		Semester 2		
	Term 3 [27 June – 2 September]			
Week	Chapter/Topic/Skill/Area	Assignment/	Textbook/	Assessment
		Homework	Resources	
Week 1	Lesson 1a	Worksheet	Textbook	
[27 Jun - 1 Jul]	8. Diet and Health Problems (a) Define the term malnutrition (shortage / excess intake of particular nutrients) (b) Explain the common health problems associated with an excessive or insufficient intake of nutrients, water and dietary fibre in Singapore: (i) obesity (ii) hypertension (iii) type 2 diabetes (iv) coronary heart disease		Ipad	
	Lesson 1b Coursework- Introduction & Research		Coursework document	Part of coursework marks
Week 2 [4 Jul - 8 Jul] 4 Jul- Youth Day Holiday 7 Jul - HBL	Lesson 2a-Theory 4.Vitamins (a) Classify vitamins into fat- soluble vitamins (A, D, E and K) and water-soluble vitamins (B1, B2, B3, B12 and C) (b) List the food sources of the following vitamins: A, B1, B2, B3, B12, C, D, E and K (c) State the functions of vitamins A, B1, B2, B3, B12, C, D, E and K in the body	SLS lesson/ Google classroom	Textbook Ipad	
	Lesson 2b – Coursework research		Coursework Document	Part of coursework marks

Week 3 [11 Jul - 15 Jul] 11 Jul Hari Raya Haji	Lesson 3a-Theory 5. Minerals (a) List the food sources of the following minerals: calcium, phosphorous, iron, sodium chloride and potassium (b) State the functions of calcium, phosphorus, iron, sodium chloride and potassium in the body	Worksheet/ Google Classroom	Textbook Ipad	
	Lesson 3b Practical - Exploratory Study- Practical	Practical worksheet		Part of coursework marks
Week 4 [18 Jul- 22 Jul] 20 Jul- HBL	Lesson 4a-Theory 8. Diet and Health Problems (b) Explain the common health problems associated with an excessive or insufficient intake of nutrients, water and dietary fibre in Singapore: (v) dehydration (vi) heat stroke (vii) constipation (viii) osteoporosis (ix) anaemia	Worksheet/ Google Classroom	Textbook Ipad	
	Lesson 4b Coursework-Decision Making		Coursework document	Part of coursework marks
Week 5 [25 Jul - 29 Jul]	Lesson 5a-Theory 9. Diet & Meal Planning 1 (a) Explain the term balanced diet (b) Explain the concept of energy balance (c) Explain the factors to consider when planning meals: (i) nutritional needs: school children, teenagers, adults and elderly (ii) physiological: age, gender, metabolic rate, level of physical activity,health status	Worksheet/ Google Classroom	Textbook Ipad	

	Lesson 5b – Coursework		Coursework	Part of
	Exploratory Study Discussion		Document	coursework
	Exploratory Study Discussion		Bocament	marks
Week 6	Lesson 6a-Theory	Worksheet/	Textbook	
[1Aug - 5 Aug]	9. Diet & Meal Planning	Google	Ipad	
1 Aug - HBL	_	Classroom	ipad	
1 Aug 11DL	(c) Explain the factors to consider	Classicolli		
	when planning meals:			
	(iii) psychological: individual preferences (including			
	vegetarians: lacto vegetarian, ovo			
	vegetarian, lacto-ovo vegetarian			
	and vegan)			
	(iv) social: occasions, ethnic			
	customs and traditions, religions,			
	parental/peer/media influence,			
	vegetarianism			
	(v) economic: value for money,			
	demand and supply (in relation to cost, quality, quantity and			
	nutritional value)			
	Hatiltional value)			
	Leader Ch. Commonwealt		Coursework	Part of
	Lesson 6b – Coursework –		document	coursework
	Practical & Evaluation		document	marks
Week 7	Lesson 7a-Nil			marks
[8Aug – 12 Aug]	Lesson /a-IVII			
[OAUS - 12 AUS]				
9-10 Aug- National	Lesson 7b – Coursework-Plan		Coursework	Part of
Day Holiday**	Lesson 7b – Coursework-Plan		document	coursework
Thurs-Fri: WA3			aocament	marks
				marks
Week 8	Lesson 8a-WA3			Weighted
[15Aug – 19 Aug]	Topics/Areas to be tested:			Assessment 3
Mon-Fri: WA3	1. Vitamins			Duration:45
	2. Minerals			min
	3. Water& Fibre			Marks : 50
	4. Diet & Health problems			
	5. Pulses			
	6. Vegetables			
	7. Seafood			
	Lanca Obs. Co. L. D.			Dort of
	Lesson 8b – Coursework-Plan			Part of
				coursework marks
				IIIai No

Week 9 [22Aug – 26Aug] 23 Aug - HBL	Lesson 9a- 10. Meal Analysis (a) Evaluate and modify recipes / meals using the food guide recommended by HPB and Recommended Dietary Allowances to meet different dietary /nutritional needs Lesson 9b – WA3- Error Analysis	Worksheet/ Google Classroom/ SLS	Textbook Ipad Coursework	
Week 10 [29Aug – 2 Sept] 1-2Sept: Teachers Day	Lesson 10a-Methods of Cooking (a) Explain how heat is transferred (conduction, convection and radiation) in the different methods of cooking (grilling, baking, dry-frying, stir- frying / sautéing, (b) State the advantages and disadvantages of each method of cooking	Worksheet - essay	Textbook	
	Term 4 [12 September – 28 Octobe			
Week	Chapter/Topic/Skill/Area	Assignment/ Homework	Textbook/ Resources	Assessment
Week 1	Lesson 11a – Coursework - Practical Examination		Coursework document	Part of coursework
[12Sep – 16 Sep]	Lesson 11b - Coursework Evaluation			marks
[12Sep – 16 Sep] Week 2 [19Sep – 23 Sep]	Evaluation Lesson 12a-Coursework Evaluation		Coursework document	marks Part of coursework marks
Week 2 [19Sep – 23 Sep]	Evaluation Lesson 12a-Coursework Evaluation Lesson 12b - Revision			Part of coursework
Week 2	Evaluation Lesson 12a-Coursework Evaluation			Part of coursework
Week 2 [19Sep – 23 Sep] Week 3	Evaluation Lesson 12a-Coursework Evaluation Lesson 12b - Revision			Part of coursework
Week 2 [19Sep – 23 Sep] Week 3 [26Sep – 30 Sep] Week 4	Evaluation Lesson 12a-Coursework Evaluation Lesson 12b - Revision EOY Exams			Part of coursework
Week 2 [19Sep – 23 Sep] Week 3 [26Sep – 30 Sep] Week 4 [3 Oct – 7 Oct] Week 5	Evaluation Lesson 12a-Coursework Evaluation Lesson 12b - Revision EOY Exams EOY Exams			Part of coursework

^{*}This subject overview is tentative and is subject to changes.