



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

Course Title: FOOD AND BEVERAGE SERVICES III

Course Code: HCM 333

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2 ½

INSTRUCTION: Answer question 1 which is compulsory (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) Explain the three (3) Advantages and two (2) Disadvantages of Whole Meal Flour
5 marks
d) State the three (3) Advantages and two (2) Disadvantages of White flour (5 marks)
e) Give four reasons why Eggs are added to most cake mixtures (4 marks)
f) Describe the recipe for Scrambled Egg (5 marks)
2. a) Write short notes on fish and Sea foods (4 marks)
b) Describe the six classes of fish (6 marks)
c) State five qualities to be checked for when buying frozen fish(5marks)
3. a) Describe the process of Chilling technique (5 marks)
b) What is Freezing and describe Freezing Processes (5 marks)
c) Describe the recipe for Fish Cake (5 marks)
4. Discuss food processing Equipment under the following:
 - i) Food Mixer, Care and uses (5 marks)
 - ii) Liquidiser or Blender (3 marks)
 - iii) Food Slicers and their uses (7 marks)
5. a) List five signs of a Healthy Wholesome Birds (5 marks)
b) Describe the method of Cleaning Birds (5marks)

- c) Describe the method of How to Prepare Chicken (5 marks)
- 6. a) List Sixteen food commodities found in the northern part of Nigeria (8marks)
- b) Mention fourteen food commodities available in the southern part of Nigeria (7 marks)