



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, 2022_2 Academic Session

Course Title: Food and Beverage Production 111

Course Code: HCM 339

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2 Hrs

INSTRUCTION: Answer 3 Questions Only

QUESTION ONE

- Describe the production of yeasted pastry (7 marks)
- Differentiate between natural and mechanical convection (6 marks)
- State four general rules to be observed while grilling foods (6 marks)
- Describe the steps in making the following foods: I. Shawarma, ii. Bruschetta (5 marks)

QUESTION TWO

- Explain the following methods of shallow frying: i. Shallow frying, ii. Sauteing, iii. Griddling, iv. Stir-frying (6 marks)
- State three reasons for coating deep-fried foods (6 marks)
- Explain how pudding eating in UK is referred (2 marks)
- Explain the process of producing steamed pudding (6 marks)
- List three (3) properties of cereal bran (3 marks)

QUESTION THREE

- Define smoke-point and hydrogenation of oil (7 marks)
- State the four general rules for boiling meat (4 marks)
- In not more than one sentence, explain why cake makers do the following: (4 marks)
 - Grease/flour the baking pan before pouring in the batter
 - Fill the baking pan just half or two third the volume
 - Placebake-even strips in the baking pan
 - Add liquid water or milk after butter and flour have been mixed
- Explain the steps for cooking scrambled egg (3 marks)
- Explain why scrambled egg should not be overcooked (5 marks)

QUESTION FOUR

- Differentiate between these two methods of cooking stew: (i) cooking on a hob and (ii) cooking in the oven (5 marks)
- Describe the qualities of fresh fish (5 ½ marks)
- State the recipe for making fig pudding and describe the production process (5 marks)
- State the rules for sauteing fish (7 ½ marks)