



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

COURSE CODE: HCM304

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?