



NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
MARCH, 2014 EXAMINATION

COURSE CODE: HPM 333

CREDIT UNIT: 2

COURSE TITLE: FOOD AND BEVERAGE SERVICES III

TIME ALLOWED: 2HRS

Instructions: 1. Attempt question number one (1) and any other (2) questions.

2. Question number 1 carries 30 marks, while the other questions carry 20 marks each.

3. Present all your points in coherent and orderly manner.

QUESTION ONE

(A) Identify and explain the 3 main types of flour used in cake making

6mks

(B) List 6 ingredients used in cake making

6mks

(C) Outline 3 advantages and 3 disadvantages of white flour

6mks

(D) Identify at least 2 causes and 1 remedy for the under listed faults in cake making

i. sunk cake 3mks ii. curdling or uncooked cake mixture

3mks

iii. cracked cake 3mks iv. hard sugary crust 3mks

QUESTION TWO

(A) With at least 4 examples each, state what you understand by:

i. Farinaceous dishes 5mks ii. Grains 5mks iii. Garnishes

5mks

(B) Outline 5 uses of fat in catering. 5mks

QUESTION THREE

State and explain the following:

i. 7 step process of chilling foods 7mks ii. 5 types of tea 5 mks

iii. 5 types of coffee 5mks iv. 6 examples of poultry 3mks

QUESTION FOUR

(A) List 10 types of garnishes for poultry 5mks

(B) Analyse how to prepare chicken for: i. Roasting 9mks ii. Grilling 6mks

QUESTION FIVE

(A) What do you understand by the term “function” in catering? 4mks

(B) Highlight and explain: i. the 3 main types of functions (include 2 examples of each) 6mks

ii. 5 advantages of managing a function 10mks