

1934

Cookery, First Aid and Sick Nursing (4th Year): Technical School Examinations 1934

Department of Education: Technical Instruction Branch

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COURSE IN DOMESTIC ECONOMY.

(93)

AN ROINN OIDEACHAIS

(Department of Education.)

BRAINSE AN CHEÁRD OIDEACHAIS

(Technical Instruction Branch.)

TECHNICAL SCHOOL EXAMINATIONS.

1934.

COOKERY, FIRST AID AND SICK NURSING.

(WRITTEN TEST.)

(FOURTH YEAR.)

Wednesday, May 30th—7 p.m. to 10 p.m.

Examiners { MRS. N. QUANE (Cookery).
MRS. ELLA WEBB, M.D., B.S.C. (First Aid and Sick Nursing).

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.

Three hours are allowed for this paper. Answer-books, unless previously given up, will be collected at 10 p.m.

INSTRUCTIONS.

Read the General Instructions on page 1.

(a) Not more than *ten* questions may be attempted, of which not more than *five* may be taken from either 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 *five* questions may be taken from this Section.)

1. Describe fully how white stock should be made. Give recipes for two white soups, using white stock as a foundation.

2. Describe how to make and serve (a) summer salad, (b) lobster salad, (c) fruit salad.

3. Give recipes and methods of making—
(a) two varieties of savoury omelets;
(b) two varieties of entrées.

4. Give two dinner menus, of five courses, for six persons—
—one menu suitable for summer and one for winter. Show cost per head for both menus.

5. Give recipes for the sauces which should accompany the following dishes:—roast duck, boiled chicken, veal cutlets, baked plaice.

6. Give the proportions and general rules which should be followed in making creams. Give a recipe for pine apple cream.

SECTION II.—FIRST AID AND SICK NURSING.

(Not more than *five* questions may be taken from this section.)

1. What is the proper treatment for a burn?

2. How would you arrest hæmorrhage from broken varicose veins?

3. How would you treat a person who has got lime in the eye?

4. What is an enema? For what is it used? Name different preparations you could give as enemas.

5. When does the rash appear in scarlet fever? What are the chief complications of the disease?

6. Give briefly suitable diets for:—

(a) constipation;

(b) obesity;

(c) consumption;

(d) indigestion.