

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

COURSE CODE: HCM 333

CREDIT UNIT: 2

COURSE TITLE: FOOD AND BEVERAGE SERVICES III

Instructions: 1. Attempt question number one (1) and any other three (3) questions.

2. Question number 1 carries 25 marks, while the other questions carry

15 marks each.

3. Present all your points in a coherent and orderly manner.

QUESTION ONE

- (A) Explain the three (3) main types of flour used in cake making 6mks
- (B) List eight (8) ingredients used in cake making 8mk
- (C) Explain the three (3) types of fat used in making cake 6mks
- (D) Mention three (3) advantages and two (2) disadvantages of whole meal flour 5mks

QUESTION TWO

- (A). identify two (2) main methods of mixing cakes 2mks
- (B) Describe the recipe and method involved in the preparation of sugar paste 8mks
- (C) Outline five (5) advantages of managing a function 5mks

QUESTION THREE

- (A) Identify and explain five (5) types of tea 15mks

QUESTION FOUR

Identify Five (5) different types of faults in cake making and three causes each. 15mks

QUESTION FIVE

- A. Outline the process of poaching eggs. 7mks
- B. Briefly describe eight (8) points to consider when planning meals. 8mks

QUESTION SIX

- A. List five (5) birds that can produce edible eggs. 5mks
- B. Identify six(6) characteristics of a good fish. 6mks
- C. In four(4) points, analyze the food value of an egg. 4mks

