



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14-16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
JANUARY/FEBRUARY 2013 EXAMINATION**

COURSE CODE:	HCM 333	CREDIT UNITS: 2
COURSE TITLE:	FOOD AND BEVERAGE SERVICES 111	
TIME ALLOWED:	2hrs	
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 2 questions carry 20 marks each. 3. Present all your points in coherent and orderly manner	

QUESTION 1

- A. State and describe the 3 main flours used in making cakes 9marks
- B. Enumerate 3 advantages and 2 disadvantages of each of the underlisted:
 - i. whole meal flour 5marks
 - ii. white flour 5marks
- C. Discuss 4 reasons why eggs are added to most cake mixtures 4marks
- D. Identify the remedy for uncooked cake mixture 1mark
- E. Analyse the causes of and remedy for cracked cakes 6marks

QUESTION 2

- A. Identify the 4 points to consider when buying eggs 4marks
- B. i. What are farinaceous dishes? 3marks
ii. highlight 5 general points to consider in preparing farinaceous dishes? 5marks
- C. Differentiate between butter, lard and margarine 8marks

QUESTION 3

- A. Give a vivid description of convenience foods. 10marks
- B. Identify and describe 5 types of tea 10 marks

QUESTION 4

- A. What 4 ways can you use to identify a healthy chicken? 4marks

- B. Describe the process of cleaning chicken 12 marks
- C. Discuss the steps in grilling chicken 4 marks

QUESTION 5

- A. Classify fish according to
 - i. Origin 3marks .ii. fat content 7marks
- B. Explain 10 factors to consider when planning a menu 10marks