

Section B - Question 3 Past Exam Papers

2015

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

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

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

'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

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

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

'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

'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)**

2007

"Sensory analysis is a scientific discipline used to evoke, measure, analyse and interpret reactions to those characteristics of foods as they are perceived by the senses of sight, smell, taste, touch and hearing". (Institute of Food Technologists, 1981)

(a) Discuss the influence of any three of the senses when choosing, buying or eating food. **(15)**

(b) Name three categories of Sensory Analysis tests and list one test from each category. **(15)**

(c) Set out the conditions necessary for conducting Sensory Analysis testing to ensure accurate results. **(20)**

2006

"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)**

2005

The microwave cooker has become an integral part of the kitchen in recent years.

- (a) Set out details of a study you have carried out on a microwave cooker. Refer to:
- (i) working principle
 - (ii) modern design features
 - (iii) guidelines for using the appliance. **(30)**
- (b) Evaluate the contribution of the microwave cooker to modern food preparation and cooking practices. **(12)**
- (c) Outline the protection provided to the consumer by the Hire Purchase Act 1960. **(8)**

2004

Brian and Helen Jones live with their two children, Colm (4) and Niamh (2). Both parents work full time and have a combined net monthly income of €3,250. They also receive child benefit of €250 per month. Their mortgage repayment is €600 per month. They commute to work using the family car. Colm and Niamh attend the local crèche each day.

- (a) Outline the considerations that the Jones family should take into account when planning their household budget. **(12)**
- (b) Using the information given above, set out a monthly budget for the Jones family to ensure efficient management of financial resources. **(16)**
- (c) Give details of one health insurance scheme that you would recommend for this family. Give reasons for your choice. **(12)**
- (d) State how the family functions as a financial unit within the economy. **(10)**