



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF SCIENCE AND TECHNOLOGY
OCTOBER 2013 EXAMINATION**

COURSE CODE: HCM 333

CREDIT UNIT: 2

COURSE TITLE: FOOD AND BEVERAGE SERVICES 111

TIME ALLOWED: 2 hours

Instructions: 1. Attempt question Number one (1) and any other two (2) questions

2. Question number 1 is compulsory and carries 30 marks while the

other questions carry 20 marks each.

3. Present all your points in coherent and orderly manner

QUESTION ONE

Write short notes on:

A. i. Types of fat for cake making

6mks

ii. Weak or soft flours

3mks

B. State:

i 10 factors to consider when planning a menu.

10mks

ii. 2 uses of puff pastry

1mk

C. Describe 5 types of tea

10mks

QUESTION TWO

A. Explain what you understand by convenience foods

10mks

B. What are farinaceous dishes?

3mks

C. Classify fish according to fat content

7mks

QUESTION THREE

A. Identify :

i. 4 reasons why eggs are added to most cake mixtures

4mks

ii. 4 points to consider when buying eggs
4mks

B. Describe the process of cleaning chicken

12 mks

QUESTION FOUR

Outline:

i. 2 advantages and 2 disadvantages of whole wheat meal

4mks

ii. 3 advantages and 3 disadvantages of white flour

6mks

iii 6 types of pastry

6mks

iii. 4 ways to identify a healthy chicken

4 mks

QUESTION FIVE

A. Differentiate between butter, lard, and margarine

8mks

B. Discuss 12 techniques of freezing

12mks