



NATIONAL OPEN UNIVERSITY OF NIGERIA
University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja
Faculty Agricultural Sciences
First Semester POP Exam Question April 2019

Course Title: FOOD AND BEVERAGE PRODUCTION IV

Course Code: HCM304

Credit Unit: 2

Total Score: 70 Marks

Time Allowed: 2 Hours

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

- 1 a. Mention the major types of catering services. Explain each of them with examples. 8mks
b. Identify ten different catering establishments. 5mks
c. Differentiate between Retail Store Catering and Welfare catering. 6mks
d. What do you mean by franchising? List three advantages of franchising. 6mks
2. Explain the duties of the following staff in a standard restaurant.
 - i. Chef de rang 3mks
 - ii. Waiter 3mks
 - iii. Carver 3mks
 - iv. Lounge staff 3mks
 - v. Buffet assistant 3mks
- 3a. What is a restaurant? 3mks
b. Who is the head of food and beverages department? What are his specific roles? 8mks
c. . List four (8) types of restaurant. 4mks
- 4 a. Explain what is meant by food poisoning 3mks
b. List five sources of chemical food poisoning and suggest three (3) ways of preventing it. 8mks
c. State the major Requirements for Proprietors of Food Premises. 4mks
- 5 a. Write a short note on bacteria. 6mks
b. Mention (4) factors that aid the multiplication of bacteria. 4mks
c. Give (5) examples of food poisoning bacteria. 5mks
- 6 a. What is a menu? 3mks
b. Identify the two basic types of menu. 2mks
c. List factors that should be consider when planning a menu. 10mks