



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

COURSE CODE: HCM 333

CREDIT UNIT: 2

COURSE TITLE: FOOD AND BEVERAGE SERVICES III

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. Identify :

- i. 2 Advantages and 2 disadvantages of whole meal flour (4marks)
 - ii. 3 Advantages and 3 disadvantages of white flour (6marks)
 - iii. 6 items used in cake making (3 marks)
- B. Suggest 4 reasons each for using the underlisted in cake making:
- i. Eggs (4marks)
 - ii. Sugar (4 marks)
- C. Write short notes on:
- i. Weak or soft flour (3marks)
 - ii. Types of fat for making cake (6 marks)

QUESTION TWO

- A. Outline the causes and remedies for the following faults in cake making:
- i. Sunk cake (4 marks)
 - ii. Hard sugary crust (4 marks)
 - iii. Cracked cake (6 marks)
- B. Enumerate 6 types of pastries (6 marks)

QUESTION THREE

- A. Describe fully how to make basic puff pastry (19 marks)
- B. Mention 2 uses of puff pastry (1 mark)

QUESTION FOUR

- Identify:
- i. 7 freezing processes (7 marks)
 - ii. 13 techniques of freezing (13 marks)

QUESTION FIVE

- A. In 10 sentences, explain convenience foods. (10 marks)
- B. State 10 factors to consider when planning a menu (10 marks)

