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Total No. of Pages : 02

Total No. of Questions : 18

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

PREPARATION OF FOOD AND FEEDING BABIES

Subject Code : BVOCCCG-103

M.Code : 77341

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

Define the following :

1. Hygiene
2. Guidelines
3. Monitoring
4. Customized
5. Nutritional value
6. Post feed requirements
7. Feeding routine
8. Work integrity
9. Time management
10. Beverages





SECTION-B

11. Discuss the methods that can be used to improve upon your work practices.
12. State the significance of feeding a child on time.
13. Discuss how temperature can be maintained for cooking of dishes and for preserving leftover dishes?
14. Explain how wastage of different food items can be avoided?
15. Why is it important to manage time and be punctual?

SECTION-C

16. What kind of emergencies can arise while handling babies and how such situations can be handled?
17. Write a feeding plan for any age group. Also discuss about age appropriate dishes and their nutritional value.
18. Write how freshness and quality of the various cooking ingredients can be checked?

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.

