



**NATIONAL OPEN UNIVERSITY OF NIGERIA  
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS  
SCHOOL OF SCIENCE AND TECHNOLOGY  
OCTOBER 2013 EXAMINATION**

**COURSE CODE: HPM333**

**CREDIT UNIT: 2**

**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

iii. 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

12mks