

# NATIONAL OPEN UNIVERSITY OF NIGERIA 14-16 AHMADU BELLO WAY, VICTORIA ISLAND LAGOS MARCH/APRIL 2016 EXAMINATION SCHOOL OF AGRICULTURAL

COURSE TITLE: FOOD & BEVERAGE PRODUCTION

COURSE CODE: HCM 304

INSTRUCTION: Answer question number one and any other

three

TIME: 2 Hours

## **Question 1 (25Marks)**

1. All meat, poultry, game and offal are often processed, cooked or smoked for improved taste and digestibility. In view of this concept, state the procedure and advantages of the following;

i. Cook chill ii. Reheating iii. Sous-vide

- b. Enumerate the four characteristic of hospitality services which makes it a unique operation.
- c. Identify the three general classification of food service.

d. Mention and explain two main types of catering you know.

### Question 2: (15marks)

- 2a. Identify and explain at least five preventive measures to cross contamination of bacteria.
- b. What is franchising? Explain and state at least three advantages.
- c. Define Restaurant.
- d. State and explain three classification of restaurant.

### Question 3: (15marks)

- 3a. Explain briefly the main functions of food and beverage manager.
- b. Differentiate the duties of Restaurant manager from food and beverage manager.
- c. Define the term "food poisoning".
- d. Identify and explain at least three avenues whereby food poisoning can occur in food processes.

# Question 4: (15marks)

- 4a. Discuss the roles of the following in hospitality services;
  - i. Motels/travel lodges
  - ii. Guest houses
  - iii. Farms
  - iv. Health farms
- b. State any seven checklists for catering establishment.

### **Question 5: (15marks)**

- 5a. Define Menu.
- b. State and explain two types of menu.
- c. Using a table, differentiate between the two main types of menu.
- d. State any three steps to efficient purchasing you know.

### Question 6: (15marks)

- 6a. State three main methods for buying/purchasing. b. What is portion control? Explain. c. State five factors to be considered before planning cyclical menu. d. State 2 types of microorganisms that causes food poisoning.