



**NATIONAL OPEN UNIVERSITY OF NIGERIA
FACULTY OF AGRICULTURAL SCIENCES, KADUNA
POP EXAMINATION 2021_2**

Department: Agricultural Economics and Extension

Programme: Hotel and Catering Management

Level: 300L

Course code: HCM 333

Course title: Food and Beverage Service III

Credit unit: 2

Time allowed: 2 hours

Instruction: Answer three questions only.

1A.State the uses of eggs in cake mixtures. (5marks)

1B.Outline the causes of heavy texture cake. (5marks)

1C.List the recipe for making scrambled egg. (5marks)

1D.Enumerate the method for preparing spaghetti with tomato sauce (5marks)

1E. Highlight the uses of fats. (4 marks)

Total = 24 marks

2A. Identify the types of pastries. (7 marks)

2B. Discuss the preparation of Victoria sandwich. (12 marks)

2C.Expatiate on the process of chilling. (4 marks)

Total = 23 marks

3A.Explain the techniques for freezing. (10 marks)

3B.Itemize the recipe for making fish pie. (10 marks)

3C.Sight 4 types of convenience food (3 marks)

Total = 23 marks

4A.Discuss the different types of coffee (10 marks)

4B.Identify 10 types of chicken (10 marks)

4C.List 3 different types of poultry cutting. (3 marks)

Total = 23 marks