



NATIONAL OPEN UNIVERSITY OF NIGERIA

University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja

*Dept. of Agricultural Economics and Extension, Faculty of Agricultural Sciences,*

**2025\_2 EXAMINATIONS**

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**COURSE CODE: HCM 304**

**COURSE TITLE: FOOD AND BEVERAGE PRODUCTION IV**

**COURSE UNIT: 2**

**TIME ALLOWED: 2 HOURS**

**INSTRUCTIONS: QUESTION ONE (30 MARKS) IS COMPULSORY.**

**ANSWER ANY OTHER TWO QUESTIONS (20 MARKS EACH).**

### **QUESTION ONE**

- a. Discuss the following types of catering establishment in the hospitality industry.
  - i. Airline catering (5 marks).
  - ii. Outdoor catering (5marks)
  - iii. Hot buffet caterers (4 marks)
- b.
  - i. Describe four duties and responsibilities of a bar manager (4marks).
  - ii. Mention four method by which you can preserve meat (4marks).
- c.
  - i. What do you understand by the term food poisoning in the hospitality industry? (4marks).
  - ii. Briefly describe hospital menu.
- d. Write short note on two types of restaurant menu, namely A la carte and Table D'hote menu. (4 marks).

### **QUESTION TWO**

- a. As a student of hospitality industry, explain what offal means and give four examples of offal. (12 marks).
- b. As a professional caterer, show skill in menu planning, plan and present four dinner course menu to your customer or clients. (4 marks).
- c. There are three main methods for buying foods and beverages in the catering industry. Discuss the primary market in details. (4 marks).

### **QUESTION THREE**

- a. Restaurants are classified into three groups namely Quick service, Mid scale and Upscale. Explain their major functions.(8 marks)
- b. Discuss the career as a staff of food and beverage department in the hotel. (8 marks)
- c. Briefly differentiate between the commercial sectors and non commercial sectors. Give three examples of each. (4 marks)

### **QUESTION FOUR**

- a. Discuss the food value of eggs (6 marks)
- b. Describe five steps to follow in efficient purchasing of goods (8 marks)
- c. List four reheating equipment used in the catering industry for regenerating cook chill products. (6 marks)