



**NATIONAL OPEN UNIVERSITY OF NIGERIA**  
**University Village, Nnamdi Azikwe Express Way, Jabi, Abuja**  
**Faculty of Agricultural Sciences**  
**2021\_2 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. **8mks**

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

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

d. Define is a restaurant. **1mk**

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

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

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

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

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

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

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

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

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

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

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

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**