

**NATIONAL OPEN UNIVERSITY OF NIGERIA
FACULTY OF AGRICULTURAL SCIENCES
SECOND SEMESTER EXAMINATION
JANUARY/FEBRUARY, 2018**

COURSE TITLE: FOOD AND BEVERAGE PRODUCTION IV

COURSE CODE: HCM 304

INSTRUCTION: Answer questions one and any other 3 questions.

Question 1 is compulsory and carries 25 marks while all others carry 15marks.

Q 1 a. Explain the term catering industry and highlight the commercial segment of food service catering industry.

b. Differentiate between On-Premise Catering and Off-Premise Catering?

c. Mention four ways by which meat can be preserved. What are those qualities you must consider when choosing: i) Liver ii) tongue and iii) Ox

d. What are those precautionary measures to be taken to keep milk to ensure safe and good quality (of milk).

e. Describe six principles of purchasing.

2 a. Identify all the various types of catering establishment in catering industry.

b. Explain restaurant services and transport catering.

3 a. Explain the term Franchising in catering industry and give three advantages of Franchising.

b. Describe five methods of preserving fruits.

4 a. Describe the term portion control. What are those points to consider in portion control?.

b. Differentiate between the following types of fish i). Oily fish ii). White flat fish. iii). Shell fish and; give five examples of each.

5 a. Identify the classes of vegetable with 2 examples each.

b. What are those four qualities and purchasing you must look for in fruits when buying.

6 a. List seven important steps a food and beverage purchaser must remember before making or when purchasing foods.

b. In a tabular form, differentiate commercial functions and non-commercial functions.