



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14-16 AHMADU BELLO WAY, VICTORIA ISLAND LAGOS
SCHOOL OF AGRICULTURAL SCIENCES
SEPTEMBER/OCTOBER 2015 EXAMINATION**

COURSE CODE: HCM 333

COURSE TITLE: FOOD AND BEVERAGE SERVICES 111

TIME ALLOWED: 2 hours

Instructions: 1. Attempt question Number one (1) and any other two (2) questions

2. Question number 1 is compulsory and carries 30 marks while the other questions carry 20 marks each.

3. Present all your points in coherent and orderly manner

QUESTION ONE

Write short notes on:

- | | |
|--|-------|
| A. i. Types of fat for cake making | 6mks |
| ii. Weak or soft flours | 3mks |
| B. State: | |
| i 10 factors to consider when planning a menu. | 10mks |
| ii. 2 uses of puff pastry | 1mk |
| C. Describe 5 types of tea | 10mks |

QUESTION TWO

- | | |
|---|-------|
| A. Explain what you understand by convenience foods | 10mks |
| B. What are farinaceous dishes? | 3mks |
| C. Classify fish according to fat content | 7mks |

QUESTION THREE

- | | |
|---|------|
| A. Identify : | |
| i. 4 reasons why eggs are added to most cake mixtures | 4mks |
| ii. 4 points to consider when buying eggs | |
| 4mks | |
| B. Describe the process of cleaning chicken | 12 |
| mks | |

QUESTION FOUR

Outline:

- | | |
|---|--|
| i. 2 advantages and 2 disadvantages of whole wheat meal | |
| 4mks | |

ii. 3 advantages and 3 disadvantages of white flour

6mks

iii. 6 types of pastry

6mks

iv. 4 ways to identify a healthy chicken

4 mks

QUESTION FIVE

A. Differentiate between butter, lard, and margarine

8mks

B. Discuss 12 techniques of freezing

12 mks