



**NATIONAL OPEN UNIVERSITY OF NIGERIA
FACULTY OF AGRICULTURAL SCIENCES
SEMESTER EXAMINATION
POP EXAMINATION 2021**

Course Title: Food and Beverage Production IV.

Course Code: HCM 304

Credit Unit: 2

TIME: 2 Hours

Total Score: 70 Marks.

INSTRUCTION: Answer three questions.

- 1 a. Explain what is meant by a Restaurant? **2marks**
 - b. List the three classes of a restaurant and briefly explain the functions of each of them. **6marks**
 - c. Explain the following words:
 - i. Café (ii) Coffeehouse (iii) Pub (iv) Family house (v) Ethnic restaurant (15 marks)
- 2 a. (i) What do you mean by catering industry? **4marks**
 - (ii) Highlight the commercial segment of a catering industry. **4marks**
 - b. Differentiate between On-Premise Catering and Off-Premise Catering? **10marks**
 - c. Explain the term **Textured Vegetable Protein**. **5marks**
- 3 a. Mention six (6) important steps to consider if one must carry out efficient purchasing **6marks**
 - b. Define portion control and state the factors that determine it. **5marks**
 - c. Enumerate **seven items** of equipment which can assist in maintaining control of the size of the portions. **7marks**
 - d. List the five (5) service methods in event catering? **5marks**
- 4 a. Explain the term Franchising in catering industry and give three advantages of Franchising. **11marks**
 - b. Explain six (6) main difficulties in controlling food Cost and Operational Control **9marks**
 - c. Name the two main types of function with examples. **4marks**