



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

COURSE CODE: HCM 304

CREDIT UNIT: 2

COURSE TITLE: FOOD AND BEVERAGE PRODUCTION IV

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

- a. Outline 10 types of catering establishment.
10mks
- b. Classify restaurant into 3 major groups. 9mks
- c. Compare and contrast Table D'hôte and A' La Carte. 8mks
- d. Identify 3 purposes of control. 3mks

QUESTION TWO

- a. State and discuss:
 - i. Ten (10) buying tips.
10 mks
 - ii. Five (5) advantages of an efficient costing system
5mks
 - iii. Five (5) foods suitable for the cook-chill process
5mks

QUESTION THREE

- a. Why is the compilation of a menu the most important part of a caterer's work 5mks
- b. State 10 principles of organizing a menu
10mks
- c. Explain the following:
 - i. Hot buffet Caterers
2mks
 - ii. Full service Caterers
3mks

QUESTION FOUR

Discuss 5 types of catering establishments.

20mks

QUESTION FIVE

- a. State 5 things that a food and beverage purchaser needs to have knowledge of before making a purchase.

5mks

- b. Differentiate between industrial catering and leisure - linked catering.

7mks

- c. Identify and explain the 4 elements that make the hospitality industry a unique one.

8mks