

Subject Option Exercise

Update: Offering of Nutrition and Food Science (EX) and Nutrition and Food Science (NT)



	Nutrition and Food Science (NFS)
CRITERIA, DESIRED DISPOSITIONS	<p>Students of Nutrition and Food Science should have:</p> <ul style="list-style-type: none"> • a natural curiosity about food, nutrition, and their impact on health to lead a healthier lifestyle proactively • an intrinsic interest in promoting health and well-being through nutrition
SKILLS & COMPETENCIES TO BE DEVELOPED	<p>The syllabus provides opportunities for students to develop a wide range of valuable skills:</p> <ul style="list-style-type: none"> • Learning to conduct nutritional assessments such as dietary analysis to evaluate one's diet and building awareness and appreciation of cultural diversity in food practices and dietary preferences • Developing proficiency in conducting research studies, collecting and analysing data and interpreting experimental finding to provide evidence-based recipe modification, cultivating critical and adaptive thinking • Gaining hands-on experience in food preparation techniques, culinary skills, recipe development, and menu planning
POST-SECONDARY OPPORTUNITIES	<p>Students of NFS would develop a strong grasp of nutrition, diet and health. They will also hone essential skills such as the ability to read analytically, think critically and clear communication. They will be well-equipped to excel in various professional environments, including healthcare, nutrition and dietetics, applied sciences and STEAM-related areas</p>

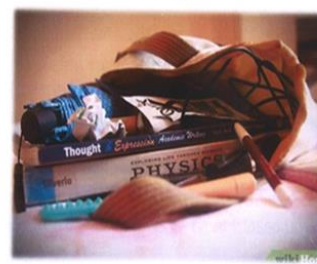


	Design and Technology
CRITERIA, DESIRED DISPOSITIONS	<p>Students of Design and Technology should have:</p> <ul style="list-style-type: none"> • a strong grasp of design thinking protocol which enable them to be empathetic and adaptable to create suitable solutions which understand the perspectives, preferences and needs of end user • a strong creative flair and the ability to think outside the box • the ability to be adaptable and open to learning new skills and techniques to adapt their designs to meet changing requirements and constraints.
SKILLS & COMPETENCIES TO BE DEVELOPED	<p>With the school's Imaginarium, student will be able to</p> <ul style="list-style-type: none"> • design projects with complex problems that require creative solutions, analysing problems, identify constraints, and develop effective design solutions which hones problem-solving skills • student will become proficient with design tools, software, and technical skills such as CAD programmes, 3D printer, tabletop laser cutter and prototyping tools, to bring their designs to life. • critically evaluate their own designs as well as the work of others which involves assessing the functionality, usability, and aesthetics of designs to ensure they meet the needs of users and clients with the application of critical thinking
POST-SECONDARY OPPORTUNITIES	<p>Students of Design & Technology would have a sharpened grasp of the Design Thinking protocol with heightened sensitivity to the impact of design on meeting the needs of users. Through their studies, they will cultivate crucial skills including empathy, critical thinking, and clear communication. Graduates will be well-prepared for careers in architectural, graphic, industrial, game, user experience, product design and STEAM-related areas.</p>



Number 1: Find visuals

1 design opportunities
are everywhere,
get out there to seek
and gather findings.



Internet: found pictures of messy school bags, shows how student do not have extra space for art materials that is big and has many different separate component. >>problem

When I was taking art in lower secondary, I had to buy many items for painting class, it is all big and inconvenient which led to me bringing an extra bag for art all the time. I have classmates facing problems of losing some component and they felt that its too expensive to purchase them all over again.

using A4, C4, F4
(1/15/2003)



Students working on Presentation boards and completed prototype in school's workshop

	Elements of Business Skills
CRITERIA, DESIRED DISPOSITIONS	<p>Students of Elements of Business Skills should have:</p> <ul style="list-style-type: none"> • confidence in their ability to learn new concepts and apply them to real-world business scenarios as the subject covers various sectors like Travel, Tourism, Hospitality, and Retail. • strong and effective communication skills as the subject often involves interactions within a business context and customer relations. • A strong commitment to active participation and contribute to projects and team activities, is important.
SKILLS & COMPETENCIES TO BE DEVELOPED <i>(to refer to syllabus document & link to e21CCs)</i>	<ul style="list-style-type: none"> • Students are expected to develop skills in marketing and customer relations, critical thinking, innovation, self-management, effective communication, and the use of ICT. • Students should develop the values and attitudes of: <ul style="list-style-type: none"> • integrity and responsibility in making decisions; • respect and social awareness in managing relationships with others; • an enterprising mindset; • resilience in overcoming challenges; and • passion to pursue lifelong learning.
POST-SECONDARY OPPORTUNITIES	<p>The syllabus prepares students for further studies in institutes of higher learning and careers in the service industry (Travel and Tourism, Hospitality, and Retail) which continues to be a significant sector in Singapore's economy.</p>

COURSE	EXPRESS	NORMAL (ACADEMIC)	NORMAL (TECHNICAL)
SUBJECTS OFFERED	Nutrition and Food Science (6097)	Design and Technology Nutrition and Food Science (6073)	Elements of Business Skills Nutrition and Food Science (5979)
ASSESSMENT FORMAT	P1 Written Paper (40%) P2 Coursework (60%)	DT P1 Written Paper (40%) P2 Design Project (60%) NFS P1 Written Paper (40%) P2 Coursework (60%)	EBS P1 Written Paper (60%) P2 Coursework (40%) NFS P1 Written Paper (40%) P2 Coursework (60%)

COURSE	EXPRESS	NORMAL (ACADEMIC)	NORMAL (TECHNICAL)
SUBJECTS OFFERED	Nutrition and Food Science (6097)	Design and Technology Nutrition and Food Science (6073)	Elements of Business Skills Nutrition and Food Science (5979)
Coursework requirements	P2 Coursework (60%) - To submit a word-processed report of maximum of 20-25 pages including photographic evidences of dishes	DT P2 Design Project (60%) NFS P2 Coursework (60%) - To submit a word-processed report of maximum of 15-20 pages including photographic evidences of dishes	EBS P2 Coursework (40%) - To conduct business investigation and provide recommendation according to the task requirements. NFS P2 Coursework (60%) - To submit a report of maximum 25-35 slides including photographic evidences of dishes