

JOB TITLE : HOUSEWIFE - continued from last week Education:

This factor appraises the minimum amount of theoretical education required, however attained.

Broad general knowledge of several specialized fields such as chemistry mechanical and electrical engineering, marketing, accounting and fundamentals of human relations.

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Complexity of Duties:

This factor appraises the need for initiative, ingenuity, and independent

Yield - one 8½ inch pie

Exquisitely delicate, this filling gives you an example of the mixture which is partially set by gelatine; the basic mixture is a custard cooked in the double boiler. Serve chilled.

Prepare, using the pie paste of your choice - baked and cooled $8\frac{1}{2}$ inch pie shell

Soak ------ 21 teaspoons plain

in-----

Measure into top of double boiler----- 3/4 cup milk Cover and place over boiling water; bring to scalding point. In the meantime beat slightly----- 3 egg yolks Stir into yolks----- 1/3 cup granulated sugar

gelatine

milk

3 tablespoons cold

judgment.

Perform a wide variety of semi-routine duties directed toward the attainment of a general objective: the physiological and psychic welfare of a small social group. Performance requires the use of judgment in devising new methods and modifying or adapting standard practice to meet new conditions.

Responsibility:

This factor appraises the responsibility for equipment, material, process and health, safety and work of others.

Complete responsibility in terms of costs, methods and personnel for equipment, material, process, etc. Supervise and direct on inept male in the performance of a limited number of routine duties such as: rub, scrub, sweep, brush, mop, polish, etc. Effort:

and----- 1/4 teaspoon salt Gradually stir in the scalded milk. Return to double boiler and cook, stirring constantly, until the mixture will coat a spoon. Remove from heat at once; add softened gelatine and stir until it is dissolved. Stir in----- 1/3 cup 18% cream (or rich top milk)

and----- 1/2 teaspoon vanilla Cool, stirring occasionally, until mixture begins to set. Beat until just stiff not dry------ 3 egg whites Gradually beat in----- 3 tablespoons fine granulated sugar beating after each addition until the mixture stands in peaks. Beat gelatine mixture until foamy; fold in meringue and------1/2 cup shredded coconut Pour into prepared pie shell. Chill until filling is firm. This factor appraises the mental and/ or visual demand required.

High degree of concentration where the volume and nature of work require unusual coordination of hand and eye. Working Conditions:

This factor appraises the surroundings or physical conditions under which the job must be performed. It includes health and accident hazards.

Somewhat disagreeable working conditions due to exposure to dust, dirt, heat, etc. Exposure to accidents where results will probably be minor in nature: cuts, bruises, burns, etc., which, although painful, are not incapacitating in nature. Health hazards negligible. Fatigue factor high.

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YOUR PLANS FOR TO MCRROW

DEPEND ON SAFETY TODAY

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