



**NATIONAL OPEN UNIVERSITY OF NIGERIA  
14-16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS  
SCHOOL OF MANAGEMENT SCIENCES  
JANUARY/FEBRUARY 2013 EXAMINATION**

**COURSE CODE: HCM 339**

**COURSE TITLE: FOOD AND BEVERAGE PRODUCTION III**

**TIME ALLOWED: 2Hrs**

**Instructions:**  
**other two (2).**

**carries 30 marks  
carry 20 marks each.**

- 1. Attempt question number one (1) and any**
- 2. Question number 1 is compulsory and while the other 2 questions**
- 3. Present all your points in coherent and**

**orderly manner**

- 1. (a) Explain why foods should be coated before deep-frying  
(b) Discuss the types of fats used for deep-frying  
(30 marks)**
- 2. Describe and discuss four methods of moist heat used in cooking(20 marks)**
- 3. (a) Why do we boil our foods?  
(b) What are the benefits of boiling our meat and poultry before eating them?  
(20 marks)**
- 4. (a) Describe the methods of steaming used in cooking?  
(b) What are the effects of steaming on food?  
(20 marks)**
- 5. (a) Describe the ingredients required for frying eggs?  
(b) What is the procedure for cooking fried egg?  
(20 marks)**