



**COMMONWEALTH SECONDARY SCHOOL
NUTRITION AND FOOD SCIENCE DEPARTMENT
FOOD AND CONSUMER EDUCATION
SECONDARY ONE NT
COURSE OUTLINE 2018**

SCHEDULE FOR INSTRUCTION

Term/Week	Topic	Textbook
T1W2	1. Expectation of FCE 2. Food and Kitchen Safety (Recap) 3. Introduction to FCE project and background studies	Chapter 6(Sec1)
T1W3	1. Practical 1: Food Preparation and Culinary Skills (Cake Making Methods) 2. Food Presentation	Chapter 1&2
T1W4	1. Practical 2: Food Preparation and Culinary Skills (Batters) 2. Evaluation of Food	Chapter 2
T1W5	1. Practical 3: Food Preparation and Culinary Skills (Shortcrust Pastry) 2. Food Presentation	Chapter 1&2
T1W6	1. Food Culture 2. FCE Project: Research 3. Quiz 1	Chapter 4&2
T1W7 (CNY Friday)	1. Practical 4: Food Culture (Asian Vs Western) - Shaping 2. Food Presentation	Chapter 4&2
T1W8 (CNY Monday)	1. Smart Shopping 2. FCE Project: Decision Making 3. Quiz 2	Chapter 6
T1W9	1. Practical 5: Food Culture (Fusion Food) - Forming dough and kneading 2. Food Presentation	Chapter 4&2
T1W10	1. Class Test: Chapter 1-4 2. FCE Project: Planning	
March Holiday		
T2W1	1. Advertising 2. FCE Project	Chapter 7
T2W2 (Good Friday)	1. Practical 6: Food Culture	Chapter 4
T2W3	FCE Project: Execution	
T2W4	1. FCE Project: Task Analysis to Evaluation 2. Practical 7: Food Culture	Chapter 4
T2W5	Practical 8: Food Presentation	Chapter 2
T2W6	MYE	
T2W7	MYE	
T2W8	MYE	

T2W9	Methods of Payment	Chapter 8
T2W10	Being an Informed Consumer	Chapter 5

TEACHERS:

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Mdm Janata	(Ext 173)	Kitchen Helper

REFERENCES

Basic text:

SEC2 FCE Google site:

<https://sites.google.com/a/commonwealthsec.moe.edu.sg/food-and-consumer-education-sec-2-e-na/>

Other references:

- Food and Consumer Education Textbook

ASSESSMENT

(i) Components of Assessment

	CA1			SA1			
Sec 2 Normal Technical	Written Assignments	Quiz 1-2	Practical	Project	Practical	Written Exam	Written Assignments
	30%	20%	50%	60%	20%	10%	10%
	Based 50 marks	Based 20 marks	Based 40 marks	Based 50 marks	Based 40 marks	Based 40 marks	Based 30 marks

(ii) Details of Assessment

SEC 2 NORMAL TECHNICAL	
	Assessment/Quiz
Term 1	Google/ Flubaroo Quiz 1 & 2 (10 marks each)
	Quiz 1: Food preparation and culinary skills
	Quiz 2: Food presentation
Term 2	FCE Test (40 marks) – Smart shopping, Food culture and Food Evaluation
Term 2	FCE Project (50 marks)
Sem 1	Cookery Assessment 1 to 8 (10 marks each)
Sem 1	Worksheet 1-7 (10 marks each)