



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

**COURSE CODE: HCM 304 CREDIT UNITS: 2**  
**COURSE TITLE: FOOD AND BEVERAGE PRODUCTION IV**  
**TIME ALLOWED: 2hrs**

**Instructions:** 1. Attempt question number one (1) and any other two (2).  
2. Question number 1 is compulsory and carries 30 marks while the other 2 questions carry 20 marks each.  
3. Present all your points in coherent and orderly manner

**QUESTION 1**

A. Identify and explain the 4 characteristics of the hospitality industry which makes it a unique industry 8marks

B. Various catering establishments are categorized by the nature of the demands they meet. In light of the above, list 10 types of catering establishment. 10marks

C. Write short notes on the following:

- i. Party Food Caterers 2marks
- ii. Hot Buffet Caterers 2marks
- iii. Full-Service Caterers 3marks
- iv. Off-Premise Catering 5marks

**QUESTION 2**

- A. .Suggest 4 advantages of franchising 4marks
- B.Classify restaurants into 3 major groups 9marks
- C.Differentiate between industrial catering and leisure-linked catering 7marks

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### QUESTION 3

- A. Describe 4 general responsibilities of a food and beverage manager 8marks
- B.State 2 causes of food poisoning 2marks
- C Analyse 5 ways certain chemicals may accidentally enter food and cause food poisoning.5marks
- D.Mention 5 foods suitable for the cook- chill process.5marks

### QUESTION 4

- A. To avoid cross contamination, it is recommended where possible, that different colours and shapes are used to identify products. Bearing the above in mind, outline 7 colours of chopping boards and knives indicating different purpose of each. 14 marks
- B. List i.3 examples of poultry 3marks
- ii. 3 examples of Offal and other edible parts of Carcasss 3marks

### QUESTION 5

- A The compilation of a menu is the most important part of a caterer's work. Explain 5marks
- B.Enumerate and describe at least:
  - i.5 basic principles of organizing a menu.5marks
  - ii. Identify 5 things that a food and beverage purchaser needs to have knowledge of before making a purchase. 5marks
  - iii .5 advantages of an efficient costing system.5marks

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