

# Aim of subject

- 1. Lead a healthier lifestyle proactively through proper diet and nutrition
- Advocate sustainable food consumption by planning and making appropriate food choices
- 3. Apply principles of culinary science creatively in food preparation and cooking.





### **ASSESSMENT**

Paper 1 (40%)

Written Exam 1.5 hrs

Paper 2 (60%)

Coursework 25hrs



## NO. OF CHAPTERS

16 chapters

- Nutrients in foods
- Diet and diet problems
- Meal planning and analysis
- Convenience foods
- Food safety and preparation
- Methods of cooking
- Sensory evaluation

## ADVANCEMENTE (NITE Higher



## NTEC)



### Entry to ITE

Aggregate based on 4 subjects (according to course requirement)

#### **Related courses:**

- Applied Food Science
- Pastry & Baking
- Western Culinary Arts
- Asian Culinary Arts
- Chemical Process
  Technology

## ADVANCEMENPOLO









- Culinary Science;
- Pharmaceutical Science;
- Chemical Engineering etc.







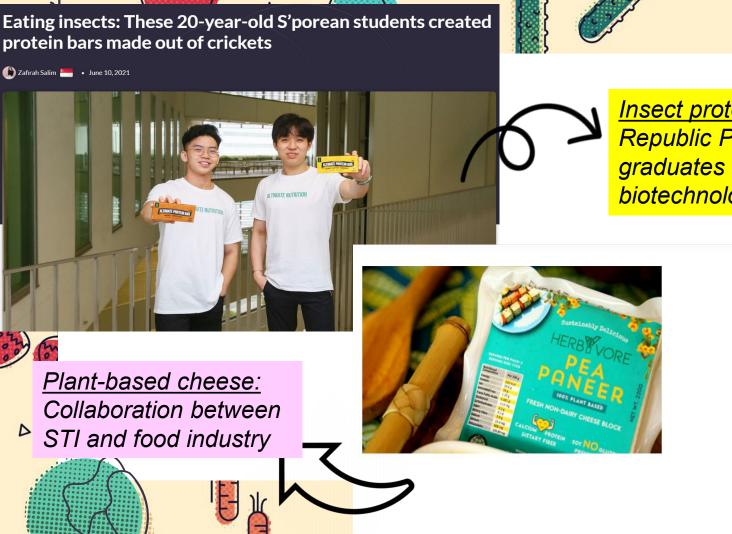












Insect protein bars: Republic Polytechnic graduates from biotechnology course

#### Collaboration with Industry **Partners**

Our recent collaboration with food and agrocommodities multinational, Agrocorp, culminated in HerbYvore, a plant-based cheese, which is now sold in Fairprice Finest outlets and other food online platforms.

# POSSIBLE CAREER CHOICES



Givaudan







**Food Scientist** Food Technologist Fragrance creator



Regulatory affairs officer

Procurement manager and many more..









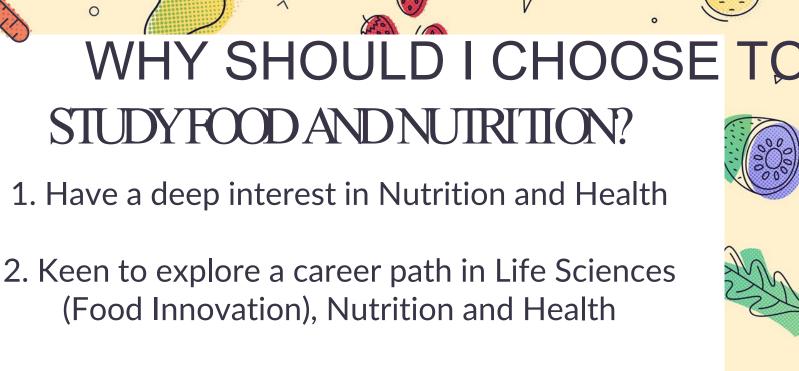












3. Enjoys aspects of experimenting and solving problems in relation to food science and nutrition

















