



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

**COURSE CODE: HCM 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

ii. 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