



NATIONAL OPEN UNIVERSITY OF NIGERIA
14-16 AHMADU BELLO WAY, VICTORIA ISLAND LAGOS
MARCH/APRIL 2016 EXAMINATION
SCHOOL OF AGRICULTURAL SCIENCES

COURSE CODE: HCM333 CREDIT UNIT: 2
COURSE TITLE: FOOD AND BEVERAGE SERVICES III
TIME ALLOWED: 2HRS

Instructions:

- 1. Answer four questions.**
- 2. Question one (1) is compulsory**
- 3. Present all your points in a coherent and orderly manner.**

QUESTION ONE

- (a) Mention four (4) ingredients used in cake making (2mks)
- (b) i. State five (5) faults in cake making (5mks)
ii. Explain 2 causes of the faults mentioned in i. above
(10mks)
- (c) Describe the recipe and method involved in the preparation of sugar paste (8mks)

QUESTION TWO

- (a) In three points, explain how eggs can be used to garnish dishes (3mks)
- (b) Identify six (5) different egg dishes (5mks)
- (c) Explain the method used in the preparation of Poached egg (7mks)

QUESTION THREE

- (a) State seven (7) uses of fat (7mks)
- (b) Describe "farinaceous" in three (3) points (3mks)
- (c) i. Identify five (5) types of tea (5mks)

QUESTION FOUR

- (a) Define Convenience foods (2mks)
- (b) List five (3) types of coffee (3mks)
- (c) Giving two examples each, categorize Convenience food into 5. (10mks)

QUESTION FIVE

(a) List and explain ten (10) points to consider when planning the layout of a cooking area

(10mks)

(b)What do you understand by the term “function”
(2mks)

(c)Three (3) disadvantages of managing a function

(3mks)

QUESTION SIX

(a) Explain the term menu planning

(5mks)

(b)Identify and explain 10 (ten) factors to consider when planning a menu (10mks)