



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

COURSE CODE: HCM339 **CREDIT UNIT:** 2
COURSE TITLE: FOOD AND BEVERAGE PRODUCTION III
TIME ALLOWED: 2HRS
INSTRUCTIONS:
1. Answer four (4) questions.
2. Question one (1) is compulsory
3. Present all your points in a coherent and orderly manner.

QUESTION ONE

- (A) Discuss the three (3) main methods of heat transfer (15mks)
- (B) State ten (10) methods of cooking (5mks)
- (C) Cooking methods have their own advantages, in five points; list the advantages of roasting (5mks)

QUESTION TWO

- (A) Explain the following methods of frying:
 - (i) Basket method (1mk)
 - (ii) Swimming method (1mk)
 - (iii) Double basket method (1mk)
- (B) State the purpose of blanching (2mks)
- (C) Outline the following:
 - i. Five (5) advantages of stewing 5mks
 - ii. Five (5) advantages of steaming 5mks

QUESTION THREE

(A) Outline the recipe and method for preparing fried eggs (5mks)

(B) Write short notes on the following:

i. Stewing/Casseroling 3mks ii. Braising 5mks

(C) Mention two (2) methods of cooking meat (2mks)

QUESTION FOUR

A. Identify 5 dry heat methods of cooking. 5mks

B. The method chosen to cook a certain cut of meat should relate directly to the inherent tenderness of that cut. Bearing the above in mind, outline 5 ways the tenderness of a meat is determined. 5mks

C. Describe the steps involved in Pan-broiling meat 5 mks

QUESTION FIVE

(A). Grains are rich in nutrients and can make a good contribution to a healthy diet. The different types of grains can be used in several different forms, in light of these, State the ten (10) types of grains you know (10mks)

(B) Describe the usefulness of milk in cake making (5mks)

QUESTION SIX

(A) Define the term “farinaceous dishes” (2mks)

(B) State the four (4) stages in making pasta (7mks)

(C) Analyze the steps involved in roasting meat. (6mks)