

1933

Cookery, Laundry Work and Hygiene (3rd Year): Technical School Examinations 1933

Department of Education: Technical Instruction Branch

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COURSE IN DOMESTIC ECONOMY.

(91)

AN ROINN OIDEACHAIS
(Department of Education),

BRAINSE AN CHEARD-OIDEACHAIS
(Technical Instruction Branch).

TECHNICAL SCHOOL EXAMINATIONS.

1933.

COOKERY, LAUNDRY WORK, AND HYGIENE.

(Third Year).

(Written Test).

Monday, May 22nd—7 p.m. to 9.30 p.m.

*Examiner—*MRS. N. QUANE.

Co-Examiners— $\left\{ \begin{array}{l} \text{MISS K. BEVERIDGE.} \\ \text{MRS. C. DONOVAN.} \end{array} \right.$

GENERAL INSTRUCTIONS.

You are carefully to enter on the Answer Book and Envelope supplied your Examination Number and the subject of examination, but you are not to write your name on either. No credit will be given for any Answer Book upon which your name is written, or upon which your Examination Number is not written.

You must not have with you any book, notes, or scribbling-paper.

You are not allowed to write or make any marks upon your paper of questions.

You must not, under any circumstances whatever, speak to or communicate with another candidate: and no explanation of the subject of the examination may be asked for or given.

You must remain seated until your answer-book has been taken up, and then leave the examination-room quietly. You will not be permitted to leave before the expiration of twenty minutes from the beginning of the examination, and will not be re-admitted after having once left the room.

If you break any of these rules, or use any unfair means, you are liable to be dismissed from the examination, and your examination may be cancelled by the Department.

Two hours and a half are allowed for this paper. Answer books, unless previously given up, will be collected at 9.30 p.m.

INSTRUCTIONS.

Read the General Instructions on page 1.

- (a) Not more than *six* questions may be attempted, of which *two* must be from each section.
- (b) Equal values are attached to the questions.
- (c) Answers must be written in *ink*.
- (d) Write the number of the question before the answer.

SECTION I.—COOKERY.

1. Give recipe and method for the preparation of (a) beefsteak and kidney pie, (b) apple tart.
2. Describe two methods of preserving fruit and vegetables which can be carried out successfully in the home.
3. Give recipes and directions for making:—(a) Sultana cake, (b) sponge cake and (c) barm-brack.

SECTION II.—LAUNDRY WORK.

4. Describe in detail how an infant's hand embroidered robe is washed, starched and finished.
5. How are the following articles cleaned or washed:—chamois leather gloves, white kid gloves, silk stockings, black lace?
6. Describe the method of washing and finishing loose covers of (a) chintz and (b) cretonne.

SECTION III.—HYGIENE.

7. How does the cooking of food aid digestion? State what you know of the process of digestion of the fats present in food.

8. What are the functions of the blood? Explain the circulation of blood to the lungs. Illustrate your answer by a sketch or diagram.

9. Explain fully how the temperature of the body is regulated.