (2)
An amino acid that cannot be made by the body.
Children need 10 including arginine and histidine.

ORDINARY LEVEL Q1 2008

(a) List the three elements found in lipids (fats)

_____ carbon
_____ hydrogen
_____ oxygen

(b) Give one example of each of the following lipids (fats)

Animal _____ butter _____
Vegetable _____ corn oil _____
Marine _____ cod liver oil _____
(6)

Q2 2008

Complete the following statement in relation to the digestion of protein using the words listed below.

Enzyme Pancreas Casein

In the stomach the **enzyme** rennin changes caseinogen to **casein**. In the duodenum the enzyme **trypsin** from the **pancreas** changes peptones to peptides.

Comment on answers

- It is very easy to work out the marking scheme for Question 1 2008 ie. 6 blank lines therefore 6 marks each. One word answers are acceptable.
- Q2. 2008 gives the three answers and the student just places the word in the correct part of the sentence.
- The level of detail required for the Ordinary Level is far less than for Higher Level.



Institute students in Home Economics lab