

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Voc. (Child caregiver) (Sem.-1)**

## PREPARATION FOOD AND FEEDING BABIES

**Subject Code : BVOCCEG-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

**1. Write briefly :**

- a) Work integrity
- b) Diet plan
- c) Semi-solid foods
- d) Preservation
- e) Nutritional value
- f) Fermentation
- g) Food poisoning
- h) Menu
- i) Beverages
- j) Choking

## **SECTION-B**

**Briefly describe the following :**

2. Ways to handle emotions and avoid unpleasant work situations.
3. Different preparations suitable for babies.
4. Methods to preserve leftover cooked food.
5. Difference between wet and dry cooking methods.
6. Importance of monitoring the baby after feeding.

## **SECTION-C**

7. Explain how customized recipes can be made by using appropriate cooking methods? Support your answer by giving example of at least two recipes.
8. Discuss how the quality and quantity requirements of the food items to be prepared can be checked? Also explain how the dish can be inspected to insure flavor, color, taste and consistency?
9. Write about ways to ensure that the food has been ingested properly by the baby and describe how the condition of non-ingested food should be handled?

**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.**