



NATIONAL OPEN UNIVERSITY OF NIGERIA

University Village, Nnamdi Azikwe Express Way, Jabi, Abuja
Faculty of Agricultural Sciences
September 2020_1 Examination

Programme: Hotel and Catering Management

Course Code: HCM 304

Course Title: Food And Beverage Production iv

Credit Unit: 2

Total Score: 70 Marks

Time Allowed: 2 Hours

Instructions: Attempt four (4) questions. Question1 carries 25 marks, while others 15 marks each

1a. What are the four major characteristics of hospitality service which makes it a unique operation. **8marks**

b. List three categories with 2 examples each of catering establishment. **6marks**

c. Distinguish between On-premises and Off-premises catering **8marks**

d. Define a restaurant. **1mark**

e. Name the three classes of a restaurant **3marks**

2a. For bacteria to multiply, certain conditions are necessary. Mention four of such Conditions. **4marks**

b. Give six (6) examples of food that are susceptible to the growth of bacteria because of their composition. **6marks**

c. State 5 preventive measures to cross contamination by bacteria. **5marks**

3a. Discuss briefly the three (3) commonest food poisoning bacteria. **9marks**

b. What are the food safety hygiene that the proprietor of food premises are expected to consider in order to guide against food poisoning? **6marks**

4a Describe Nine steps to follow when roasting lamb and mutton **9marks**

b. What part of the meat is referred to as offal? Give the appropriate names these parts. **6marks**

5a. Describe conditions that a caterer must consider for effective business **5marks**

b. Enumerate five service methods used in events. **5marks**

c. Name the two major types of functions with three examples each **5marks**

6a Differentiate between commercial, non-commercial and semi-commercial catering **6mks**

b. Discuss the main difficulties in controlling food cost. **5mks**

c. What are the factors that aid proper stock taking in the hospitality industry? **4mks**