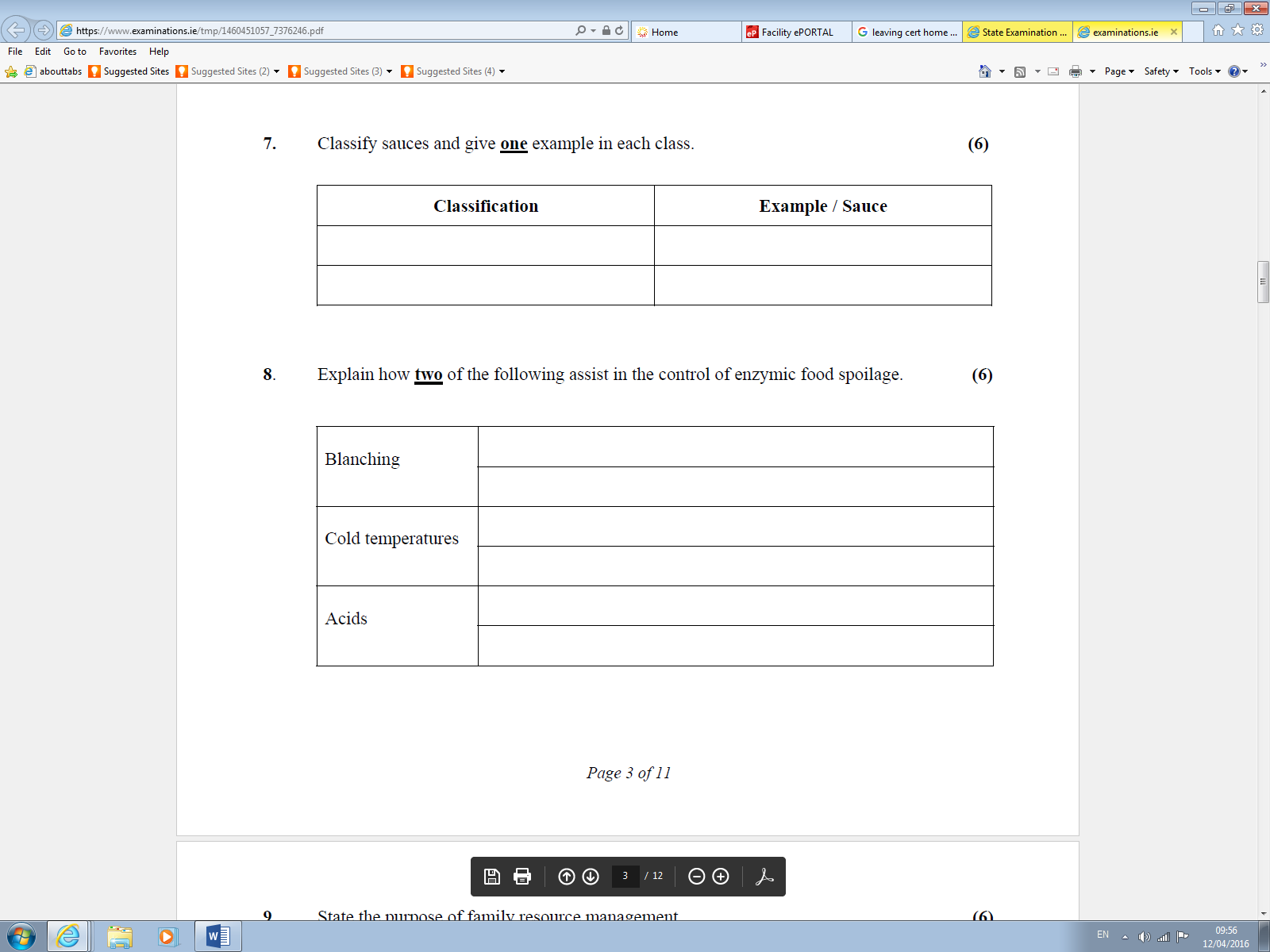
***Exam Questions on Microbes, Food Spoilage & Preservation***

***Section A – Q6 or Q8***

***Section B – Question 3***

**2015 - Sec A**



**Sec B**

**Micro-organisms are commonly used in the production of many foods.**

(a) Discuss **four** conditions necessary for the growth of moulds. **(16)**

(b) Write a detailed account of **one** type of mould with reference to the following:

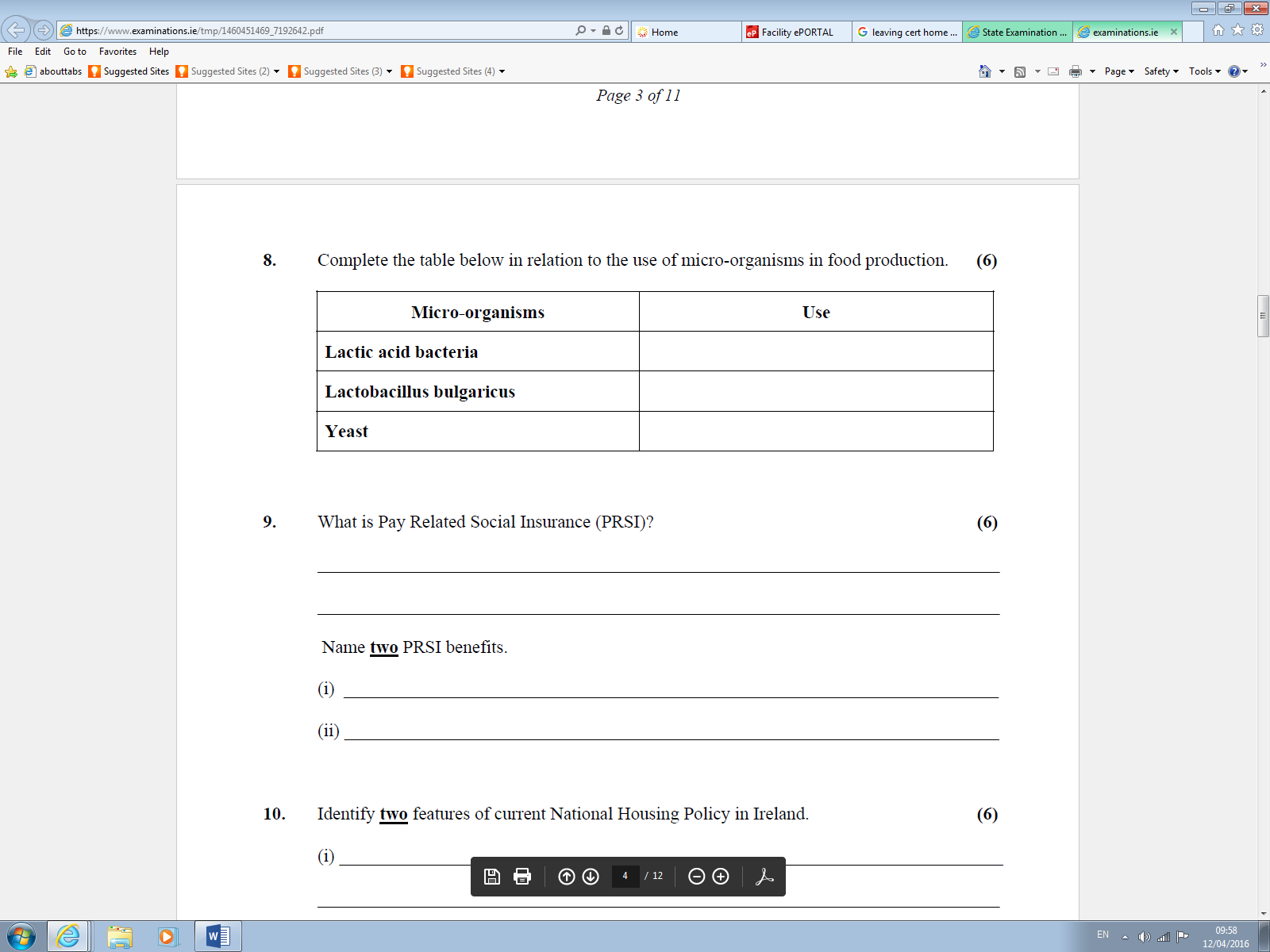
 name

 description/characteristics

 reproduction. **(22)**

(c) Outline the uses of micro-organisms in food production. **(12)**

**2014 - Sec A**



**Sec B**

**Outdoor dining is a great way to savour good food, company and the great outdoors.**

(a) Outline a HACCP system that should be followed when preparing and barbequing food.

Refer to potential hazards **and** the corresponding control measures that should be implemented. **(24)**

(b) Assess grilling / barbequing as a method of cooking.

Refer to:

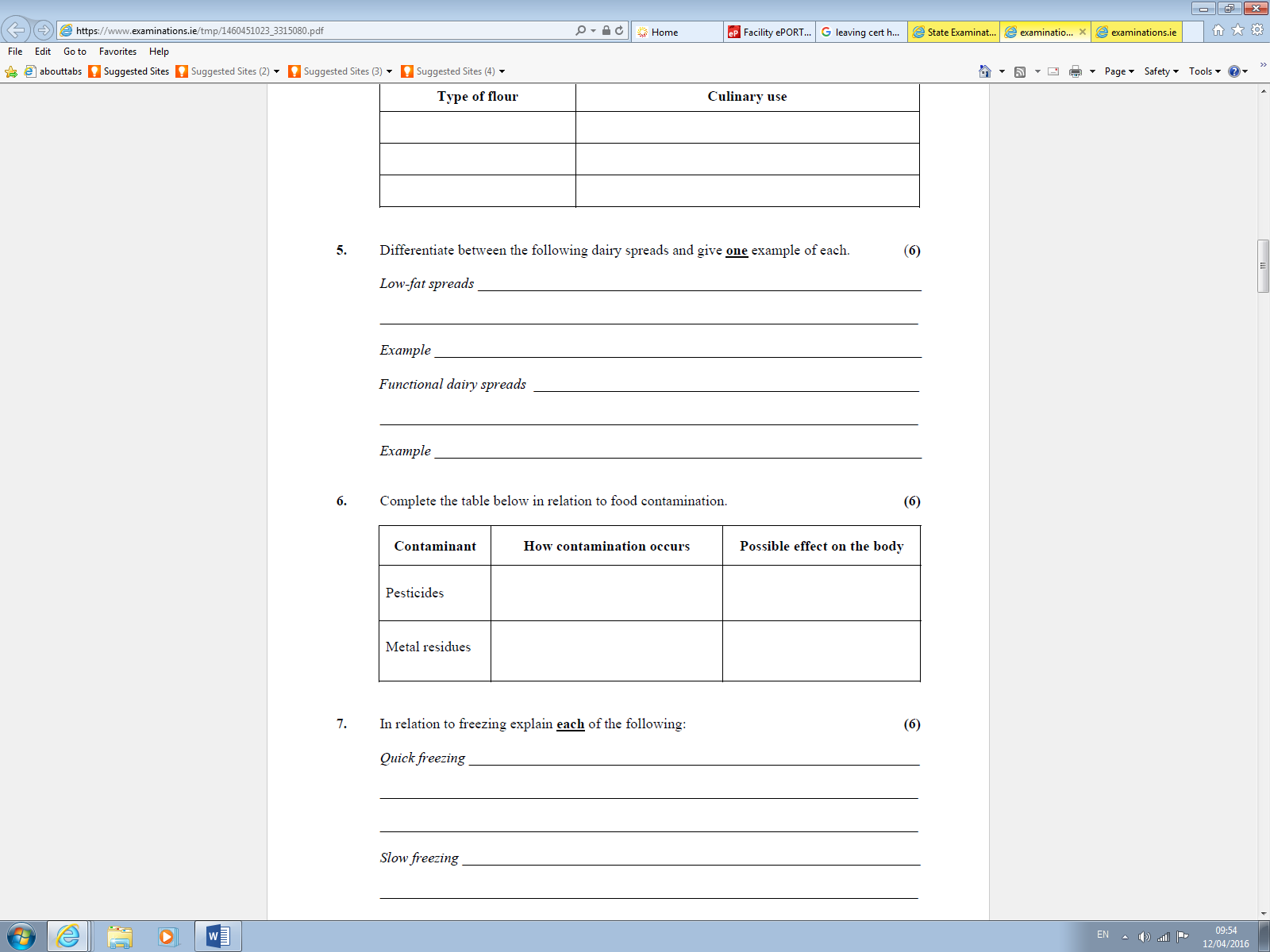
 cooking / underlying principle

 guidelines to follow in order to ensure palatability of food

 effect on the nutritive value of food. **(20)**

(c) Differentiate between toxic food poisoning **and** infectious food poisoning. **(6)**

**2013 - Sec A**



**Sec B**

**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

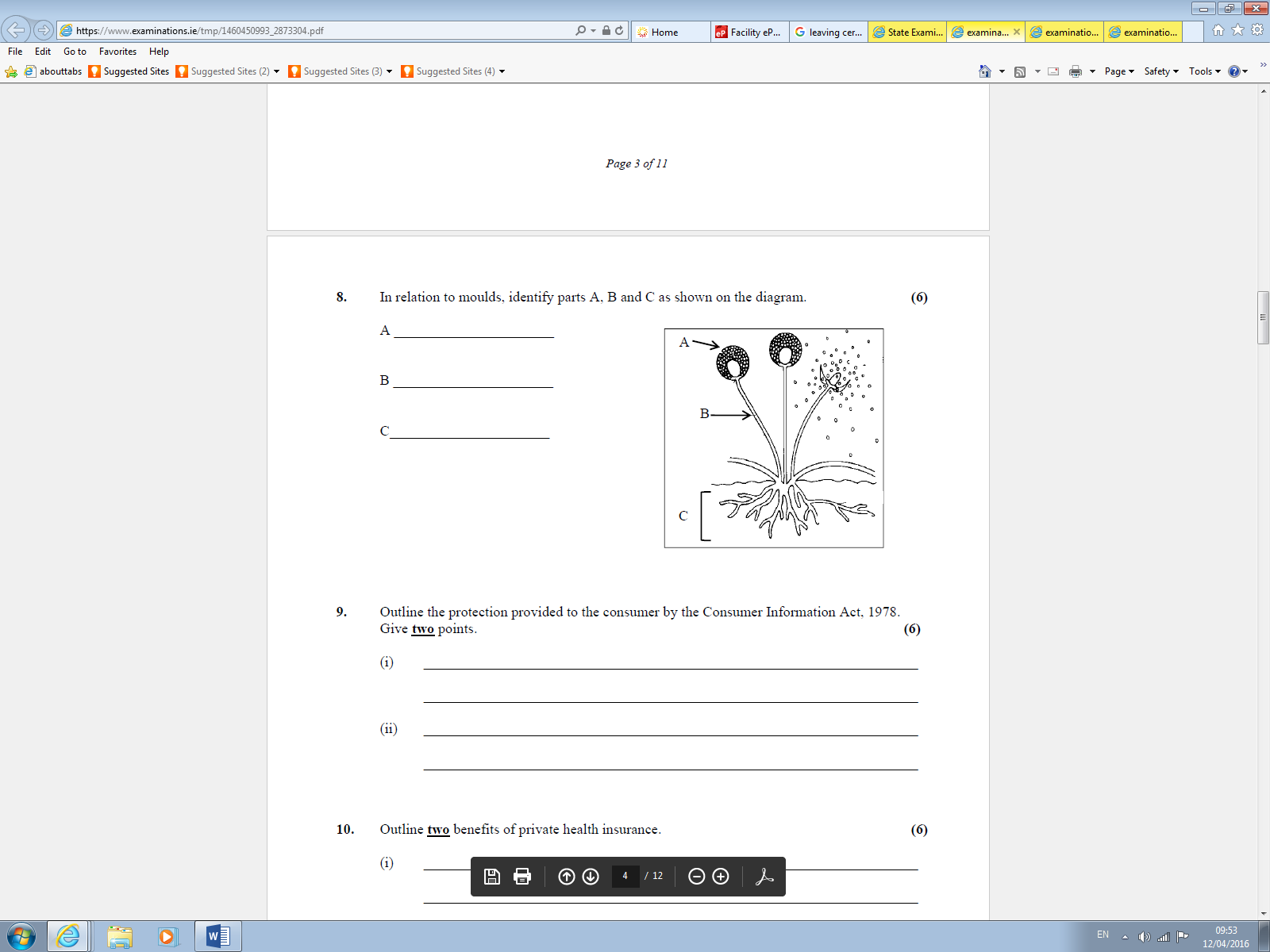
 source

 reproduction / growth of bacteria

 high risk foods. **(20)**

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

**2012 - Sec A**



**Sec B**

**‘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

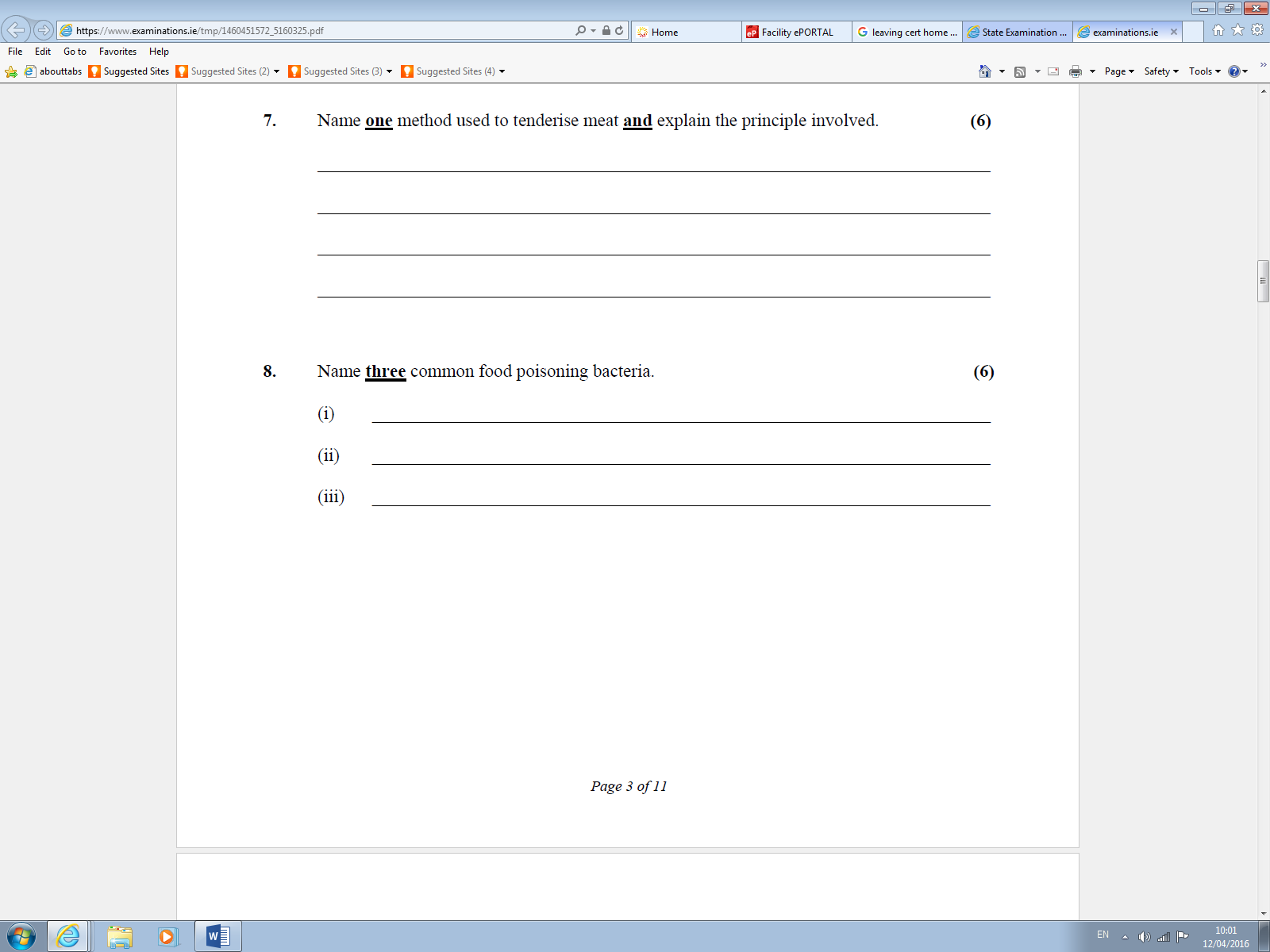
 cooking and reheating procedures

 kitchen hygiene. **(24)**

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

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

**2011 – Sec A**



**Sec B**

**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:

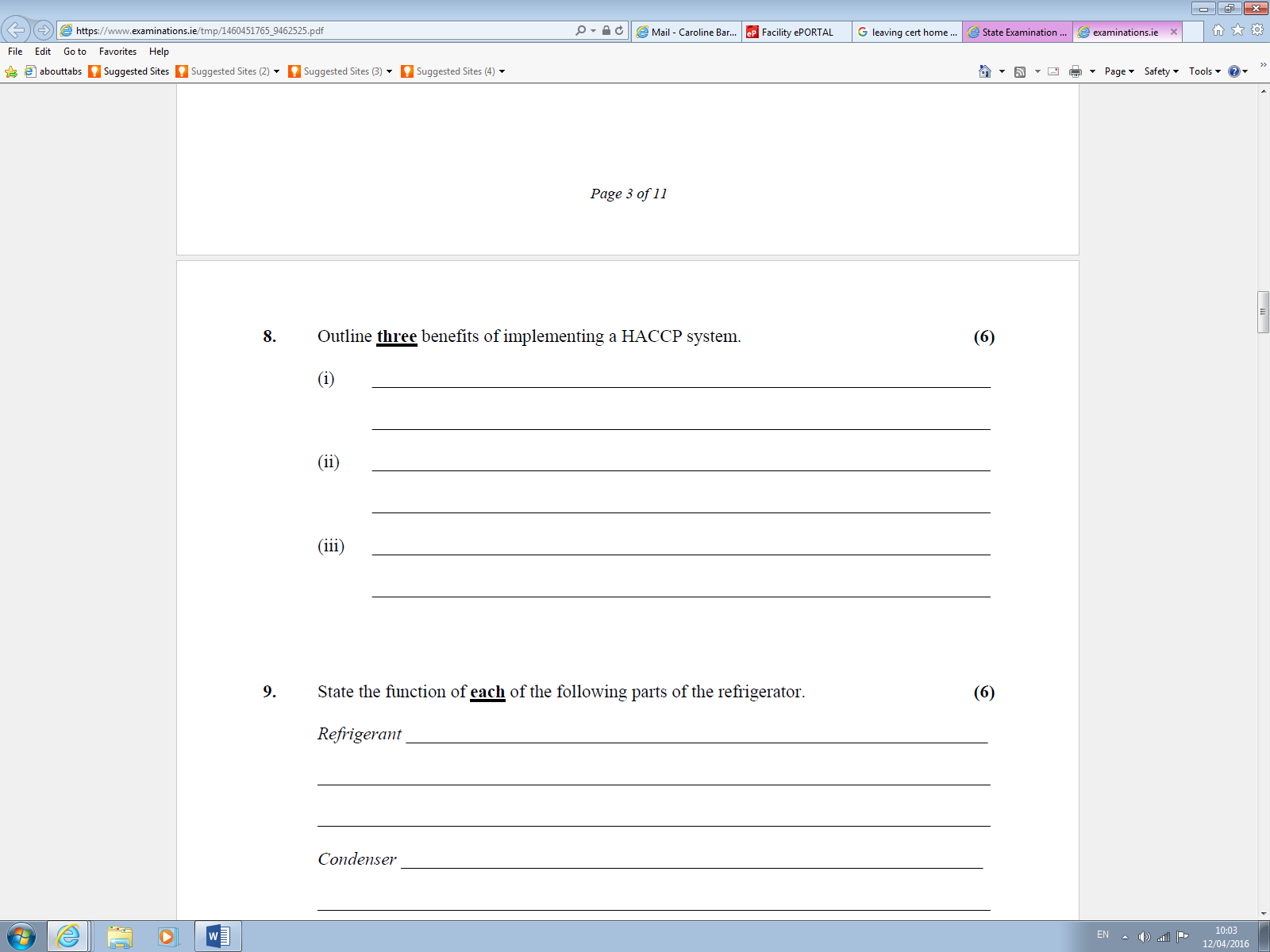
 stages of production

 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)**

**2010 – Sec A**



**Sec B**

**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:

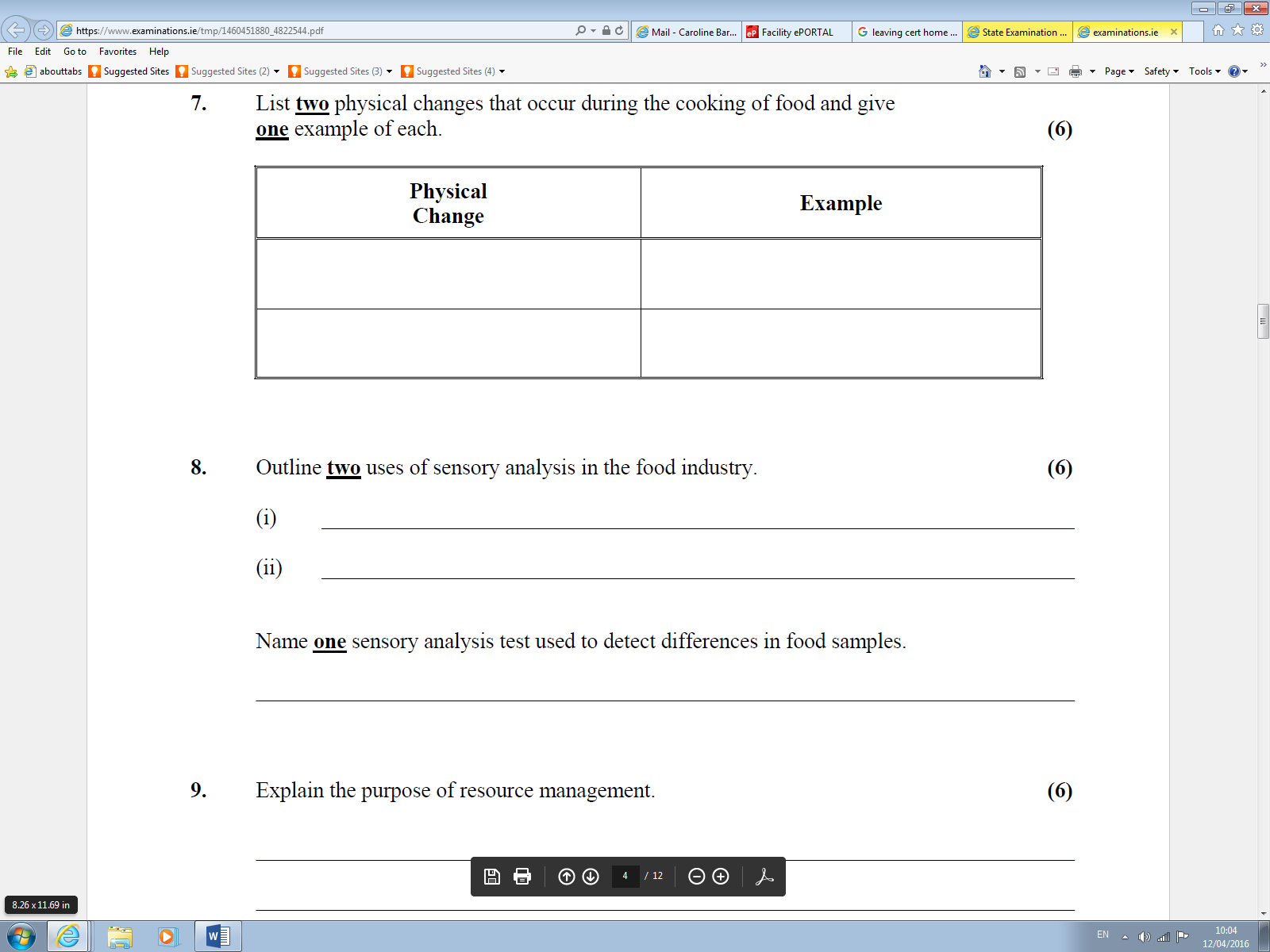
 types

 suitability for purpose

 environmental impact. **(16)**

**(c)** Outline the protection provided to the consumer by Labelling Regulations (1982, 1991 and 2002). **(8)**

**2009 – Sec A**



**Sec B**

**‘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)**

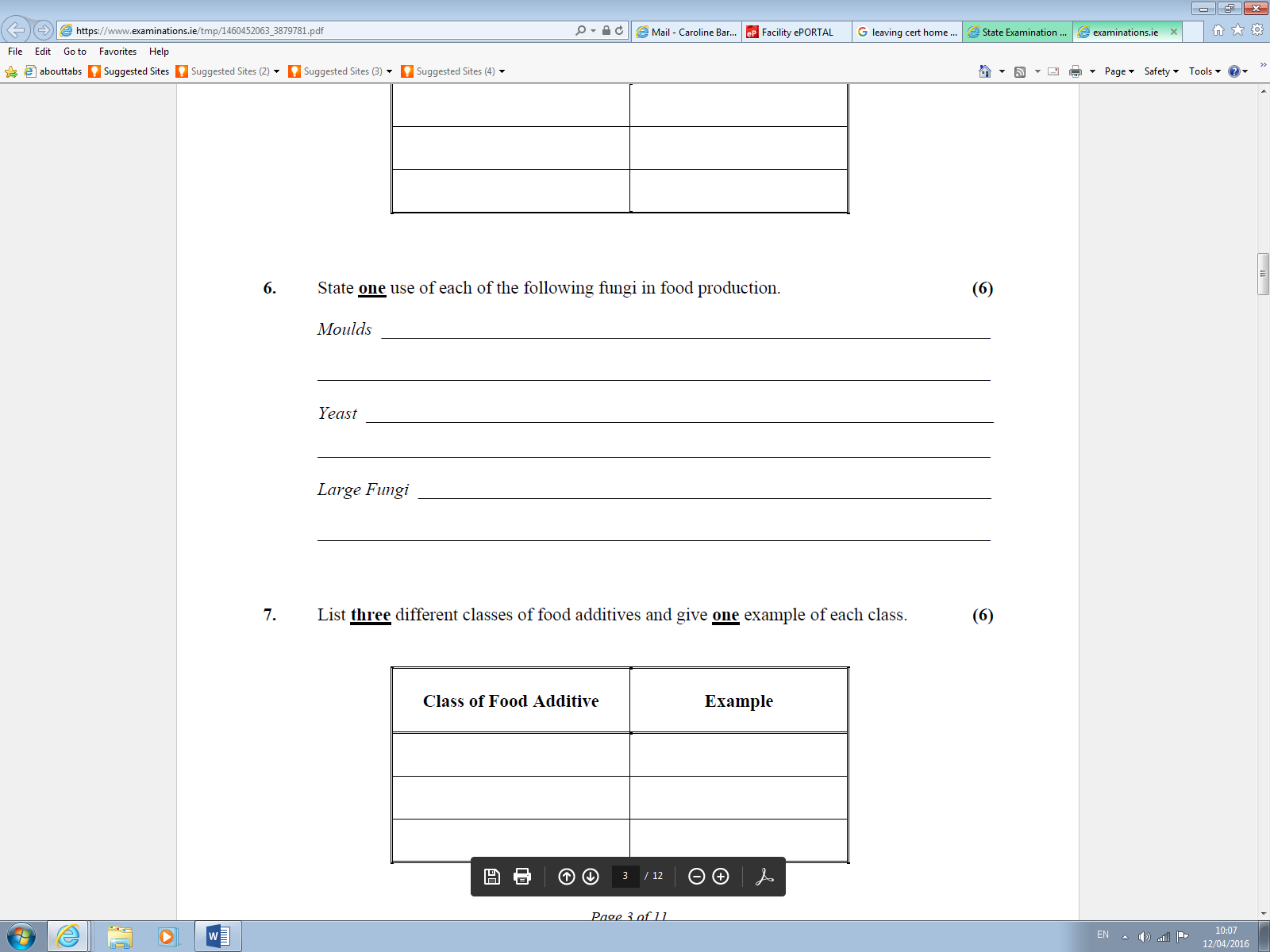
**(c)** In relation to food poisoning explain **each** of the following:

􀀁 incubation period

􀀁 toxic food poisoning

􀀁 infectious food poisoning.**(18)**

**2008 – Sec A**



**Sec B**

**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 andcooking/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)**