### 1. Assessment Mode

Students will be assessed through various assessment modes such as performance task, 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 performance task and the Applied Module will be carried out over a few weeks during curriculum time.

#### 2. Assessment Weightage

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Components	WA1 (15%)	WA2 (15%)	End of Module (70%)				
Deliverables	Performance task: Fusion dumpling	Written paper	Applied Module comprises of a project and a practical exam on designing a healthy cookie that is suitable for an Elderly with heart disease/ hypertension.				
Work	Term 1	Not Applicable	Term 2				
Timeline	Week 5-8		Week 1-9				
Submission Deadline	Week 8	Not Applicable	Week 9				

### 3. Weekly Work Schedule

Term 1 [3 Jan – 10 March]					
Week	Chapter/Topic	Practical topics/ Skills	Textbook/ Resources	Assignment/ Homework	Assessment
Week 1 [3Jan –6Jan]	Start Smart Program				
Week 2 [9Jan-13Jan]	Start Smart Program				
Week 3 [16Jan-20Jan] Friday -CNY eve	Introduction to Food & Consumer Education Classroom expectation & routine Chapter 4: Food		PDLP (iPad) Secondary	Google Classroom Nearpod	
	<b>Culture</b> - Hawker culture - ethnic groups ( Eurasian & Malay)		2 Textbook Pg 67-91		
Week 4 [23Jan - 27Jan] (23,Mon & 24, Tue CNY)	Chapter 7 : Methods of cooking Pan frying Chapter 1 : Food Preparation and Culinary Skills Knife skills, Batter	Crepe- making	Secondary 1 Textbook Pg 110-111 Secondary 2 Textbook Pg 3-4 & 20-23	Google classroom	

Term 1 [3 Jan	Term 1 [3 Jan – 10 March]					
Week	Chapter/Topic	Practical topics/ Skills	Textbook/ Resources	Assignment/ Homework	Assessment	
Week 5 [30Jan- 3Feb]	Chapter 4: Food Culture - Hawker culture - ethnic groups ( Chinese & Indian) - Food tasting -Global Influences		Secondary 2 Textbook Pg 67-91 PDLP (iPad)	Nearpod		
Week 6 [6Feb-10Feb]	Chapter 7 : Methods of cooking Shallow frying Chapter 4: Food Culture Fusion	Dumpling Making	Secondary 1 Textbook Pg 110-111 Secondary 2 Textbook Pg 90 -91 PDLP (iPad)	Google classroom	WA1 [ Fusion dumpling]	
Week 7 [13Feb- 17Feb]	Task: Design a learning experience by creating a fusion product Students will explore ideas to and modify recipe to create a fusion product.		PDLP (iPad)	Nearpod		
Week 8 [20Feb- 24Feb]	Task: Design a learning experience by creating a fusion product Execution	Practical Exam	PDLP (iPad)			
Week 9 [27Feb-3Mar ]	Chapter 2 : Nutrients in Food ( recap) -Nutrients -MHP		Secondary 1 Text book pg 20 – 35 PDLP (iPad)	Nearpod		
Week 10 [6Mar-10Mar]	Chapter 1 : Food presentation and Culinary skills - Creaming Chapter 3 : Evaluation	Soft Cookie	Secondary 2 Textbook Pg 52 -56 PDLP (iPad)	Nearpod / Google classroom		

Term 2 [ 20 Mar – 26 May]								
Week	Chapter/Topic	Practical topics/ Skill	Textbook/ Resources	Assignment/ Homework	Assessment			
Week 1 [20Mar- 24Mar]	Chapter 5 : Nutritional needs of different age groups - Elderly Applied Module : Project Research		PDLP (iPad)	Google classroom/ AM Worksheet				
Week 2 [27Mar- 31Mar]	Chapter 6 : Smart shopping -Food labels and pricing Applied Module : Project Research		Secondary 2 Textbook Pg 122-125 PDLP (iPad)	Google classroom/ AM Worksheet				
Week 3 [3Apr- 7Apr] 7Apr Good Friday	Chapter 3 : Watch your Diet -coronary heart disease - hypertension Applied Module : Project Research		Secondary 1 Textbook Pg 43 & 44 , 47 & 48 PDLP (iPad)	Google classroom/ AM Worksheet	Applied Module (AM) Project			
Week 4 [10Apr- 14Apr]	Key in ingredients in cookie Applied Module : Project Research Decide		PDLP (iPad)	Google classroom/ AM Worksheet				
Week 5 [17Apr- 21Apr]	Applied Module : Project Decide WA 2 _ revision		PDLP (iPad)	Google classroom/ AM Worksheet				
Week 6 [24Apr- 28Apr] 22Apr – Hari Raya Puasa	WA 2 Continuation of Applied Module : Project		PDLP (iPad)	Google classroom/ AM Worksheet	Secondary 1 Chapters: - Chapter 2: Nutrients i food ( My Healthy Plate) -Chapter 3: Watch your diet -Chapter 4: Food Choices (Modifying meals) -Chapter 5: Nutritional Needs of different age			

Term 2 [ 20 Mar – 26 May]					
Week	Chapter/Topic	Practical topics/ Skill	Textbook/ Resources	Assignment/ Homework	Assessment
					group (Elderly) - Chapter 7: Methods of cooking (Frying) Secondary 2 Chapters: - Chapter 4: Food Culture
Week 7 [1May- 5May] 1May – Labour day	Review of WA2 Paper Continue with Applied Module Project		PDLP (Ipad)	Google classroom/ AM Worksheet	Continue with Applied Module (AM) Project
Week 8 [8May- 12May]	Applied Module : Project Execution Evaluation	Practical exam	PDLP (iPad) Practical materials		AM: Practical Exam
Week 9 [15May- 19May]	Applied Module : Project Evaluation	Practical exam	PDLP (iPad)	Google classroom/ AM Worksheet	Submission of AM
Week 10 [22May- 26May]	Sustainable Consumption of Goods & Services	Hands- on activity	PDLP (iPad)	Google classroom/ AM Worksheet	

\*This subject overview is tentative and is subject to changes.