



NATIONAL OPEN UNIVERSITY OF NIGERIA

Faculty of Agricultural Sciences

Dept. of Agricultural Economics and Extension

2020_2 Examination

Course Title: FOOD AND BEVERAGE SERVICES III

Course Code: HCM 333

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2 ½

INSTRUCTION: Answer question 1 which is compulsory (25 marks) and any other 3 questions (15 marks each).

1.
 - a) State the Principles of Cake Making (3 marks)
 - b) Outline the three types of flour used in making cake (3 marks)
 - c) Explain the three (3) Advantages and two (2) Disadvantages of Whole Meal Flour
5 marks
 - d) State the three (3) Advantages and two (2) Disadvantages of White flour (5 marks)
 - e) Give four reasons why Eggs are added to most cake mixtures (4 marks)
 - f) Describe the recipe for Scrambled Egg (5 marks)
2.
 - a) Write short notes on fish and Sea foods (4 marks)
 - b) Describe the six classes of fish (6 marks)
 - c) State five qualities to be checked for when buying frozen fish(5marks)
3.
 - a) Describe the process of Chilling technique (5 marks)
 - b) What is Freezing and describe Freezing Processes (5 marks)
 - c) Describe the recipe for Fish Cake (5 marks)
4. Discuss food processing Equipment under the following:
 - i) Food Mixer, Care and uses (5 marks)
 - ii) Liquidiser or Blender (3 marks)
 - iii) Food Slicers and their uses (7 marks)
5.
 - a) List five signs of a Healthy Wholesome Birds (5 marks)
 - b) Describe the method of Cleaning Birds (5marks)

- c) Describe the method of How to Prepare Chicken (5 marks)
- 6. a) List Sixteen food commodities found in the northern part of Nigeria (8marks)
- b) Mention fourteen food commodities available in the southern part of Nigeria (7 marks)