

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (CCG) (Sem.-2)
FOOD PREPARATION (PANTRY)

Subject Code : BVOCCEG-203

M.Code : 78035

Date of Examination : 06-07-22

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. Answer briefly :

- a. Wholesome diet
- b. Food poisoning
- c. Diet chart
- d. Any two needs to be taken care of while planning meals for elders
- e. Waste disposal
- f. Personal hygiene
- g. FIFO
- h. Appropriate disposal of leftover food
- i. Inspection of meals
- j. Cleaning of pantry

SECTION-B

2. Write a detailed note on **any ONE** :
 - a. Check on ingredients and their quality during preparation of food for children.
 - b. Food choices among children.
3. What are the equipments and appliances required in the kitchen for maintenance of pantry?
4. How would you ensure that the food for elderly is fresh and nutritious?
5. How would you instruct the pantry staff about meal plans for disabled inhabitants?
6. *“Pantry needs to have items as per inhabitants”*. Explain.

SECTION-C

7. *“Children need a wholesome diet for growth”*. Write in detail about the food choices and preferences which need to be taken care of while planning diets.
8. Discuss any **ONE** :
 - a. Cleanliness and disinfection of pantry.
 - b. Inspection of meals and optimum food quality for disabled people.
9. Write a detailed note on **any ONE** :
 - a. Nutritive requirements of children.
 - b. Nutritive requirements of the elderly.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.