



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, SEPTEMBRE, 2020_1

Course Title: Food and Beverage Production III

Course Code: HCM 339

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2Hours

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

1a. Explain the following terms:

- i. Heat transfer (2 marks)
- ii. Conduction (2 marks)
- iii. Convection (2 marks)
- iv. Radiation (2 marks)

1bi. Mention two (2) types of convection (2 marks)

1bii. Differentiate between the two types of convection mentioned above (3 marks)

1biii. State the effects of convection cooking on the following foodstuff: poultry skin, meat, roasted vegetables, baked foods. (4 marks)

1c. Discuss the effects of heat on the following food nutrients

- i. Proteins (2 marks)
- ii. Starches (2 marks)
- iii. Sugars (2 marks)
- iv. Fats (2 marks)

2a. Mention any ten (10) cooking methods (5 marks)

2b. State and describe three (3) methods of grilling. (6 marks)

2c. State four (4) advantages of grilling. (4 marks)

3ai. Explain the term "poaching medium". (1 mark)

3aaii. Mention four (4) different poaching media and give examples of foods that can be poached in each medium. (4 marks)

3bi. Describe the boiling method of cooking (1 mark)

3bii. Explain two (2) ways of boiling food. (2 marks)

3biii. State three (3) advantages of boiling. (3 marks)

3c. Discuss four (4) main methods of steaming (4 marks)

4ai. State five (5) main factors that determine tenderness in meat. (5 marks)

4aai. Explain the broiling method of cooking (2 marks)

4b. Describe the procedure for carrying out:

4bi. Pan broiling (4 marks)

4bii. Pan frying of meat (4 marks)

5a. State any six (6) steps in baking a cake. (3 marks)

5b. Discuss any five (5) of the steps stated above. (10 marks)

5c. Give any four (4) baking tips towards a good finished product. (2 marks)

6. Write short notes on any three (3) of the following methods of cooking FISH.

i. Microwaving

ii. Roasting

iii. Poaching/simmering

iv. Sauteing (15 marks for any 3)