

2015

Saint Mary's College of Domestic Science: Prospectus 1941-42

City of Dublin Vocational Education Committee

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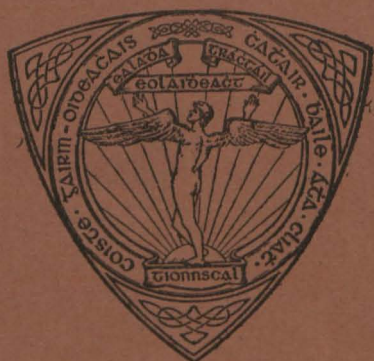


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1941-42



Session
1941-42

SAINT MARY'S
College of Domestic Science
CATHAL BRUGHA STREET, DUBLIN

PROSPECTUS

CITY OF DUBLIN VOCATIONAL EDUCATION COMMITTEE

Alderman C. Breathnach, LL.D., T.D. (Chairman), 384 Clontarf Road.

Councillor M. O'Sullivan, P.C. (Vice-Chairman), 74 Ballymun Road, Glasnevin.

The Rt. Hon. Councillor Mrs. K. Clarke, Lord Mayor, Mansion House.

Senator D. D. Healy, T.C., P.C., 40 Usher's Quay.

Councillor Mrs. M. Cosgrave, L.L.A., 17 Park Drive, Cowper Gardens.

Councillor P. Belton, T.D., Bellevue Park, Killiney.

Councillor J. J. Byrne, B.A., B.L., 60 Talbot Street.

Councillor Fintan Burke, 4 Wilfield Road, Ballsbridge.

Miss Helena Molony, 48 Fleet Street.

Micheal O'Foghludha, 5 Cabra Road.

Mr. M. P. Rowan, 52 Capel Street.

Dr. Lorcan G. Sherlock, 18 Kildare Street.

Mr. W. J. Whelan, 35 Lower Gardiner Street.

Mr. Ml. Colgan, 6 Gardiner's Row.

Offices:—

Technical Institute,

Bolton Street,

Dublin.

L. E. O'Carroll, B.A., B.L.,

Chief Executive Officer.

Tel. No. 43553.

St. Mary's College
OF
Domestic Science



PROSPECTUS

INTRODUCTORY

The College of Domestic Science is conducted under the auspices of the City of Dublin Vocational Education Committee. The building was completed in the year 1941 and has been designed to meet the need for an institution where a sound practical training in all branches of domestic economy can be provided not only for those who work in the home, but also for those who require such training as a means of earning their livelihood.

The main function of the College is to offer those types of domestic science instruction which cannot be provided in the ordinary school. The building is designed and classrooms specially equipped for this purpose. There are, among other features, a theatre to seat two hundred and fifty students in which practical demonstrations in domestic subjects can be given; a restaurant kitchen, servery and lunch-room in which students will receive practical training in catering, cooking and serving under hotel or institutional conditions; and a model flat in which students may obtain practical experience of ordinary house-keeping while attending the Diploma and Household Management courses. In addition, there are kitchens, laundries, housewifery, needlework and dressmaking rooms with standard equipment, a science laboratory and a gymnasium. Physical training classes are open to all whole-time students of the college and provision is also made for organised games at the Committee's Sports field at Terenure.

The College is situated on a quiet thoroughfare just off O'Connell Street, convenient to all public services.

Office hours 10-4. Saturdays 10-1.

Telephone No. 21813.

All communications should be addressed to

Miss K. O'Sullivan,

Principal,

College of Domestic Science,

Cathal Brugha Street,

DUBLIN.

DUBLIN COLLEGE OF COURSES OF

TYPE OF INSTRUCTION	Duration	Qualifications for admission to Course	Fee	Page
<p>CERTIFICATE COURSES FOR THOSE PREPARING FOR SPECIFIC OCCUPATIONS.</p>				
<p>A. HOUSEHOLD MANAGEMENT COURSE. (General training in domestic subjects for home life).</p>	3 terms	Intermediate Certificate or entrance examination.	£3 per term	
<p>B. INSTITUTIONAL MANAGEMENT COURSE. (More advanced training than (A) with special attention to cooking and serving for large numbers of people).</p>	3 terms	Household Management Certificate or Residential School Certificate or Department's group Certificate in Domestic Science.	£3 per term	
<p>C. HOTEL COOKERY COURSE. (Training in practical cookery for women wishing to qualify as cooks).</p>	3 terms	Department's Certificate in Senior Cookery.	£2 per term	
<p>D. APPRENTICE CHEFS' COURSE. (For boys taking up hotel and restaurant cookery work).</p>	6 terms	Primary School Certificate or entrance examination.	£2 per term	
<p>E. TEAROOM COOKERY COURSE. (Syllabus covers range of dishes suitable for guest-house or small restaurant).</p>	2 terms	Certificate of satisfactory attendance at recognised course in Cookery.	£1 per term	
<p>F. NUTRITION AND DIETETICS COURSE. (Scientific course in theoretical and practical subjects for those holding special qualifications).</p>	3 terms	Science Degree or Teacher's Diploma in Domestic Economy or Nursing Training.	£5 per term	

DOMESTIC SCIENCE

TRAINING

TYPE OF INSTRUCTION	Duration	Qualifications for admission to Course	Fee	Page
<p>G. DIPLOMA COURSE FOR THE TRAINING OF TEACHERS. (Three-year course in domestic subjects and the theory and practice of education).</p>	9 terms	As prescribed on page 9	£20 per session of 3 terms	
OTHER COURSES.				
<p>H. DAY JUNIOR TECHNICAL COURSE. (Combined training in domestic and general subjects. A suitable preparation for entry to dress-making, domestic and other occupations).</p>	6 terms	Sixth Standard	5/- per session of 3 terms	
<p>I. SINGLE SUBJECT COURSES. (Classes in single subjects for those who can spare only a few hours per week for attendance. Morning, afternoon and evening classes are held in the following subjects: Cookery, Needlework, Laundry, Housewifery, Dressmaking, Millinery, First Aid, Home Nursing, Embroidery, Housecraft).</p>	3 terms		7/6 for one subject 2/6 for each additional subject per session of 3 terms	
<p>J. DEMONSTRATION COURSES. (Public demonstrations in various branches of cookery and housewifery).</p>			According to type of lesson or course.	

GENERAL REGULATIONS

ENROLMENT

The College will be open for enrolment of students in all courses except evening courses from Monday, 1st September, 1941.

Hours—10 a.m. to 1 p.m. and 3 p.m. to 5 p.m.

Enrolment of students for evening courses will be made from Monday to Friday between 7 and 9 p.m. on week beginning 15th September, 1941.

Students will be advised as to the course or classes best suited to their requirements.

TERMS

Winter term—1st September, 1941, to 20th December, 1941.

Spring term—6th January, 1942, to 31st March, 1942.

Summer term—8th April, 1942, to 27th June, 1942.

ATTENDANCE

Regular and punctual attendance is essential. No student may be absent without the knowledge and sanction of the Principal or her representative.

EQUIPMENT

Students must provide themselves with such uniform, books and other equipment as may be prescribed for the course they are following. The necessary list will be furnished to each student on enrolment.

UNIFORM

Students enrolled in whole-time courses must wear the uniform prescribed while in attendance at classes.

RESIDENCE in FLAT

During the course of training students attending the Diploma Course, Household and Institutional Management courses will be expected to spend a few weeks' residence in the residential flat so as to obtain practical knowledge in housekeeping.

During this period each student will be charged a fee of one guinea per week for board, payable in advance.

BREAKAGES

All breakages and damage to College property must be paid for. Students attending Certificate courses must deposit £1 at the beginning of each session to cover such charges. The balance due from this will be refunded at end of session.

SMOKING

Smoking is not permitted within the College.

DAMAGE to SCHOOL PROPERTY

Students wilfully damaging College property may be required, on order of the Committee, to pay for such repairs or replacements as may be necessary.

STUDENTS' PROPERTY

The Committee does not accept any responsibility for loss or damage to any property—bicycles, coats, hats, books, etc., belonging to students. Where lockers are apportioned to students they are required to provide their own padlocks and keys.

DISCIPLINE

Strict order and behaviour must be observed by all students. Students should make themselves familiar with these regulations, and such others as may be made from time to time. The rules of the College must be strictly observed and any breach will be reported to the Principal. Students are reminded that the College and its equipment are the property of the citizens; their loyal co-operation in maintaining strict discipline is therefore anticipated.

The Principal is empowered to suspend the privileges of any student failing to observe the regulations, and the Committee reserve the right to cancel these privileges without refunding the fees.

HOSTELS

Arrangements will be made to obtain suitable accommodation for students who are not living at home or with relatives.

Students are expected to stay at approved hostels or lodgings, a list of which can be had on application.

EXAMINATIONS and REPORTS

The progress of students attending full-time courses will be tested periodically and reports furnished to parents or guardians.

The decision of the Principal in regard to examination results is final.

RECREATION and PHYSICAL TRAINING

The Sports Ground, Templeogue Road, is within three minutes walk of Terenure Tram terminus.

The grounds are under the general care and direction of a

resident Superintendent. They are equipped with two pavilions, one of which is reserved for girls—and afford excellent facilities for recreation, organised games and athletics.

FEES

Students are not admitted to classes till fees are paid. Cheques should be made payable to City of Dublin Vocational Education Committee.

For Students from outside the City boundary the fees for all courses and classes except the Diploma Course will be increased by one half.

Students attending Courses A. B. and G. are charged a fee of £3 per term for the mid-day meal provided in the College.

COMMUNICATIONS

All communications should be addressed to the Principal, College of Domestic Science, Cathal Brugha Street, Dublin.

COURSES OF TRAINING

A. HOUSEHOLD MANAGEMENT

This Course is designed for those who have completed their general education and desire to supplement it by a training in those subjects which the mistress of a well-ordered home must know.

Attendance for about 25 hours per week for three terms is required for full qualification.

Entrants must be at least 17 years of age and must hold the Secondary School Intermediate Certificate or its equivalent; alternatively, they must reach a satisfactory standard at the entrance examination.

The Course includes Household Cookery, Laundrywork, Household Routine, Needlework, care of household linen, simple Dressmaking, Millinery, First Aid, Home Nursing, Hygiene, Infant Welfare.

Fee — £3 per term.

B. INSTITUTIONAL MANAGEMENT

This Course is designed for those who have some knowledge of domestic subjects and wish to train for positions in schools, clubs, hotels, hospitals and other institutions where a special knowledge of cookery, catering and other such subjects is required.

Attendance for about 25 hours per week for three terms is required for full qualification.

Entrants must be at least 18 years of age and must have a good general education and hold the Household Management Certificate or a certificate of satisfactory attendance from a Residential School of Domestic Economy or hold the Department's group Certificate in Domestic Economy.

The Course includes Cookery, Needlework, Laundrywork, Household Routine, First Aid, Home Nursing, Simple Dietetics, Child Welfare, Organisation of Work and Business Training.

Fee — £3 per term.

C. HOTEL COOKERY

The Course is arranged for women who desire a thorough training in all branches of cookery with a view to earning their livelihood as expert cooks.

Full-time attendance for about 15 hours per week for three terms is required.

Entrants should have a good general education and hold the Department's Certificate in Senior Cookery, or alternatively pass the entrance test in Cookery.

The Course includes training in the planning, cooking and serving of meals, theory of cookery and simple dietetics. Training is given both under ordinary household conditions and under restaurant conditions with the use of modern hotel kitchen equipment.

Fee — £2 per term.

D. APPRENTICE CHEFS

The Course is planned to suit boys of 15 to 16 years of age who wish to become fully qualified chefs. It is conducted in co-operation with the Hotel and Restaurant Keepers' Association, and has been in existence for the past twelve years. Through it many youths have been placed in permanent and remunerative employment.

Full time attendance of about 25 hours per week for two years is required to secure the initial certificate.

Entrants must hold the Primary School Certificate or sit for entrance examination.

Entrants must provide themselves with uniform and books as specified on appropriate form.

Fee — £1 per term.

A limited number of scholarships will be awarded to candidates who obtain the highest places in the entrance examination and subsequent interview by the Hotel Advisory Committee.

E. TEA-ROOM COOKERY

This Course is to train students as bread, cake and pastry makers in tea-rooms and snack bars.

Attendance for about 15 hours per week for two terms is required for full qualification.

The Course will include:

- (1) Practical experience in luncheon and tea-room cookery in all branches, cake making, pastries, etc.
- (2) Practice and theory in catering, buying and general management of guest houses and tea-rooms.
- (3) Art Classes—including cake designing and menu writing.

An extra term is recommended to students who wish to specialise in sweet-making and cake decorating.

Fee — £1 per term.

F. NUTRITION and DIETETICS

This Course is arranged to suit the requirements of those engaged in various public health services, and also for social workers and those interested in scientific catering for schools and institutions.

Attendance for about 20 hours per week for three terms is required for full qualification.

Entrants must hold a Teacher's Diploma in Domestic Science or a University Degree in Science, or full qualifications in Nursing.

This Course will include practical and theoretical instruction in Physical and Biological science, cookery and accounts.

Fee — £5 per term.

G. DIPLOMA COURSE for TEACHERS of DOMESTIC SCIENCE

The object of the course is to train women as teachers of Domestic Economy subjects.

The conditions of admission are set out below. They remain the same as those hitherto prescribed for entrance to the Irish Training School of Domestic Economy, St. Kevin's Park, Kilmacud, County Dublin.

CONDITIONS OF ADMISSION

Applicants for admission to this course must not be less than 18 years of age on 1st October of year of entry.

ENTRANCE EXAMINATION

An examination will be held by the Department of Education as follows:

Part I. Written examination in Irish, English and Arithmetic.

Part II. (i) Practical tests in Cookery and Needlework.

(ii) Oral Examination.

Applicants who have passed in any subject of Part I at the Matriculation Examination of a recognised University or at the Intermediate Certificate Examination of the Department of Education, may claim exemption from examination in that subject. The standard required for a pass in Part I will be approximately that which may be expected of a student who has passed the Intermediate Certificate Examination. No text books are prescribed for the examination.

Part I of the examination is a test of general education and only those candidates who are successful in this test or who are eligible for exemption therefrom will be admitted to Part II of the Examination.

The subjects and marks for Part II will be as follows:

(i) Practical tests in Cookery (20 marks) and Needlework (10 marks).

These tests may include:

Cookery: Simple tests in the preparation of dishes to illustrate primary methods, viz., boiling, stewing, roasting, frying, grilling, baking.

Needlework: Tests to show all stitches used in the making of undergarments.

Candidates should bring to the examination an apron, sleeves and all necessary accessories.

(ii) Oral Examination:

(a) Irish (30 marks).

(b) General Knowledge, including Mental Arithmetic and outlines of the History, Geography and Industrial and Economic conditions of Ireland (30 marks).

(c) General Suitability (30 marks).

Applications for admission to the entrance examination must be made on Form V.87A to the Department of Education, Talbot House, Talbot Street, Dublin. Copies of this form will be sent on request. Latest date for receipt of applications is 10th May, 1941.

NUMBER OF PLACES

The number of places to be filled this year is twenty-four. Of these, two may be reserved for candidates from the Fíor-Ghaedhealtacht. The remaining places will be offered to those applicants who stand highest in order of merit in Part II of the examination.

SCHOLARSHIPS

Eight scholarships are offered by the Department of Education for competition among candidates whose parents or guardians can show that their circumstances are such as would debar them from meeting the full expenses involved. Each Scholarship will be tenable for three years and consists of:

(a) the payment of the tuition fee of £20 per session.

(b) in the case of students whose parents reside outside Dublin City area, the payment of a sum not exceeding £40 per session towards defraying maintenance and other expenses.

These payments will be made by the Department of Education (a) direct to the City of Dublin Vocational Education Committee and (b) direct to the student concerned. The decision of the Department of Education on the award of the scholarship, on its renewal in the following years and on the amount to be paid to the student shall be final.

DATES AND TIMES OF EXAMINATIONS

Part I of the Entrance Examination will be held on Wednesday, 4th June, 1941. Provided that there are sufficient applications in each case, centres for this part of the Examination will be arranged at Dublin, Cork, Limerick, Waterford, Galway and Letterkenny.

The Time Table of Part I will be as follows:

- (1) Arithmetic 10 a.m. to 11.30 a.m.
- (2) English 11.40 a.m. to 1.20 p.m.
- (3) Irish 2.30 p.m. to 4.15 p.m.

Candidates who have passed in Part I or who have been exempted therefrom under the conditions prescribed in the second paragraph of this Section will be called for Part II of the Examination on one of the dates, the 1st, 2nd, 3rd, 4th July, 1941, of which they will be notified individually. Part II of the Examination will be conducted in Dublin.

MEDICAL CERTIFICATE

Each successful candidate will be required to undergo a medical examination by a doctor nominated by the Department, and the candidate will not be admitted to the course unless the medical report received by the Department is satisfactory. The Department will arrange for this examination to be held as near as possible to the candidate's place of residence. The doctor's fee and any travelling expenses involved must be defrayed by the candidate.

BIRTH CERTIFICATE

Successful candidates must furnish evidence of age (certified extract from Public Registry of Births), and testimonials of good character from at least two responsible persons.

FEES AND OTHER CHARGES

All fees must be paid in advance.

The fee for the course is £20 per session; alternatively £10 may be paid before 1st September and £10 before 1st February each session. All fees should be paid by cheque or Money Order crossed and made payable to City of Dublin Vocational Education Committee. They should be sent to the Principal, College of Domestic Science, Cathal Brugha Street, Dublin.

Students are required to provide their own materials for Dress-making and Housewifery and such material as will be required for finished specimens of Laundrywork.

A fee of £3 per term is charged to cover the mid-day meal provided in the College.

A deposit of £1 must be made at the beginning of each session to cover breakages and loss or damage of equipment. The balance due from this will be refunded at end of each session.

TERMS AND HOURS

The duration of the course is three sessions.

The terms are:

1st Term — Beginning of September to Christmas.

2nd Term — Christmas to Easter.

3rd Term — Easter to end of June.

The College will be closed for two weeks at Christmas and one week at Easter.

The hours of instruction are 9.30 a.m. to 12.30 p.m. and 1.30 p.m. to 4.30 p.m. each day except Saturday.

PROBATION

The first three terms of a student's attendance is a probationary period. Should she fail to make satisfactory progress or show herself unsuited to the work her training as a teacher will be discontinued.

SUBJECTS

The course includes the following subjects:

Cookery, Needlework, Dressmaking, Laundry, Housewifery
Dietetics, Education, Biological Science, Physical Training,
Blackboard Drawing, Irish.

In addition arrangements will be made for teaching practice in classes of various types.

AWARD OF DIPLOMA

A diploma as a teacher of domestic economy subjects will be granted to students who attend the course satisfactorily and pass the examinations prescribed by the Department of Education. Diplomas "with distinction" will be awarded to those students who show special merit in their studies and in the final examination.

The decision of the Department of Education in all matters relating to the award of the diploma must be regarded as final.

PRIZES

Prizes of the value stated will be awarded by the Department of Education upon the results of the sessional examinations in the following subjects, provided sufficient merit is shown:

	FIRST YEAR	SECOND YEAR	THIRD YEAR
Cookery	£1	£2	£3
Laundrywork	£1	—	£2
Dressmaking and Home Sewing	£1	£1	£2
Housewifery	£1	£1	£2
Elementary Science	—	£1	£2
Irish	—	£1	£1

In the case of a student obtaining the Diploma with Distinction, if the total value of any prizes awarded to her in the third year be less than £5 it will be raised to that amount.

H. DAY JUNIOR TECHNICAL COURSE

This is a full-time Day Course requiring the attendance of the students every morning and afternoon (Saturdays excepted).

The Course is designed to bridge the gap between the school-leaving age of 14 years and the usual employment age of 16 years. It will be found useful to girls who look forward to employment as apprentices in women's trades. Also it will be helpful as a preliminary training to any type of women's work.

The Course includes the following subjects:

Cookery, Dressmaking, Needlework, Laundry, Irish, English, Arithmetic, Drawing, Physical Training, Religious Instruction.

Pupils should have spent one session in sixth standard before applying for admission.

Fee — 5/- per session.

I. COURSES in SINGLE SUBJECTS

Morning, afternoon and evening classes will be organised to suit those who can spare only a few hours per week to attend course of instruction. In general these courses will extend over three terms but some shorter courses will also be available.

Each subject may be taken separately, but students are advised to take up, each session, a systematic course of study from the following subjects:

Cookery, Dressmaking, Needlework, Housewifery and Laundry, Dietetics, Housecraft, Millinery, First Aid, Home Nursing, Embroidery.

At the beginning of each session the College will be open at appointed hours to advise applicants on the suitability of the various courses to their needs.

Fee — 7/6 per subject, 2/6 for each additional subject.

J. DEMONSTRATION COURSES

Demonstration in various branches of cookery and household work will be open to the public in the demonstration theatre throughout the session. These will in general be arranged in sets of a few lessons extending over a short period.

The following courses will be arranged:

Household Cookery, Advanced Cookery, Invalid Cookery, Catering and Menus, Dietetics, Household Management, Carving and Table Decoration.

Fees — from 3d. to 2/6 per lesson in accordance with type of course. Reduced fee for course of ten lessons.