



NATIONAL OPEN UNIVERSITY OF NIGERIA
University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja
Dept. of Agricultural Economics and Extension, Faculty of Agricultural Sciences,
2025_2 EXAMINATIONS

Course Code: **HCM 342**

Course Title: **RESTAURANT ENTREPRENEURSHIP**

Credit Unit: **2 Units**

Total Score: **70 Marks**

Time Allowed: **2hours**

INSTRUCTION: Answer compulsory question 1 (30 marks) and any other 2 questions (20 marks each)

- 1a. Discuss steps 1 and 2 of the four (4)-step safety precautions in food handling 15½mks
b. Explain chemical safety 6mks
c. How can pest be controlled in the office 5mks
d. Mention seven (7) elements that should be covered in making a job offer 3½mks
- 2a. Discuss pathogenic bacteria as a cause of food poisoning 10½ mks
b. Enumerate symptoms of allergic reactions 4½ mks
c. State five (5) ways of avoiding difficulties in the implementation of policy 5mks
- 3a. List the four (4) types of steamers and discuss any two (2) of them 11mks
b. Enumerate the rules to be considered when storing food items 9mks
- 4a. Explain the factors that could impose restraints on menu development 11½mks
b. Highlight the waste management heirachy in food service 8½mks