



**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:** THM 103/HTM 107  
**COURSE TITLE:** FOOD AND BEVERAGE MANAGEMENT 1  
**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 (Answer all questions)**

Each Question carries ½ Mark.

**Multiple Choice Questions (MCQs)**

1. Hospitality industry base on operations can be categorized into;
  - a. Commercial and Non-Enterprise
  - b. Non-Commercial and Hotel
  - c. Hotel and Restaurant
  - d. Commercial and Non-Commercial
  
2. Which of the following are not part of commercial aspects of hospitality industry?
  - a. Hotel
  - b. Industrial catering
  - c. Restaurant
  - d. Bar

3. \_\_\_\_ is a not a profit making outlet of hospitality industry.
  - a. Motel
  - b. Cruise
  - c. Catering
  - d. Prison Canteen
4. The type of catering services that is popular in the most private University including Elizade university is \_\_\_\_
  - a. Silver Services
  - b. Outdoor Catering Services
  - c. Plated Services
  - d. Counter Services
5. The department that is responsible for handling the soiled linen in the Hotel is called
  - a. Accommodation
  - b. Administrative
  - c. Front office
  - d. Laundry
6. \_\_\_\_ is a very good example of energy giving food
  - a. Vitamins
  - b. Carbohydrates
  - c. Minerals
  - d. Protein
7. The body protection foods contain \_\_\_\_ and \_\_\_\_
  - a. Minerals and Vitamins
  - b. Water and Protein
  - c. Vitamins and proteins
  - d. Carbohydrates and proteins
8. One of the following is not a unit in a Food and beverage service department
  - a. Lodging
  - b. Kitchen
  - c. Bar
  - d. Restaurant
9. Food is any chemical substances that can be assimilated, \_\_\_\_\_ and contributed to the body metabolism
  - a. Digested
  - b. Cooked
  - c. Vomited
  - d. Distributed
10. Which of the following is not example of cutting methods in the hospitality Industry?
  - a. Dicing
  - b. Slicing
  - c. Chopping
  - d. None of the above



11. FIFO means
  - a. First in first out
  - b. First inside and first out
  - c. First in first cut
  - d. None of the above
12. Kitchen equipment are classified under
  - a. Three categories
  - b. Two categories
  - c. One category
  - d. Six category
13. Surplus tableware are removed after the guest has
  - a. Placed his order
  - b. Paid for his order
  - c. Eaten his order
  - d. All of the above
14. Liquids are measured in
  - a. Bottle
  - b. Cups
  - c. Jugs
  - d. All of the above
15. Which of the following is NOT a factor to be considered in planning a menu?
  - a. Season
  - b. Price of commodities
  - c. Gender of the customers
  - d. Colour and flavor
16. \_\_\_\_\_ referred to as a bill of fare in the hospitality industry
  - a. Mis en place
  - b. Docket
  - c. Bill
  - d. Menu
17. \_\_\_\_\_ is a French term used which means to "put in place"
  - a. Food production
  - b. Meal servicing
  - c. Mise-en-place
  - d. Morning briefing
18. In the Hospitality industry, menu can either be \_\_\_\_\_ and \_\_\_\_\_
  - a. Luncheon and Dinner
  - b. Table d'hôte and French Menu
  - c. Spanish and Alar carte
  - d. A la carte and Table D'hôte
19. Kitchen is an area
  - a. Within a designed structure
  - b. Within the frontage of a structure
  - c. Within a cultural setting
  - d. All of the above

20. Food commodities are
- Locally grown
  - Locally manufactured
  - Locally harvested
  - All of the above

### TRUE OR FALSE

- Food commodities are locally grown food and other chemical produce.
  - True
  - False
- Nutrients provide the bodies with energy
  - True
  - False
- All foods must be eaten fresh when harvested without further preparation for cooking.
  - True
  - False
- When protein is heated it coagulates and shrinks
  - True
  - False
- A kitchen is an area within a structure designed to be used for preparation or cooking of food.
  - True
  - False
- The categories of kitchen equipment are large, mechanical and utensils.
  - True.
  - False
- Oven operates only with liquefied petroleum gas(LPG) for coking
  - True
  - False
- There wide range of pans, pots and spoons for cooking
  - True
  - False
- The menu is also called the driver of a food service operation.
  - True
  - False
- There are three main factors affecting menu planning
  - True
  - False
- Our knowledge of nutrition influences the way we eat
  - True
  - False
- Menus are categorized in various of ways
  - True
  - False



13. Baking involves applying a moderate convection heat to your food in an enclosed environment
  - a. True
  - b. False
14. Before grilling, food can be marinated or seasoned
  - a. True
  - b. False
15. Success in food preparation depends on using the correct amount of ingredients as stated on the recipe
  - a. True
  - b. False
16. Liquid ingredients should be measured in jugs.
  - a. True
  - b. False
17. Dry ingredient should be measured using deep- cup measure
  - a. True
  - b. False
18. Knowing your customer is key to planning
  - a. True
  - b. False
19. The product of the hospitality industry is food, drink, accommodation and relaxation
  - a. True
  - b. False
20. The product of the hospitality industry is: Food, drink, Accommodation and relaxation
  - a. True
  - b. False

### FILL-IN THE GAP

1. We measure and weigh ingredients for \_\_\_\_\_
2. Food accompaniments are complementary addition to the main ingredient of a \_\_\_\_\_
3. The word garnish comes from French and means \_\_\_\_\_
4. A table d'hôte means a \_\_\_\_\_
5. Mis-en-scene French term refers to \_\_\_\_\_ and make it presentable
6. Briefing is taking by the team \_\_\_\_\_
7. Mise-en place is a French term which means to \_\_\_\_\_
8. The key steps to personal hygiene practice in the kitchen are clean, separate, cook and \_\_\_\_\_
9. Food contamination and food poisoning and spread of infections is caused by \_\_\_\_\_
10. Food commodities are of \_\_\_\_\_ types

11. Carbohydrates cannot be digested properly unless the starch is \_\_\_\_\_
12. Vitamin \_\_\_\_\_ is lost by cooking
13. In order for food not to deteriorate in the store before it is used, \_\_\_\_\_ method of stock rotation must be used.
14. The primary task in a home kitchen are carried out between the cook top, sink and \_\_\_\_\_
15. The categories of kitchen equipment are: large, mechanical and \_\_\_\_\_
16. Knowing your \_\_\_\_\_ is obviously a key planning and designing menus.
17. Styles of food service are American, French or \_\_\_\_\_
18. There are some basic \_\_\_\_\_ to help you survive your first culinary year as an Elizade University student
19. Grains and rice are types of food \_\_\_\_\_
20. Liquid ingredients should be measured in \_\_\_\_\_

#### **SECTION B (ESSAY TYPE)**

**(Answer any 3 questions)**

**Each Question carries 10 marks each**

1. Enumerate the most basic techniques for cooking methods ( 10 Marks)
2. State the ways to lay a table d'hôte cover requirements (10 marks)
- 3a. State the only ways to get the correct amount of ingredient to be used for cooking? (5Marks)
  - b. What are the equipment you will likely use to measure liquid? (5 marks)
- 4 List any five types of food commodities. (10 marks)