

NATIONAL OPEN UNIVERSITY OF NIGERIA

University Village, Nnamdi Azikwe Express Way, Jabi, Abuja Faculty of Agricultural Sciences September 2020_1 Examination

Programme: Hotel and Catering Management

Course Code: HCM 304

Course Title: Food And Beverage Production iv

Credit Unit: 2

Total Score: 70 Marks Time Allowed: 2 Hours

Instructions: Attempt four (4) questions. Question1 carries 25 marks, while others 15

marks each

1a. What are the four major characteristics of hospitality service which makes it a unique operation. **8mark**s

- b. List three categories with 2 examples each of catering establishment. **6marks**
- c. Distinguish between On-premises and Off-premises catering 8marks
- d. Define a restaurant. 1mark
- e. Name the three classes of a restaurant 3marks
- 2a. For bacteria to multiply, certain conditions are necessary. Mention four of such Conditions. **4marks**
 - b. Give six (6) examples of food that are susceptible to the growth of bacteria because of their composition. **6marks**
 - c. State 5 preventive measures to cross contamination by bacteria. 5marks
- 3a. Discuss briefly the three (3) commonest food poisoning bacteria. **9marks**
- b. What are the food safety hygiene that the proprietor of food premises are expected to consider in order to guide against food poisoning? **6mark**s
- 4a Describe Nine steps to follow when roasting lamb and mutton **9marks**
- b. What part of the meat is referred to as offal? Give the appropriate names these parts. **6marks**

5a.Describe conditions that a caterer must consider for effective business 5marks

- b. Enumerate five service methods used in events. 5marks
- c. Name the two major types of functions with three examples each **5marks**
- 6a Differentiate between commercial. non-commercial and semi-commercial catering **6mks**
- b. Discuss the main difficulties in controlling food cost. 5mks
- c. What are the factors that aid proper stock taking in the hospitality industry? 4mks