Peicai Secondary School Subject Overview for Semester 1 2023 Nutrition & Food Science | Secondary 4 | Normal (Academic)

Week	Chapter/Topic/Skill/Area	Practical Skills	Textbook/ Resources	Assignment/ Homework	Weighted assessments
Week 3 18Jan, Wed: replace with even Mon TT 20Jan: CNY Celebration	Expectations and Overview - Expectations and classroom routine - Plans for semester one - Target setting Revision on the following topics: Chapter 4: Vitamins Chapter 8: Meal Planning (Nutritional needs) + MHP Chapter 11: Preparation and cooking of food (Vegetable) Chapter 12: Method of cooking [Frying] Practical: Spring Roll & mayonnaise (TBC)	Skill Set 1: Wrapping/ knife skills Skill Set 3: Sauce (TBC)	Textbook iPad USB drive (for coursework) Time plan	Google classroom- worksheet (Essay)	
Week 4 23-24 Jan (Mon- Tues): CNY	Revision on the following topics: Chapter 3: Fats Chapter 12: Methods of Cooking (Baking) Chapter 13: Reactions in foo during preparation and cooking (cake making) Practical: Scones	Skill Set 2: Cakes (rubbing in)	Textbook iPad Apron set Time Plan	Google classroom- Sensory evaluation	
#Week 5	Revision on the following topics: Chapter 2: Carbohydrate Chapter 5: Mineral (calcium) Chapter 11: Preparation and Cooking Food (Cereal) Chapter 12: Methods of Cooking (Moist Heat) Chapter 13: Reactions in food during preparation and cooking (sauces) Practical: Lasagne/ Baked rice	Skill Set 3: sauces	Textbook iPad Apron set	Google classroom- Worksheet Sensory evaluation	

Week 6	Revision for Weighted Assessment 1 Coursework: Release of NA Level Coursework task question - Identification and brainstorming of keywords	Textbook iPad Foolscap/ Blank paper	Google Classroom: Worksheet Task structure Draft of research (2 key words)	-
#Week 7 15/2: [No HBL for Sec 4-5: WA during HBL slot]	Weight Assessment 1 Coursework: - Research	Textbook iPad	Draft of research (2 key words)	Topics for WA1 - Carbohydrate - Fats - Vitamins(A,C, D) - Minerals(calcium) - Dietary fibre - Preparation and Cooking Food (cereals, & vegetables) - Methods of Cooking (baking & frying) - Sauces - Meal Planning
Week 8 #Week 9	Error Analysis for Weighted Assessment 1 Coursework: - Research - Decide on three suitable dishes Coursework:	iPad Textbook	Draft of research Decision making matrix Possible recipes with skill set identified	-
1/3 : [No HBL for Sec 4-5: WA during HBL slot]	Decision making (for first dish)Exploratory study(plan)	Textbook	Exploratory Study Outline	
Week 10	Chapter 16: Convenience Food Coursework: - Recipe (with relevant modifications) - Decision making (for two dish) - Draft plan for exploratory study - Food order for Exploration	iPad Textbook Worksheet Recipes (with modifications highlighted)	Google Classroom Exploratory Study Plan	

The subject overview is tentative and is subject to changes.

Term 2: 2	Term 2: 20/3- 26/5						
Week	Chapter/Topic/Skill/Area	Practical Skills	Textbook/ Resources	Assignment/ Homework	Weighted assessments		
#Week 1	Revision on the following topics: Chapter 1: Proteins Chapter 11: Preparation and cooking of food (Meat, egg) Coursework: - Exploratory Study (Conduct- Session 1)		Textbook iPad	Google Classroom: Worksheet Exploratory Study Sensory Evaluation			
Week 2	Revision on the following topics: Chapter 7: Diet and Health Problems Chapter 9: Meal Analysis Coursework: - Exploratory Study (Conduct-Session 2)		Textbook iPad	Goggle Classroom- Worksheet Exploratory Study Sensory Evaluation			
#Week 3 7/4 : Good Friday	Chapter 8: Meal Planning (physiological) Coursework: - Exploratory Study (Discussion) - Planning		Textbook	Goggle Classroom- Worksheet Exploratory Study Sensory Evaluation Recipes			
Week 4	Chapter 8: Meal Planning (psychological) Coursework: - Exploratory Study (Discussion) - Planning - Skeleton of time plan		Textbook iPad	Goggle Classroom- Worksheet Time plan (draft)			
#Week 5 19/4: [No HBL for Sec 4-5: Oral Prelims]	Coursework: - Time plan - Food order		Textbook iPad	Google classroom- Worksheet Food Order List	-		

Week 6 24/4 : Mon- Hari Raya [in-lieu]	Weighted Assessment 2 Coursework: - Edit Time plan	Textbook	Google classroom- Worksheet	Topics for WA2 - Proteins - Minerals - Vitamins - Preparation and Cooking Food (meat, dairy, eggs) - Method of cooking - Meal Planning - Convenience food Reactions in food during preparation and cooking
#Week 7 1/5: Labour Day [Mon] 3/5: [No HBL for Sec 4-5: Oral Prelims + NFS Prac Exam] 5/5: NFS Prac Exam [PM]	Error Analysis for Weighted Assessment 2 GCE NA Level Practical Examination - Session 1 (3 May) - Session 2 (5 May)	Textbook iPad Apron set 3 containers	Sensory evaluation	
Week 8	Revision on the following topic: Chapter 14: Reactions in Food During Cooking (Shortcrust pastry, batters) Coursework: - Sensory Evaluation (2 dishes)	iPad	Google Classroom: Worksheet Sensory evaluation (draft for first two dishes)	
#Week 9 19/5 : NFS Prac Exam [PM]	Coursework: - Sensory Evaluation (last dish) - Editing of coursework	iPad	Sensory evaluation (draft for last dish)	
Week 10	Coursework: - Editing of coursework - Submission of first draft of completed coursework	Textbook iPad		

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HBL week