

**NATIONAL OPEN UNIVERSITY OF NIGERIA**

**University Village, Nnamdi Azikwe Express Way, Jabi, Abuja**

**Faculty of Agricultural Sciences**

**June/July 2017 Examination**

**Course Code: HCM 333 Credit Unit: 2**

**Course Title:** **Food And Beverage Services III Time Allowed: 2hrs**

**Instructions: 1. Answer four questions.**

**2. Question one (1) is compulsory**

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

1. A. State the three (3) main types of flour used in cake making 3mks

B. i. List 6 ingredients used in cake making 6mks

ii. identify the 3 main methods of mixing cakes 3mks

C. Describe the three (3) types of fat used in making cake 6mks

D. Identify five (5) types of cake decoration and explain two (2) reasons

why cakes are iced. 7mks

2. Analyse three (3) causes of each of the following faults in cake making:

a. Sunk cake 3mks

b. Cracked cake 3mks

c. Heavy texture cake 3mks

d. Coarse open texture 3mks

e. Dry cake 3mks

3. A. State three (3) reasons for adding fat to cake mixture 3mks

B. Mention three(3) advantages and two (2) disadvantages of whole meal flour 5mks

C. Identify: i. two (2) types of flavourings 2mks

ii. 5 types of birds that produce edible eggs 5mks

4. A. Define the term Bain- Marie 2mks

B. Mention Six (6) types of Coffee 6mks

C. Briefly describe” Convenience foods” 7mks

5. A. List Ten (10) decorations that can be used for small or large cakes 10mks

B. Write short notes on the following types of washing machine:

i. Brush –type washing machine 2mks

ii. Agitator water machines 3mks

6. A. Identify five (5) characteristics of good quality fish 5mks

B. Briefly describe ten (10) points to consider when planning meals 10mks