NATIONAL OPEN UNIVERSITY OF NIGERIA
14-16 AHMADU BELLO WAY, VICTORIA ISLAND LAGOS
SCHOOL OF MANAGEMENT SCIENCES
MAY/JUNE 2012 EXAMINATION

HCM 333 Food and Beverage Services III

Time Allowed: 2hrs

Instruction: Attempt any 3 questions of your choice. Each question carries 23.3 marks. Present your answer legibly and logically using relevant examples.

1a. State SIX factors to consider when planning for a menu.

b. State the uses and preparation of the following types of fish: white fish, oily fish, Shell fish.

c. List the classification of fish and briefly describe each.

2a. Mention any FIVE types of tea we have and briefly describe each.

b. Where can the signs of a healthy bird be gotten from on the body parts of the bird.

c. Explain the process and ingredients needed for preparing chicken in casserole.

3a. Briefly describe the different types of fats.

b. Describe how to prepare Spaghetti Bolognaise.

c. What are the THREE disadvantages of White flour.

c. What are farinaceous dishes, also list the general points for preparing farinaceous dishes

4a. State the reasons why fats are added to mixtures.

b. List the causes for cracked cake and its remedy. (6 marks)

c. Enumerate the reasons why we add eggs to most cake mixtures? (4 marks)

d. State the receipes needed for making Almond Pate (Marzipan) and also the method of preparation

5a. Give FIVE examples of convenience food.

b. What do you understand by the term filleting of fish?

c. List and describe SIX types of Menu.

d. State FIVE advantages and THREE disadvantages of managing a function.