

1934

Cookery and Laundry Work (2nd Year): Technical School Examinations 1934

Department of Education: Technical Instruction Branch

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Department of Education: Technical Instruction Branch, "Cookery and Laundry Work (2nd Year): Technical School Examinations 1934" (1934). *Technical Schools:Examination Papers*. 136.

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COURSE IN DOMESTIC ECONOMY.

(89)

AN ROINN OIDEACHAIS
(Department of Education).

BRAINSE AN CHEARD-OIDEACHAIS
(Technical Instruction Branch).

TECHNICAL SCHOOL EXAMINATIONS.
1934.

COOKERY AND LAUNDRY WORK.
(Second Year).

Wednesday, May 16th—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 collected, 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 are allowed for this paper. Answer books, unless previously given up, will be collected at 9 p.m.

INSTRUCTIONS.

Read the General Instructions on page 1.

- (a) Not more than *eight* questions may be attempted, of which *four* 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.

(Not more than four questions to be attempted from this Section.)

1. What liquid nourishment might be given to a patient when a doctor orders "No solid food for two days"?
2. What additions should be made to the milk diet of a baby nine months old? In what quantities should this extra food be given? Write short notes on the food value of milk.
3. Explain the action of each of the following raising agents used in making bread:—(a) soda, (b) baking powder, (c) yeast. Give recipe and method of making tea scones.
4. How are the following made and served:—(a) baked custard, (b) pouring custard, (c) egg flip?
5. Describe fully the method of making and serving:—(a) apple tart, (b) apple dumpling.
6. Describe fully how you would select, truss, boil and serve a chicken.

SECTION II.—LAUNDRY WORK.

(Not more than four questions to be attempted from this Section.)

7. Outline the general preparation necessary for washing clothes. What is the advantage of steeping white clothes before washing? Are washing powders to be recommended?

8. Give full directions for washing and finishing:—(a) a man's coloured woollen pullover not previously washed, (b) a child's coloured artificial silk frock.

9. What precautions must be taken in order to keep white clothes a good colour? What is the best method of bleaching clothes?

10. What precautions should be taken in washing the bed and body linen of a patient suffering from an infectious illness? Mention a good disinfectant and give particulars of the manner in which it is used.

11. Give directions for making standard starch. In what strength is it used for:—(a) table-linen, (b) pillow slips?

12. Describe fully how the following should be kept clean and in good condition:—(a) mangle, (b) smoothing irons, (c) zinc baths.