



Give the child a separate bowl to be sure your child eats enough of the greens and fish or eggs!



Separate and save vegetables and food for the child before adding spices for the family.

Tip #3

Mash beans and other solid foods to make it easy for babies to swallow and be more digestible.



Tip #4

Offer the vegetables first before the staple.



For children from 9 months: Smash an orange-fleshed sweet potato and add groundnuts for the child.





For children from 6 months: Dry, grind into powder and save fish, cray fish, grasshopper or fruit to be able to add to baby's PAP easily.

Tip #6



Prepare a mix of grains (miaze, sorghum) with soya and groundnuts make into powder readily available to be prepared as pap for the baby in a short time, other members of the family can take as well.



Tip #8

Wash hands with soap and flowing water before and after preparing food and feeding the baby



Add yogurt to PAP (from 6 months). Prepare thick PAP for babies.







Tip #14

Start with 2 to 3 tablespoons to allow them get used to the new food then gradually increase the amount/quantity.

Tip #15

Start with 2-3 meals plus frequent breastfeeds, gradually increase as the baby grows.



Tip #16

Give soft local snacks (such as seasonal fruits, boiled eggs etc) to babies in-between meals.