

Studyclix Topic Analysis - Leaving Cert Home Economics

Exam Question	2018	2017	2016	2015	2014	2013	2012	2011	2010	2009	2008	2007	2006	2005	FREQUENCY	
<b>1. Consumer Studies</b>																
1.1 Advertising and Spending	Q. 10			Q. 12	Q. B 4(a)	Q. 10	Q. B 1(d)	Q. B 3(a)		Q. 10	Q. B 1(d)			Q. B 4	6.5	
1.2 Consumer Acts		Q. 12	Q. B 4(c)				Q. 9	Q. B 3(c)	Q. 11, B 3(c)	Q. B 4(c)	Q. 12	Q. 12		Q. B 3(c)	7.5	
1.3 Labels and Logos	Q. 5, B1(e)		Q. 11, B 3(c)				Q. B 1(a)		Q. 12	Q. 12			Q. 5	Q. B 1(d)	6	
1.4 Consumer Research			Q. 9, B 4(a)(b)				Q. 11				Q. 9	Q. 10		Q. B 4	3.5	
<b>2. Diet &amp; Health</b>																
2.1 Healthy Eating Diets	Q. B 1(a)	Q. B 1(e)	Q. B 1(a)	Q. B 1(d)	Q. B 1(c)	Q. B 1(b)					Q. B 1(a)(d)	Q. B 2		Q. B 1(a)	9	
2.2 Vegetarian/Vegan Diets	Q. B 2		Q. 5				Q. 5			Q. B 1(b)					3	
2.3 Deficiencies		Q. 4		Q. B 1(c)		Q. 3		Q. 3			Q. 3		Q. 3		3.5	
2.4 Fibre Diet			Q. B 1												1	
2.5 Energy	Q. 4				Q. 4		Q. B 1(c)		Q. 4				Q. 2		3	
2.6 Diabetes								Q. B 2(a)		Q. 3					1.5	
<b>3. Food Science and Nutrition</b>																
3.1 Protein	Q. B 2(c)	Q. 1	Q. 1, 5	Q. 1	Q. B 1(c)(d)	Q. 1		Q. 4, B 1(b)	Q. 1		Q. 1	Q. 1	Q. B 1	Q. 1	8	
3.2 Carbohydrates	Q. 1	Q. 2, B1	Q. 1(a)(b)(c)	Q. 2	Q. 1		Q. B 1(b)	Q. 1	Q. 2	Q. 1		Q. 2, B1(a)(b)		Q. B 1	8	
3.3 Fat	Q. B 1(b)(c)(d)		Q. 2	Q. 4	Q. 2	Q. 2, B1(c)(d)	Q. 2				Q. B 1(b)(c)	Q. 5	Q. 1	Q. 2	6.5	
3.4 Vitamins	Q. 2	Q. B 2(c)	Q. B 2(c)			Q. 3	Q. B 1(c)	Q. 2, 5		Q. B 1(c)				Q. B 2(a)	6.5	
3.5 Minerals			Q. 4	Q. B 1(b)	Q. 3		Q. 1	Q. 8	Q. 3, B 1(b)(c)	Q. 2	Q. 2	Q. 3, B 1(c)	Q. B 2(a)		7	
<b>4. Food Industry and Packaging</b>																
4.1 Sensory Analysis Testing		Q. B 3		Q. 6		Q. B 2(b)				Q. 8		Q. B 3		Q. 5	4.5	
4.2 Milk Preserving Processes		Q. 6						Q. B 1(c)		Q. 5	Q. 4			Q. 4(a)	3	
4.3 Cheese Making		Q. B 2(b)							Q. 5						1.5	
4.4 Yoghurt Making													Q. B 2(b)		1	
4.5 Processed Food	Q. 6, B 3(a)	Q. 5, 7	Q. 3, 6		Q. 7			Q. B 3(b)		Q. 6, B 2(b)		Q. B 1(d)	Q. B 3(a)	Q. 4	7	
4.6 Speciality Foods		Q. 2(c)					Q. 4	Q. B 1(d)	Q. B 2(a)						4	
4.7 Food Legislation	Q. B 3(c)	Q. 3			Q. 5		Q. B 3(c)	Q. B 3(c)		Q. B 2(c)				Q. 5, B 3(c)	5.5	
4.8 Irish Food Industry							Q. B 1(a)		Q. B 1(a)	Q. B 2(a)		Q. 7	Q. B 2(c)	Q. 7	5	
<b>5. Food Spoilage and Safety</b>																
5.1 Additives	Q. B 3(b)(c)							Q. 3	Q. 11, B 2(b)(c)	Q. 10		Q. 7		Q. B 3(b)(c)	Q. 8	5
5.2 Food Poisoning Bacteria	Q. 8	Q. 6	Q. 7	Q. B 3(a)(b)	Q. B 3(c)	Q. 8	Q. 8	Q. 8		Q. B 3(c)		Q. 5	Q. 7		7	
5.3 Micro Organisms in Production				Q. B 3(c)	Q. 8							Q. 6		Q. 6	2.5	
5.4 Safe Food Practices							Q. B 3(a)					Q. B 3(a)(c)			1.5	
5.5 HACCP			Q. 8		Q. B 3(a)				Q. 8			Q. B 3(b)			3	
5.6 Enzymic Food Spoilage				Q. 8		Q. B 3(a)				Q. B 3(b)				Q. 6	3	
<b>6. Foods</b>																
6.1 Meat	Q. 3				Q. B 2			Q. 7	Q. B 1(d)					Q. B 1(a)	4	
6.2 Milk, Cheese, Yoghurt		Q. B 2(a)			Q. 6	Q. 5		Q. B 1(a)						Q. B 2	4	
6.3 Fish			Q. B 2(a)(b)						Q. B 2(a)(b)					Q. 4	2.5	
6.4 Cereal				Q. 5, 8		Q. 4					Q. 5				1.5	
6.5 Eggs				Q. B 2						Q. 4		Q. 4			2	
6.6 Fruit & Vegetables							Q. B 2(a)(b)				Q. B 2(a)				2	
<b>7. Meal Planning and Preparation</b>																
7.1 Soups and Sauces				Q. 7					Q. 6				Q. 6		1.5	
7.2 Heat Transfer Methods	Q. 7						Q. 6								1	
7.3 Cooking Methods					Q. B 3(b)		Q. 6			Q. B 2(b)		Q. 6			3	
7.4 Food Preservation			Q. B 3(a)(b)		Q. B 2(c)	Q. 7, B 3(c)	Q. B 3(b)	Q. 5	Q. B 3(a)		Q. B 2(b)(c)		Q. 8	Q. B 2	7	
<b>8. The Family</b>																
8.1 Resource Management		Q. 9		Q. 9		Q. B 4			Q. 9		Q. 9			Q. B 4(a)(b)	Q. 10	4.5
8.2 History of Family Development					Q. B 5(a)							Q. B 5(a)			2	
8.3 Family Structures & Functions					Q. B 5(b)(c)	Q. 5(a)(b)		Q. B 5	Q. B 5(a)		Q. B 5(b)(c)			Q. B 5(a)(b)	6	
8.4 Family Law	Q. 5(c)					Q. B 5(c)	Q. B 5(b)(c)		Q. B 5(c)			Q. B 5		Q. B 5(a)(b)	6	
8.5 Family As A Caring Unit	Q. B 5(a)(b)		Q. B 5				Q. B 5(a)(b)		Q. B 5			Q. B 5		Q. B 5(c)	6	
8.6 Marriage		Q. 5		Q. 5						Q. B 5			Q. 5(c)		4	
<b>9. Household Finances</b>																
9.1 Saving	Q. 11			Q. B 4(c)						Q. B 4(b)					2.5	
9.2 Income & Expenditure	Q. 12	Q. 11	Q. 10	Q. 10				Q. 10			Q. 11			Q. 9	Q. 11	4
9.3 Tax and Insurance		Q. 10			Q. 9		Q. 10							Q. 10		2
9.4 Housing & Mortgages					Q. 10		Q. B 4	Q. 11			Q. 11, B 4	Q. 11		Q. 12	4	
9.5 Household Budget		Q. B 4		Q. 10, B 4(a)(b)	Q. B 1(b)	Q. 12		Q. B 4	Q. B 4(a)(c)						5.5	
<b>10. Household Appliances</b>																
10.1 Technology in The Home	Q. B 4(a)										Q. B 4(a)				2	
10.2 The Microwave					Q. B 4(b)						Q. B 4(b)	Q. 9		Q. B 4(a)(b)	3.5	
10.3 The Fridge	Q. B 4(b)			Q. 11		Q. 9			Q. 9	Q. B 4(b)		Q. B 4		Q. 5	5	
<b>11. The Environment</b>																
11.1 The Environment	Q. B 4(c)		Q. 12, B 3(c)		Q. 12, B 4(c)		Q. 12		Q. B 3(b)	Q. 12		Q. 9			5	
<b>12. Textiles</b>																
12.1 Textiles	Q. 9		Q. 11		Q. 11	Q. 11			Q. 10			Q. 10	Q. 12		3.5	

Our Predictions:

- Eggs are likely to come up as part of a long question in Section B as they haven't appeared on the paper in a while.
- Fruit and Vegetables haven't been part of a long question in Section B since 2012 so it's very likely they will appear this year
- Processed Food tends to come up quite often as both long and short questions, so we think it could come up again in 2019.
- Micro Organisms in Food Production hasn't appeared in 3 years so it's about time it could come up again. Make sure to learn about moulds, etc!
- The Microwave seems to come up every 3/4 years as a long question in Section B, and it's been 4 years since it was last asked, so it's very likely to appear this year.

KEY:

Long Question = 1

Short Question = 0.5