

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.







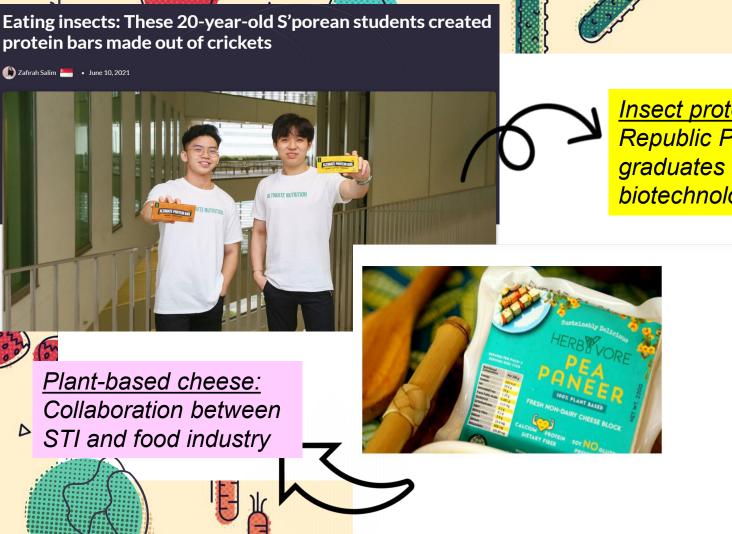












Insect protein bars: Republic Polytechnic graduates from biotechnology course

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..









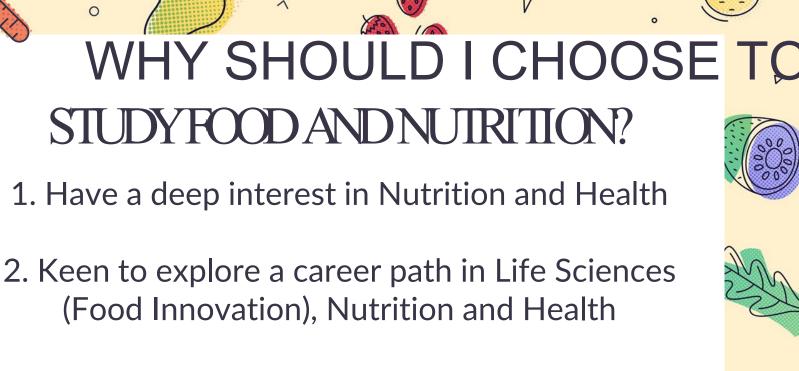












3. Enjoys aspects of experimenting and solving problems in relation to food science and nutrition

















