NATIONAL OPEN UNIVERSITY OF NIGERIA
University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja
Faculty of Agricultural Sciences
Dept. of Agricultural Economics and Extension,
*PoP Examination Questions, 2021 Academic Session*₁₂₃₄₅

Course Title: Food and Beverage Production 111
Course Code: HCM 339
Credit Unit: 2 Units
Total Score: 70 Marks
Time Allowed: 2 Hrs
INSTRUCTION: Answer 3 Questions Only

QUESTION ONE
a. Describe the production of yeasted pastry (7 marks)
b. Differentiate between natural and mechanical convection (6 marks)
c. State four general rules to be observed while grilling foods (6 marks)
d. Describe the steps in making the following foods: I. Shawarma, ii. Bruschetta (5 marks)

QUESTION TWO
a. Explain the following methods of shallow frying: i. Shallow frying, ii. Sauteing, iii. Griddling, iv. Stir-frying (6 marks)
b. State three reasons for coating deep-fried foods (6 marks)
c. Explain how pudding eating in UK is referred (2 marks)
d. Explain the process of producing steamed pudding (6 marks)
e. List three (3) properties of cereal bran (3 marks)

QUESTION THREE
a. Define smoke-point and hydrogenation of oil (7 marks)
b. State the four general rules for boiling meat (4 marks)
c. In not more than one sentence, explain why cake makers do the following: (4 marks)
    i.   Grease/flour the baking pan before pouring in the batter
    ii.   Fill the baking pan just half or two third the volume
    iii.   Placebake-even strips in the baking pan
    iv.   Add liquid water or milk after butter and flour have been mixed

d. Explain the steps for cooking scrambled egg (3 marks)
e. Explain why scrambled egg should not be overcooked (5 marks)

QUESTION FOUR
a. Differentiate between these two methods of cooking stew: (i) cooking on a hob and (ii) cooking in the oven   (5 marks)
b. Describe the qualities of fresh fish (5 ½ marks)
c. State the recipe for making fig pudding and describe the production process (5 marks)
d. State the rules for sauteing fish (7 ½ marks)