

Peicai Secondary School  
Subject Overview for Semester 1 2023  
Food & Consumer Education | Secondary 2 | Normal (Technical)

**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**

Components	WA1 (15%)	WA2 (15%)	End of Module (70%)
Deliverables	Performance task: Fusion dumpling	Written paper	<i>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.</i>
Work Timeline	<i>Term 1 Week 5-8</i>	Not Applicable	<i>Term 2 Week 1-9</i>
Submission Deadline	<i>Week 8</i>	Not Applicable	<i>Week 9</i>

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

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

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

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

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