



NATIONAL OPEN UNIVERSITY OF NIGERIA
University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja
Faculty of Agricultural Sciences Dept. of Agricultural Economics and Extension
PoP Exam Question October/November, 2019

Course Code: ---- HCM 339

Course Title: --- FOOD AND BEVERAGE PRODUCTION 11I

Credit Unit: ----2

Total Score: ----70 Marks

Time Allowed: - 2 Hrs

Instruction: Answer compulsory question 1 (25 mks) and any three (3) questions (15 mks each)

Question One

- What is Coagulation? (3 marks)
- State four (4) importance of mixing in cake making (4 marks)
- State two main benefits of Chlorination of cake flour. (4 marks)
- Enumerate any three (3) conditions to ensure successful cake making (6 marks)
- Describe two (2) main method of roasting (4marks)
- List and explain any two (2) methods of grilling foods (4 mks)

Question Two

- State four (4) importance of creaming in cake production. (6marks)
- Describe four (4) function or importance of the action of dairy (milk) in cake baking.(6 marks)
- What is a sandwich? (3 marks)

Question Three

- Give 5 examples of pudding (5 Marks)
- List four (4) different types of cake (4 mks)
- Mention four (4) different shapes of cake (2 mks)
- Describe the different functions of butter and sugar in caking making (4 marks)

Question Four

- What is blanching? (3 Marks)
- State two advantages of blanching.(4 marks)
- Describe the four major methods of steaming.(8 marks)

Question Five

- Describe two (2) methods of how to test the freshness of an egg (4 marks)
- Describe the steps in grilling fish. (8 mks)
- Itemize two (2) purpose of shallow frying of food (3 mks)

Question Six

- What is heat transfer? (2 mks)
- Write short notes on any two (2) of the following:
(i) Convection (ii) Conduction (iii) Radiation (3 mks each)
- Outline the procedure for making the Spaghetti with a Vegetable and meat Sauce. (7 mks)