

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
- 1. Apply principles of culinary science creatively in food preparation and cooking.





ASSESSMENT

Paper 1 (40%)

Written Exam 2hrs

Paper 2 (60%)

Coursework 28hrs



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



Computation of LIR5

NFS subject as your relevant subject (R4, R5)

ADVANCEMENPOLO





- Biotechnology;
- Biomedical Science:
- Culinary Science;
- Pharmaceutical Science;
- Chemical Engineering etc.





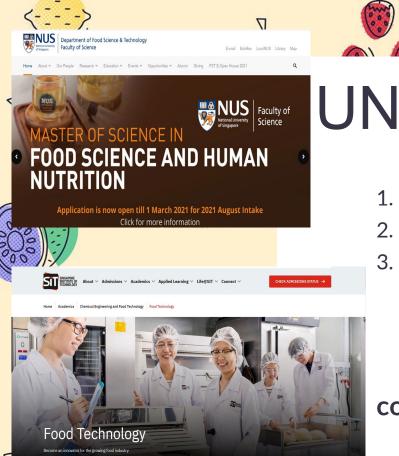












UNIVERSITY OPPORTU

LOCAL UNIVERSITIES

- 1. Singapore Institute of Technology (SIT)
- 2. National University of Singapore (NUS)
- Nanyang Technological University, Singapore (NTU)

OVERSEAS UNIVERSITIES offering Food Science/Technology related

cours



ABOUT NTU

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ACADEMIC:

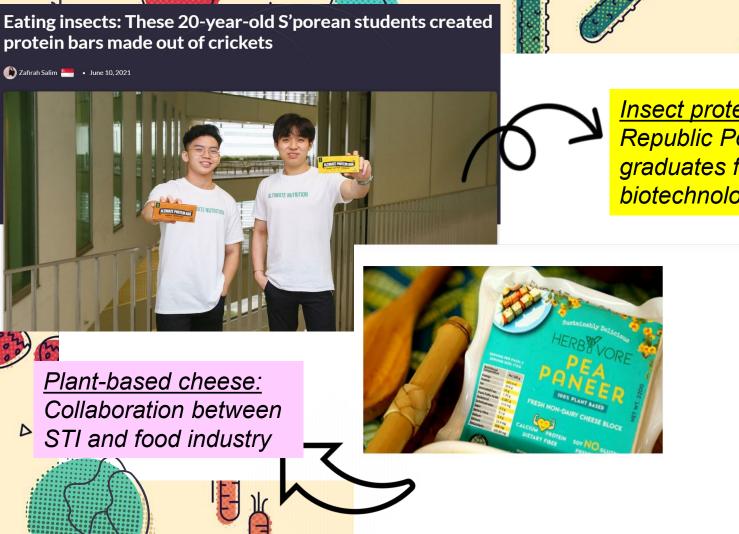
RESEARCH

Food Science and Technology (FST)

Home Food Science and Technology (FST)

+ Share





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











Agency for Science, Technology and Research







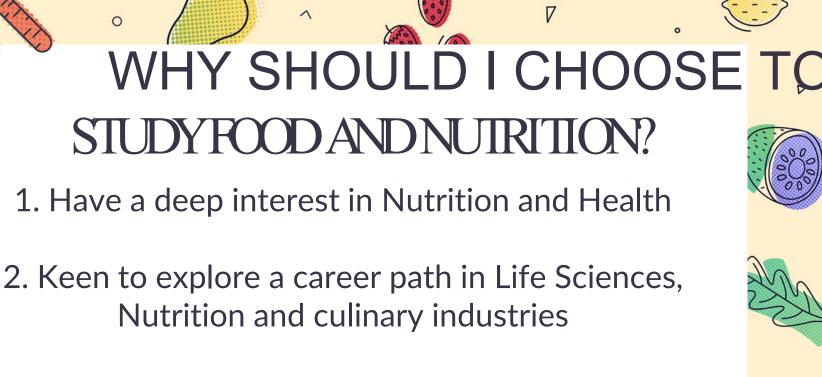












3. Enjoys aspects of experimenting and solving problems in relation to food science and nutrition























