

1934

Cookery (1st Year): Technical School Examinations 1934

Department of Education: Technical Instruction Branch

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COURSE IN DOMESTIC ECONOMY.

(87)

AN ROINN OIDEACHAIS
(Department of Education).

BRAINSE AN CHEARD-OIDEACHAIS
(Technical Instruction Branch).

TECHNICAL SCHOOL EXAMINATIONS.
1934.

COOKERY.
(First Year).

Tuesday, 15th May—7 to 9 p.m.

Examiner—MRS. N. QUANE.

Co-Examiners—

{	MISS K. BEVERIDGE.
	MRS. C. DONOVAN.

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 commencement 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 are allowed for this paper. Answer-books, unless previously given up, will be collected at 9 p.m.

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COURSE IN DOMESTIC ECONOMY.

INSTRUCTIONS.

Read the General Instructions on page 1.

- (a) Not more than six questions may be attempted.
- (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.

1. Describe the best method of storing each of the following:—(a) flour, (b) home-made jam, (c) apples, (d) onions, (e) bacon.

2. Describe briefly suitable methods for cooking (a) shin of beef, (b) rib of beef, (c) corned beef.

3. Give recipe and method of making a thick soup. State what you know of the food value of a soup containing both meat and vegetables.

4. Give general rules for preparation and cooking of steamed suet puddings.

5. How would you cook and serve a piece of white fish weighing four pounds?

6. Describe the method of making short pastry, and mention one dish in the making of which you have used it. Give particulars of the time necessary to cook the dish you mention.

7. Describe fully how you would make white sauce when it is to be used for coating boiled cauliflower.

8. Give proportions and method for preparation and cooking of (a) wheaten bread, (b) oatcakes.