1. Assessment Mode

Students will be assessed through various assessment modes such as mini project, written paper and an Applied Module (AM) project to demonstrate the learning of nutrition and health, food and consumer literacy and food science throughout the semester. Assessment modes like mini project and the Applied Module will be carried out over a few weeks during curriculum time.

2. Assessment Weightage

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Components	WA3 (15%)	WA4 (15%)	End of Module (70%)			
Deliverables	Mini Project:	Written paper	Applied Module comprises of a			
	Muffin		project and a practical exam on			
		(During End-of-	designing a reduced fat pasta with			
		Year Examination)	cheese sauce that is suitable for a			
			teenager.			
Work	Term 3	Not Applicable	Term 3 Week 4 – Term 4 Week 2			
Timeline	Week 2 - 5					
Submission	Term 3 Week 5	Not Applicable	Term 4 Week 2			
Deadline						

3. Weekly Work Schedule

Term 3 [26 June – 01 Sep 2023]						
Week	Chapter/Topic/Skill/ Area	Practical Topics/ Skills	Textbook/ Resources	Assignment / Homework/ Activities	Assessment	
Week 1 [26 June – 30 June] Hari Raya Haji, 29 June (Thursday)	Introduction to Food and Consumer Education - G.R.A.C.E Classroom expectation and routines - Subject Expectation - Safety in the kitchen video - Administration/ Logistics		Secondary 1 Textbook Pg 1 – 12, 30 - 35 iPad [PDLP]	Sort cards		
	Chapter 1: Balanced DietDefinitionMy Healthy PlateEnergy balance					

Term 3 [26 June – 01 Sep 2023]

Term 3 [26 June – 01 Sep 2023]						
Week	Chapter/Topic/Skill/ Area	Practical Topics/ Skills	Textbook/ Resources	Assignment / Homework/ Activities	Assessment	
Week 2 [3 July - 7 July] Youth Day Holiday, 3 July (Monday) O Lvl MT LC, 4 July (dismissed at 1.50 pm)	Chapter 1: Culinary Skills - All-in-one Method	Muffin	Secondary 2 Textbook Pg 13 Materials for Practical (Apron, Hair net, plastic bags, food container, 2 towels)			
	WA3 task Mini Project: Modification of a muffin to fulfill all food groups in My Healthy Plate.			Worksheet	WA3 (15%)	
Week 3 [10 July – 14 July] HBL -12 July (Wednesday)	Chapter 2: Nutrients in Food (Carbohydrates, Proteins, Fats) - Sources of food - Functions of nutrients		Secondary 1 Textbook Pg 15 – 22 iPad [PDLP]	Kahoot Jamboard		
Week 4 [17 July- 21 July]	Chapter 1: Culinary Skills Roux Sauce and Cutting	Baked macaroni and cheese	Secondary 2 Textbook Pg 3, 4 Materials for Practical (Apron, Hair net, plastic bags, food container, 2 towels)			

Term 3 [26 June - 01 Sep 2023] Week Chapter/Topic/Skill/ Area Practical Textbook/ Assignment Assessment Topics/ Resources Skills Homework/ **Activities** Secondary 1 Chapter 7: Methods of Textbook Cooking Pg 100, 106 Reasons for cooking food Dry heat (Baking) Applied End of **Applied Module** Module(70%) Module Coursework: Define and Design Project Weighted Assessment 3 Practical Materials for WA3 (15%) Week 5 [24 July -[Practical **Execution** (modified Practical exam 28 July] muffin) (Apron, Hair Exam] Muffin HBL - 26 net, plastic (Modified July bags, food (Wednesday) container, 2 towels) Week 6 Secondary 1 Jigsaw Chapter 2: Nutrients in [31 July – Textbook Food 3 Aug] Pg 22 - 33 (Vitamins, Minerals, WA3 Water and Dietary Fibre) iPad [PDLP] Sources of vitamins, minerals, water and dietary fibre Functions of vitamins, minerals, water and dietary fibre Secondary 1 SLS Week 7 Chapter 5: Nutritional Textbook [7 Aug – Needs of Children 11 Aug] Pg 71 Nutritional needs of National Day Celebration, children iPad [PDLP] 8 Aug Factors to consider National when planning meals Day, 9 Aug for children

Term 3 [26 June - 01 Sep 2023] Week Chapter/Topic/Skill/ Area Practical Textbook/ Assignment Assessment Topics/ Resources Skills Homework/ **Activities** National Day SLS Secondary 1 Chapter 3: Watch Your School Textbook Holiday, Jigsaw Pg 39, 40, Diet Related Disease 10 Aug 43, 44 Obesity Diabetes Applied End of **Applied Module** Module(70%) Coursework: Module Project Define and Design Week 8 Secondary 1 Sort cards **Chapter 5: Nutritional** Textbook [14 Aug -**Needs of Teenagers** Pg 72 17 Aug] Nutritional needs of WA3 teenagers iPad [PDLP] Factors to consider when planning meals for teenagers iPad [PDLP] Applied End of **Applied Module** Module(70%) Coursework: Module **Project** Define and Design Decide (Recipe)

Secondary 1 SLS Chapter 2: Nutrients in [21 Aug -Textbook Food Pg 28 - 33 HBL- 23 Aug My Healthy Plate (Wednesday) Secondary 1 SLS **Chapter 4: Food Choices** Textbook Modifying ingredients Pg 63 iPad [PDLP] Applied End of **Applied Module** Module(70%) Module Coursework: **Project** Define and Design 4

Week 9

25 Aug]

Term 3 [26 June – 01 Sep 2023]					
Week	Chapter/Topic/Skill/ Area	Practical Topics/ Skills	Textbook/ Resources	Assignment / Homework/ Activities	Assessment
	- Decide				
Week 10 [28 Aug – 1 Sep] Teachers' Day Celebration, 31 Aug (Thursday) Teachers' Day School Holiday, 1 Sep (Friday)	Applied Module Coursework - Decide - Deliver (Practical Exam) (reduced fat pasta with cheese sauce)	Practical exam Pasta with cheese sauce (Modified)	Materials for Practical (Apron, Hair net, plastic bags, food container, 2 towels)	Applied Module Project	End of Module (70%)

The subject overview is tentative and is subject to changes.

Term 4 [11 Sep - 27 Oct] Week Chapter/Topic/Skill/Ar Practical Textbook/ Assignment/ Assessment Topics/ Resources Homework/ ea Skills Activity Week 1 **Applied Module** Practical Materials for Applied End of Module [11 Sep-Coursework Module (70%)exam Practical 15 Sep] Deliver (Practical (Apron, Hair Project Pasta with [Practical Exam) net, plastic cheese Exam] bags, food Debrief (Evaluation) sauce container, 2 (Modified) towels) Week 2 Class Secondary 1 Chapter 6: Food [18 Sep Textbook Presentation safety Pg 84 - 97 Causes of food 22 Sep] contamination iPad [PDLP] Applied Module iPad [PDLP] End of Module Applied Coursework Module (70%)[Submission] Debrief (Evaluation) Project Week 3 **Chapter 8: Money and** Secondary 1 SLS Textbook [25 Sep Resource Pg 119-129 Management 29 Sep1 Needs and Wants iPad [PDLP] - Budgeting and Savings Week 4 **Weighted Assessment** WA 4 (15%) Marks: 40m [2 Oct -Written test (45 6 Oct] minutes) Week 5 **11 Oct 2023** (TBC) [9 Oct – 13 Topics to be tested: Oct1 1. Chapter 1: Balanced 2. Chapter 2: Nutrients in Food, My Healthy Plate End-of-Chapter 3 vear examinatio Watch your diet (Obesity and Diabetes):

Chapter 5: Nutritional Needs of Teenagers

Term 4 [11 Sep – 27 Oct]						
Week	Chapter/Topic/Skill/Ar ea	Practical Topics/ Skills	Textbook/ Resources	Assignment/ Homework/ Activity	Assessment	
	Chapter 6: Food Safety Chapter 7: Method of cooking (Baking)					
Week 6 [16 Oct – 20 Oct]	Error Analysis					
Week 7 [23 Oct – 27 Oct] Marking Day: 16 Oct	Post Exam Activities					

The subject overview is tentative and is subject to changes.