



1933

# Cookery (1st Year): Technical School Examinations 1933

Department of Education: Technical Instruction Branch

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# COURSE IN DOMESTIC ECONOMY.

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(87)

AN ROINN OIDEACHAIS  
(Department of Education).

BRAINSE AN CHEARD-OIDEACHAIS  
(Technical Instruction Branch).

TECHNICAL SCHOOL EXAMINATIONS.  
1933.

COOKERY.  
(First Year).

Tuesday, 9th May—7 to 9 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 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.

## 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.

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1. Mention the different kinds of fuel known to you, and compare their suitability for cooking purposes.

2. Give directions for preparing and cooking the following vegetables:—Brussels sprouts, carrots, celery. State what you know of the food value of each.

3. How would you cook and serve the following:—  
(a) whiting, (b) herring, (c) smoked haddock?

4. Give recipe and method of making a simple bread pudding.

5. Describe fully how you would make and serve tea scones.

6. Give a recipe for a meat stew, and full directions for cooking and serving. Mention any advantages of stewing as a method of cooking.

7. Explain the term "complete food." Mention any complete foods known to you. State also what you know of the food value of (a) brown bread, (b) butter and (c) bacon.

8. Give full directions for making gruel. What is the food value of oatmeal?