



1934

Cookery, Laundry Work and Hygiene (3rd Year): Technical School Examinations 1934

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.

1934

COOKERY, LAUNDRY WORK, AND HYGIENE.

(Third Year).

(Written Test).

Tuesday, May 29th—7 p.m. to 9.30 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 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 Describe fully how you would cook and serve cold:—
(a) a piece of salmon, (b) a pickled ox-tongue.

2. Describe fully how you would truss, roast and serve a duck, and mention the accompaniments that should be served with it.

3. Classify the various cake mixtures, and describe fully the method of making and baking a cake of one type.

SECTION II.—LAUNDRY WORK.

4. Describe fully how you would wash and finish:—(a) a baby's new woollen shawl, (b) a coloured celanese slip.

5. Describe fully how you would wash, iron and fold:—
(a) a crêpe-de-chine blouse, frilled in front, (b) hand-made lace d'oyley.

6. Give full directions for washing, ironing and folding a man's coloured cotton shirt with collar to match.

SECTION III.—HYGIENE.

7. Describe simply the structure and functions of the skin.

8. What do you understand by:—(a) "hard" and (b) "soft" water? From what sources does good drinking water come?

9. What consequences result from (a) an excess of fat, (b) an insufficiency of fat in diet? State what you know of the digestion of fatty foods.