



**NATIONAL OPEN UNIVERSITY OF NIGERIA  
14-16 AHMADU BELLO WAY, VICTORIA ISLAND LAGOS  
SCHOOL OF MANAGEMENT SCIENCES  
MARCH/APRIL 2015 EXAMINATION**

**COURSE CODE: HPM304**

**CREDIT UNIT: 2**

**COURSE TITLE: FOOD AND BEVERAGE PRODUCTION IV**

**TIME ALLOWED: 2 HOURS**

**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.**

1.
  - (a) What are the advantages and disadvantages of sous-vide?
  - (b) It has been found that during the storage period before reheating and consumption, certain products deteriorate in quality. Elaborate on these.
  - (c) Explain the Cook-Chill Process.
2.
  - (a) What determined the types of service method in event catering?
  - (b) Discuss the advantages of franchising.
3.
  - (a) Explain the process of roasting of lamb and mutton.
  - (b) Elaborate on the advantages of an efficient costing system.
4.
  - (a) Discuss the categories of commercial functions in catering.
  - (b) Explain the three (3) main methods for buying.
5.
  - (a) Discuss any five (5) various catering establishments that are categorized by the nature of the demands they meet.
  - (b) What are the types of roots vegetables?