



ELIZADE UNIVERSITY
ILARA-MOKIN, ONDO STATE, NIGERIA

FACULTY: HUMANITIES, SOCIAL AND MANAGEMENT SCIENCES
DEPARTMENT: TOURISM AND HOSPITALITY MANAGEMENT

FIRST SEMESTER EXAMINATIONS

2020/2021 ACADEMIC SESSION

COURSE CODE: HTM 209

COURSE TITLE: SPECIALTY FOOD & BEVERAGE MGT 1

COURSE UNIT: 3

DURATION: 2 Hours

HOD'S SIGNATURE

SECTION A (NON ESSAY TYPE)

Multiple Choice Questions/Fill in the Gap Questions/ True or False Questions. 60 Questions at 1/2 (0.5) mark each.

Total Marks for Section A: 30 Marks

SECTION B (ESSAY TYPE)

Written essays, definitions, description of concepts etc. 4 Questions, answer 3. 10 Marks each.

Total Marks for Section B: 30 Marks

TOTAL MARKS FOR EXAMINATIONS: 60 MARKS.

SECTION A

FILL IN THE GAP ½ Mark each

1. When protein is heated it _____
2. Unless starch is cooked thoroughly, it cannot be _____
3. The nutritive value of fat is not affected by _____
4. Iron may be acquired from foods cooked in _____
5. Vitamin C is lost by _____
6. Roasting is cooking in dry heat in an _____
7. Hotel staff must be committed in order to ensure _____
8. Dinner spoon or table spoon is used to eat _____
9. Table laying refers to the way to set a table with _____
10. Nigeria has over _____ ethnic groups when considering Nigerian indigenous foods.
11. Ofe- Onugbi food is from _____

- 12. Pounded yam and egusi is from _____
- 13. Black soup is a popular delicacy from _____
- 14. Okazi soup is from _____
- 15. Banga soup is from _____
- 16. Burukutu is one of Africa traditional processed beverage from _____
- 17. Donkwa is a traditional snacks of the _____
- 18. Akara beans cake is one of the popular snack food in _____
- 19. Every type of work within the hospitality industry involves _____
- 20. The _____ or set up of serving the prepared food is a factor influencing the food _____ to the customer

TRUE/ FALSE ½ Mark each

- 1. Cooking and storage over prolonged period reduces the nutritive value
 - (a) True
 - (b) False
- 2. Vitamin A and D does not withstand cooking temperature
 - (a) True
 - (b) False
- 3. When goods are received, you look for quality against the specification and store immediately
 - (a) True
 - (b) False
- 4. Food should be served as soon as they are ready
 - (a) True
 - (b) False
- 5. There are lots of cooking methods used in catering service
 - (a) True
 - (b) (b) False
- 6. Poaching is cooking food in the required amount of liquid just above boiling point
 - (a) True
 - (b) False
- 7. Steaming is cooking prepared food under varying degree of pressure
 - (a) True
 - (b) False

8. Roasting is cooking in medium heat in an oven with the aid of fat or oil
- (a) True
 - (b) False
9. The most successful employees in the hospitality industry are those with excellent communication skills
- (a) True
 - (b) False
10. Risk of work safety, food and personal hygiene are to be applied to when serving food
- (a) True
 - (b) False
11. The ethnic foods market is still growing amid an economic recession
- (a) True
 - (b) False
12. Buffet service s an example of table service style
- (a) True
 - (b) False
13. Interpersonal skills matters most of what do in life which requires interaction with other people
- (a) True
 - (b) False
14. Customers are the heartbeat of every hospitality business
- (a) True
 - (b) False
15. There are five major types of food groups in nutrition
- (a) True
 - (b) False
16. Whole milk contain 55% of fat
- (a) True
 - (b) False
17. A la carte menu is of a fixed price
- (a) True
 - (b) False

18. Joint plate can be used to lay a la carte table

- (a) True
- (b) False

19. Service salver can also be used to serve guest

- (a) True
- (b) False

20. Hot food should be served piping hot

- (a) True
- (b) False

MULTIPLE CHOICE QUESTIONS (MCQs) ½. Mark each

1. The person that oversees the cooks in the kitchen

- (a) A Chef
- (b) Food and beverage manager
- © Sommelier
- (d) All of the above

2. Table d'hôte menu is

- (a) Individually priced
- (b) Individually joint
- © A and B
- (d) None of the above

3. Clean as you go" is a term used in the:

- (a) Kitchen
- (b) Restaurant
- (c) Room service
- (d) All of the above

4. The first thing you do to a guest after seating him/her is to present

- (a) Menu card
- (b) Give him water
- (c) Give him drinks
- (d) All of the above

5. Over cooking destroys food
 - (a) Nutrients
 - (b) Appearance
 - (c) Taste
 - (d) Sweetness
6. "Clean as you go" is a term used in the
 - (a) Kitchen
 - (b) Restaurant
 - (c) Bar
 - (d) Back of the house.
7. A list of ingredients with their pricing, quantity for market purpose is known as
 - a) Menu list
 - b) Costing sheet
 - c) Ledger
 - d) All of the above
8. Knife is to the
 - (a) Right when laying the table
 - (b) Left
 - (c) Centre
 - (d) All of the above
9. Cleaning and all other forms of arrangement before service commences is called
 - (a) Washing
 - (b) Mis-en-place
 - © Briefing
 - (d) None of the above
10. Menu bill is presented to guest on a
 - (a) Side plate
 - (b) Joint plate
 - © Table
 - None of the above

(a) All these are used to lay-up a table for table d'hôte except

 - (a) Wine goblet
 - (b) Wine opener
 - (c) Cruet set
 - (d) None of the above
12. One of the things to consider when planning menu is
 - (a) Buy as you see
 - (b) Nearness to the market
 - (c) Nearness place
 - (d) None of the above

13. One of the methods of cooking vegetable is

- (a) Stewing
- (b) Steaming
- (c) Poaching
- (d) All of the above

14. Serve water to the guest

- (a) Left
- (b) Right
- (c) A&B
- (d) All of the above

15. Banana is peeled at the point of service to prevent

- (a) Discoloration
- (b) Over-ripping
- (c) Sweetness
- (d) None of the above

16. The last course in a 3-course meal is known as

- (a) Dessert
- (b) Deseret
- (c) Desserts
- (d) None of the above

17. Colander is one of the equipment use in the

- (a) Restaurant
- (b) Wash up area
- (c) Kitchen
- (d) All of the above

18. Food should be served at the correct

- (a) Time
- (b) Temperature
- (c) Style
- (d) All of the above

19. A female that waits on a guest in the restaurant is called

- (a) Hostess
- (b) Waitress
- (c) A&B
- (d) All of the above

20. Equipment can be classified into

- (a) Large
- (b) Small
- (c) Mechanical
- (d) All of the above

SECTION B

INSTRUCTION

ANSWER ANY THREE QUESTIONS AND THEY ALL CARRY EQUAL MARKS

1. Enumerate the different cooking methods for meat, fish, vegetables and salads (10Marks)
2. What are the major types of food in nutrition? (10 Marks)
3. What are the attributes of a hotel staff? (8 Marks)
- 3b. What are the main types of food in nutrition? (2Marks)
4. List the various types of ethnic foods globally. (10 Marks)