



**NATIONAL OPEN UNIVERSITY OF NIGERIA**  
**Faculty of Agricultural Sciences**  
**Department of Agricultural Economics and Extension**  
**2020 \_2 Examination ...**

**Programme: Hotel and Catering Management**

**Course Code: HCM304**

**Course Title: Food And Beverage Production iv      Credit Unit: 2**

**Total Score: 70 Marks**

**Time Allowed: 2 Hours**

**Instructions: Attempt four (4) questions. Question1 carries 25 marks, while others 15 marks each**

- 1 a. i.) Distinguish Clearly between On-premise catering and Off-Premise Catering. **5mks**  
ii) Give examples of social catering and corporate catering. **5mks**  
b. Various catering establishments are categorised by the nature of the demands they meet. Identify and discuss the categories of catering . **15mks**
- 2 a Explain the word ‘Game’ as used in catering **7mks**  
b. Fish have formed a large proportion of our food because of their abundance and relative ease of harvesting. Enumerate the values of fish you learnt about. **8mks**
- 3 a. Fruits contribute greatly to the nutritional value of a diet  
i. What is the nutritive value of fruits? **3mks**  
ii. Suggest four purchasing points for fruits. **4mks**  
b. What are the various way of preserving fruits? **8mks**
- 4 a. Discuss in detail what a restaurant is. **10mks**  
b. What are the three classes of restaurants? **3mks**  
c. What is a **Café**? **2mks**
- 5 a Food poisoning results when harmful foods are eaten. Discuss two ways by which foods can become harmful. **10mks**  
b. Give five ways you can prevent food poisoning by bacteria **5mks**
- 6 a. It is said that in olden times, menus were like a large dictionary with sections covering variety of dishes. What is a menu? **3mks**  
b. Identify five (5) **Advantages Pre-planned or Pre-designed Menus** **5mks**  
c. Explain the factors that constitute a successful menu planning **7mks**