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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (Child Caregiver) (Sem.-1)

PREPARATION OF FOOD AND FEEDING BABIES

Subject Code : BVOCCCG-103

M.Code : 77341

Date of Examination : 11-12-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Work Integrity
- b) Feeding on time
- c) Food Ingestion
- d) Post Feed Requirements
- e) Nutrition
- f) Feeding Routine
- g) Food Wastage
- h) Leftover Dishes
- i) Nutritional value
- j) Diet Plan.

SECTION-B

2. Develop as flow chart explaining the feeding routine of a 1 year old baby.
3. How will you prevent the wastage of food items and preserve the leftover dishes? Enumerate giving suitable examples.
4. Describe how to check the freshness and quality of vegetables, fruits, dough, milk etc?
5. List the different preparations/foods suitable for the babies.
6. Illustrate how to handle emergencies that may arise post feeding babies and whom to contact?

SECTION-C

7. Explain the various workplace guidelines and responsibilities one should follow in detail.
8. Write an essay on identifying healthy and nutritional dishes and maintaining appropriate temperatures for feeding babies.
9. How will you maintain the nutritional value of food items during and after cooking?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.