



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, 2021_2 Academic Session*¹²³⁴⁵

Course Title: Food and Beverage Production 111

Course Code: HCM 339

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2 Hrs

INSTRUCTION:

Answer any 3 questions

QUESTION ONE

- 1a. State three characteristics of yeasted pastry. (3 marks)
- 1b. State the effect of heat on the following food nutrients: protein, sugar, starches and water. (6 marks)
- 1c. State the steps for broiling fish filet. (3 marks)
- 1d. List twelve (12) cooking methods. (6 marks)
- 1e. Explain how butter can be clarified and give the major advantage of this process. (5 marks)

QUESTION TWO

- 2a. Explain the following methods of frying foods and steps for frying: Basket method, Double basket method, Swimming methods (6marks)
- 2b. Highlight the steps for frying of foods (4 marks)
- 2c. Differentiate among the four (4) main methods of steaming (10 marks)
- 2d. State the general rules for storage of eggs (3 marks)

QUESTION THREE

- 3a. Define poaching and list four media for poaching with one food involved in each. (8 marks)
- 3b. List at least two ingredients that contribute to the following properties of cake:
i Toughness, ii. Tenderness, iii. Moisture, iv. Flavour (8 marks)
- 3c. List the major ingredients for making pastry (6 marks)
- 3d. Describe the process of making instant desert pudding (2 marks)

QUESTION FOUR

- 4a. State four advantages of stewing. (8 marks)
- 4b. Describe how fresh fish should be stored. (3 marks)
- 4c. Describe the ingredients used in preparation of Polinta. (8 marks)
- 4d. list the period for storing the following parts of egg: Fresh eggs in the shell,
Fresh egg white, Fresh egg yolk, Hard-cooked eggs (4marks)