



**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 Examination Questions, September, 2020\_1*

**Course Title: Food and Beverage Services III**

**Course Code: HCM 333**

**Credit Unit: 2 Units**

**Total Score: 70 Marks**

**Time Allowed: Hours**

**INSTRUCTION: Answer compulsory question 1 (25 marks) and any other 3 questions (15 marks each).**

1. a) State the Principles of Cake Making (3 marks)  
b) Outline the three types of flour used in making cake (3 marks)  
c) State the Advantages and Disadvantages of Whole Meal Flour (5)  
d) State the Advantages and Disadvantages of White flour (5 marks)  
e) State the reasons why Eggs are added to most cake mixtures (4 marks)  
f) State the recipe for Scrambled Egg (5 marks)
2. Describe how to prepare
  - a) Poached Eggs (8 marks)
  - b) Omelets (7 marks)
3. a) Describe the recipe and method of preparation for a farinaceous like Spaghettis with Tomato sauce (10 marks)  
b) Describe the method for Fried Rice preparation (5 marks)
4. a) What are the points to consider when buying eggs and state its value (6 marks)  
b) List out what fats are used for (5 marks)  
c) Outline the different Types of Fats (4 marks)
5. a) Outline the different types of Flour (4 marks)  
b) List other commodities used for Pastry and stating their functions (6 marks)  
c) List out different types of pastries (5 marks)
6. a) Outline a recipe for a Short Pastry (5 marks)  
b) Describe a recipe and method of preparation of Puff pastry (5 marks)  
c) Outline a recipe for Rough Puff Pastry (5 marks)