



NATIONAL OPEN UNIVERSITY OF NIGERIA
UNIVERSITY VILLAGE, NNAMDI AZIKIKWE EXPRESSWAY, PLOT 91,
CADASTRAL ZONE, JABI ABUJA
FACULTY OF AGRICULTURAL SCIENCES
DEPARTMENT OF AGRICULTURAL ECONOMICS AND EXTENSION
FIRST SEMESTER POP EXAMINATION QUESTION, 2019

COURSE CODE: HCM333

COURSE TITLE: FOOD AND BEVERAGE SERVICES III

CREDIT UNITS: 2

TIME ALLOWED: 2 HOURS

Instruction: Answer Question 1 (25 marks) and Any Other Three Questions (45 marks)

QUESTION ONE

1. a. Explain the two basic methods of making cake.
 - b. Highlights four functions of each of the following in a cake mixture
 - i. Sugar
 - ii. Eggs
- (25 marks)

QUESTION TWO

2. Explain five different faults and their remedy in cake making
- (15 marks)

QUESTION THREE

3. a. Highlights 5 uses of fat in food production
 - b. Explain three types of flour used in food production
 - c. Mention two leavening agents used in cake making
 - d. List five types of pastries
- (15 marks)

QUESTION FOUR

4. a. Enumerate the processes of freezing foods
 - b. List the 6 types of beverages.
 - c. Enumerate 5 of the techniques for Freezing
- (15 marks)

QUESTION FIVE

5. a. How can you determine a healthy bird?
 - b. Explain the process of Grilling Chicken
 - c. What do you understand by Carving and Boning
 - d. List 5 different Types of Cutting
- (15 marks)

QUESTION SIX

- 6.a. List three ways of choosing fish
 - b. Enumerate six different fish cuts
 - c. List 6 Characteristic of Fish
- (15 marks)