
Subjects with Coursework Component

G3 Art 6114

G3 NFS 6097

(Nutrition & Food Science)

Subjects with coursework components

- These subjects include a coursework assessment component which would involve practical skills, research and creating.
- Coursework assessment allows students' knowledge and understanding to be evaluated in modes apart from the regular pen-paper exams. This includes written assignments, investigative reports, research projects and presentation; completed over a period of supervised practice.

G3 Art 6114

The Art syllabus is designed to develop students as both **active artists** and **informed audiences**.

It nurtures:

- Confidence in expressing artistic intent through visual language
- Critical and creative thinking for producing and evaluating art
- An artistic voice with self and social awareness
- Respect for diverse cultural and social perspectives



Students will be expected to develop

- **Research** skills
demonstrating abilities to observe, analyse & interpret visual information
- **Application** skills to express
through art using various art forms/media
- **Communication** skills to
reflect on and discuss art



G3 Art

Assessment Components:

50% Exam & 50% Coursework

- Includes **Visual Analysis** and **Exploratory Sketching** through both **Studio Work (Exam)** as well as **Portfolio (Coursework)**.
- Assessed on originality, technical skills, artistic intent, and the ability to make connections with identity & culture.

This syllabus empowers students to become thoughtful creators and critical appreciators of art in a global context.

50% Exam is a 2 hr 15 min paper

- Candidate is required to provide personal responses to express the big ideas in the question through **exploratory sketches and a creation in the form of a drawing.**

50% Coursework completed over 30 hr

- A portfolio of 3 pieces of artwork presented in at least 2 Art Forms:
Fine Art – eg. painting, printmaking, sculpture etc. &
Design – eg. fashion, product packaging, jewellery, architecture, etc.

The value of taking Art

- Art fosters creativity, critical thinking, and visual communication -skills essential in a fast-changing, innovation-driven world.
- Builds confidence and creative expression.
- Enhances problem solving and adaptability.
- Encourages empathy and cultural awareness.
- Support well-being and personal growth.

Career pathways

Art open doors to diverse careers:

- **Creative** – Designer, Illustrator, Animator, Game Artist, User Experience & Digital Product Designer, Motion Graphic Designer, Apparel Designer, Digital Film & Television Designer, Interior Designer
- **Education & Culture** – Art Teacher & Curator
- **Freelance & Business** – Entrepreneur & Consultant
- **Media** – Content Creator & Art Director

Post-secondary education pathways (Local)

- Diplomas @ Polytechnics
(Animation, Digital Media Design, Game Design, Visual Communication, Digital Film & TV)
- Diplomas @ Nanyang Academy of Fine Arts
- Diplomas @ LaSalle College of the Arts
- Degree @ UAS
(University of the Arts, Singapore)
- Degree @ NTU & NUS



G3 Nutrition & Food Science 6097

- Nutrition & Food Science (NFS) 6097 syllabus focus on the **principles of nutrition, food science, and food literacy**.
- It aims to **equip students with knowledge and skills** to make informed food choices, understand the impact of food on health, and apply culinary techniques with emphasis on problem-solving, critical thinking, and sustainable food consumption.

Students will be expected to develop

- **Research** skills in abilities to gather, select, analyse and interpret information problem-solving.
- **Application** of skills, knowledge and understanding in food investigation, preparation, cooking and presentation in a variety of contexts.
- **Communication** skills with knowledge and understanding of facts, concept and terminology in relation to NFS.



Assessment Components: 40% Exam & 60% Coursework

- Written exam is a **2 hr paper** testing candidate's knowledge of theory and practice through MCQ, short-answer type, data-response-type & open-ended questions.
- Coursework is **an assignment to be completed over 28 hr.** It requires candidate to focus on the research of a task - plan, conduct and apply FNS knowledge/skills in an investigative approach to problem-solve. The task will require candidate to conduct sensory **evaluation of dishes prepared** and the outcomes of the execution process in a **presentation with a 20-25 pages written report.**

The value of taking NFS

Studying Food & Nutrition Science holds significant **value both personally and professionally.**

Here are six examples...

1. Improve Personal and Public Health

- Understand how nutrients affect the body to **make informed dietary choices**.
- Knowledge can help **prevent/manage chronic diseases** like diabetes, obesity, heart disease and other health conditions.

2. Promote Evidence-Based Dietary Guidance

- Equip individuals to critically **analyze food trends and mis-information**.
- Support **public education** with scientifically sound nutritional advice.

3. Diverse Career Opportunities

- Leading to careers in **healthcare** (dietitian, nutritionist), **food industry** (product development, food safety), **education**, **research**, and **public policy**.
- Growing demand in **industry for wellness, fitness**, and **corporate health sectors**.

4. Support Global Food Security

- Understanding **sustainable food systems** &
- Improving **food accessibility** and **food quality** worldwide.

5. Contribute to Scientific Innovation

- Help in developing **functional foods, supplements,** and **therapeutic diets.**
- Vital in **advancing research** on gut health, nutrigenomics, and personalized nutrition.

6. Enhance Life Skills

- FNS teaches **practical skills** like meal planning, label reading, and cooking with nutritional balance.

Post-secondary education pathways (Local)

Diploma programmes

Nanyang Polytechnic
Diploma in Food Science & Nutrition



Republic Polytechnic
Diploma in Applied Science (NFS)

Singapore Polytechnic
Diploma in Food Science & Technology



Temasek Polytechnic
Diploma in Food, Nutrition & Culinary Science

Post-secondary education pathways (Local)

Degree programmes



Singapore Institute of Technology (SIT)
(1) Bachelor of Food Technology
(2) B.Sc. (Dietetics & Nutrition)

**Management Development Institute (SG)
–University of Roehampton (UK)**
B.Sc. (Hons) in Nutrition Science



Nanyang Technological University (NTU)
B.Sc. (Biological Sciences with Food Science & Technology Major)

National University of Singapore (NUS)
B.Sc. (Hons) in Food Science & Technology

