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**NATIONAL OPEN UNIVERSITY OF NIGERIA**

**Faculty of Agricultural Science, Kaduna**

**Department: Agricultural Economics and Extension**

**POP QUESTION 2021 ACADAMIC SESSION**

Programme: Hotel and Catering Management

Level: 300L

Course Code: HCM 333

Course title: Food and Beverage Services III

Credit Unit: 2

Time Allowed: 2hrs.

**Instruction: Answer 1 and Any Other is compulsory**

**Question one is compulsory.**

- 1a. Itemize the materials for cake making (5marks)
- 1b. State 4 methods of rubbed in cake (5marks)
- 1c. Identify five faults in cake making (5mks)
- 1d. List various types of thing in cake decorations (5marks)
- 1e. Outline the recipe for almond pate (Marzipan) (4marks)
  
- 2a. Discuss the method for making royal icing (5marks)
- 2b. Give the procedure for making butter king pastry. (5marks)
- 2c. Mention 5 cake decoration items (5marks)
- 2d. State the advantages of managing a function (5marks)
- 2e. What are the types of Menu . (5marks)
  
- 3a. Enumerate the procedure for preparing poached egg (5marks)
- 3b. Highlight the methods of preparing Omelets (5marks)
- 3c. What are the general points for preparing farinaceous dishes (5marks)
- 3d. What are the determinants in menu planning? (3marks)
- 3e. Itemize the major ingredients for making FREJON (5 marks)
  
- 4a. What are the points to be considered when planning kitchen equipment
- 4b. Discuss the types of dish washing machine (5marks)
- 4c. Outline 3 uses of conventional ovens (3marks)
- 4d. State the preparation proceduce for Wena da miaTushe (5marks)
- 4e. . List 10 food commodities found in the western part of Nigeria (5marks)

