

# Assessment Scheme (Applicable to S.4 intake)

2026

**Subject:** 735 - Food Technology and Nutrition      **Area of Studies:** Applied Science      **Course Provider:** Vocational Training Council

Task No.	Task Name	Assessment Method	Brief Task Description	Assessment/ Submission Date	Contribution to Final Score (%)
1	Test on Fundamental Food Science and Nutrition	Written Test	Students are required to complete a written test in-class on basic food science and nutrition. The test will be consisted of multiple-choice questions and short questions.	January Year 1	15%
2	Food Chemistry Experiment	Laboratory Worksheet	Students are required to complete an in-class laboratory worksheet on the food chemistry experiment conducted in laboratory workshop session. Students need to record results and evaluate the effects of different ingredients to identify the most appropriate ingredient.	February Year 1	10%
3	Design and Produce a Healthy Menu	Worksheet and Group Report	Students working in groups to design a healthy menu for a target population (e.g. children) and explain the health benefits. Students are expected to take into considerations of food processing and analysis methods for optimal menu outcome.	May Year 1	20%
4	Food Safety and Hygienic Practice	Practical Assessment	Students are required to demonstrate proper food handling and hygienic practices during the production of an assigned recipe.	June Year 1	5%
5	Logbook on New Skills in the Agricultural, Food and Nutrition Industry	Logbook	Students are required to complete a series of activities and prepare a logbook to reflect the knowledge and skills acquired on the adoption of advance technology in the agricultural, food and nutrition industry.	December Year 2	20 %
6	Innovative Food Product Development Project	Group Project and Oral Presentation	Students are required to complete the following tasks: (1) Analyze an innovative health food product; (2) Present to the class the design concepts, nutrition value and the marketing strategies of the product	April Year 2	30%