



NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELOW WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
JUNE 2013 EXAMINATION

COURSE CODE: HCM 304 CREDIT UNIT: 2

COURSE TITLE: FOOD AND BEVERAGE PRODUCTION IV

TIME ALLOWED: 2

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 questions carry equal marks each

3. Present all your points in coherent and orderly manner

QUESTION ONE

A. Define the following:

i. On-Premise Catering (5marks)

ii. Off-Premise Catering (5marks)

B. Differentiate the following:

i. Party Food Caterers (2marks)

ii. Hot Buffet Caterers (2marks)

iii. Full-Service Caterers (6marks)

C. List and explain 4 advantages of franchising (10 marks)

QUESTION TWO

Identify and discuss 5 types of catering establishment (20 marks)

QUESTION THREE

A. Compare and contrast A La Carte and Table D'hôte menu (8 marks)

B. State :

i. 4 advantages of cyclical menu (4marks)

ii. 8 Basic principles of organizing a menu (8marks)

QUESTION FOUR

A. Outline 2 quality points you consider when choosing (i) Liver (ii) Tongue (iii) Hearts (iv) Kidney

(v) Turkey. (10 marks)

B. Write short notes on the under listed types of fish:

i. Sardines ii. Sole iii. Barracuda iv. Snapper v. Crayfish (10 marks)

QUESTION FIVE

A. Identify 7 things that a food and beverage purchaser needs to have knowledge of before making a purchase.
(7 marks)

B. Mention and explain 10 buying tips.

(10marks)

C. State 3 purposes of control

(3 marks)