

**GIRLS' HIGH SCHOOL
CARIBBEAN SECONDARY EXAM CERTIFICATE (CSEC)**

FORM 5 DELIVERY AND ASSESSMENT PLAN TVET

Qualification: *Food, Nutrition and Health 1st September to December 2025*

Ser	Section	Unit Title (Topic)	Content	Delivery Plan/ Schedule Duration (Formative Assessment)		Assessment Plan/ Schedule (Summative Assessment)	
				Start	End	Proposed Date	Actual Date
1.	4	<i>Food Science and Technology</i>	Emergency Action Plan (KTI) Section 4 1. <i>outline the production system of commonly used food commodities;</i> 2. <i>discuss the factors that contribute to food spoilage and contamination;</i> 3. <i>distinguish between perishable and non-perishable foods;</i>	September 2 nd 2024	6 th September, 2024		
	7	<i>Food Management, Preparation and Service</i>	- Discuss SBA number 2 question				

			<ol style="list-style-type: none"> 1. Explain the nutritional make up of eggs 2. Identify the composition of eggs 3. Define the following terms used in egg cookery : enrichment, setting ,emulsification, aerating, 4. Outline the rules when cooking eggs using moist and dry methods of cooking <p style="text-align: center;">Time Plan</p>				
2.	4	<i>Food Science and Technology</i>	<p>Section 4: Food Science and Technology</p> <p>4. <i>explain how microorganisms contaminate food;</i></p> <p>5. <i>explain the development and prevention of food borne illnesses;</i></p> <p>6. <i>outline methods of preventing food contamination;</i></p>	9th Sept 2024	13th Sept,2024		
3.	4	<i>Food Science and Technology</i>	<p>Section 4: Food Science and Technology</p> <p>7. <i>discuss the importance of food preservation;</i></p>	16th Sept, 2024	20th Sept, 2024		

			<p>8. <i>explain the methods of preserving foods;</i></p> <p>9. <i>outline the importance of food additives in manufactured foods;</i></p> <p>Objective 12 discuss the use of raising agents in flour mixtures;</p> <p>13. explain the precautions to be observed when using these raising agents.</p> <p>Time Plan Written test.</p>				
4.	1	<i>Diet and Health</i>	<p>Section 1 : Diet and Health RECAP objectives 1 to 4</p> <p>1. <i>explain the term "diet" in relation to health;</i></p> <p>2. <i>evaluate different types of diets which contribute to good health and well-being;</i></p> <p>3. <i>explain various types of diet-related health problems and their impact on the Caribbean;</i></p> <p>4. <i>discuss the basic dietary guidelines for the</i></p>	23 rd Sept, 2024	27 th Sept,2023		

			<p><i>Caribbean;</i></p> <p>5. <i>discuss the factors that influence eating patterns and dietary choices in the Caribbean;</i></p> <p>6. <i>discuss factors which contribute to changes in dietary needs;</i></p> <p>7. <i>prepare a basic activity plan to maintain optimum health throughout the life cycle;</i></p> <p>8.</p> <p>Time Plan</p>				
5.	1	<i>Diet and Health</i>	<p>Section1 Diet and Health</p> <p>Written test Portfolio building</p>	30 th Sep, 2024	4 th Oct, 2024		
6.	1	<i>Diet and Health</i>	<p>Section 1: Diet and Health</p> <p>1. <i>explain the importance of community nutrition;</i></p> <p>2. <i>explain the term “vulnerable groups” and the nutritional problems associated with each one;</i></p> <p>3. <i>discuss the factors that threaten the food security of these vulnerable</i></p>	7 th Oct, 2024	11 th Oct,2024		

8.			<p>Kitchen Design and Equipment Management</p> <ol style="list-style-type: none"> 1. describe the use and maintenance of small electrical equipment; 2. describe special features on small electrical equipment; 3. describe the use and maintenance of large kitchen equipment; 4. explain how maximum efficiency can be achieved in the kitchen; <p>Portfolio Work/SBA</p>	21 st Oct, 2024	25 th Oct,2024		
9.	2&7	<i>Kitchen Design and Equipment Management</i>	<p>Section 5: Kitchen Design and Equipment</p> <ol style="list-style-type: none"> 1. outline ways to conserve fuel, energy and time in the kitchen; 2. use and maintain kitchen sinks; 3. describe first aid treatment for accidents that may occur in the kitchen; 	28 th Oct, 2024	1 st Nov,2024		

			4. Administer first aid treatment for accidents that may occur in the kitchen.				
10.	5	Kitchen Design and Equipment Management	Assessment – written test SBA 2	4 th Nov, 2024	8 th Nov, 2024		
			Revision Portfolio Building	11 th Nov, 2024	15 th Nov 2024		
			EXAM	18 th Nov,2024	22 nd Nov,2024		
			SBA NUMBER 2 conducted on different days in NOVEMBER - DECEMBER 2024				

Instructor Name : _____

Instructor Signature : _____

Date : _____ 29th August, 2024 _____

Principal: _____

Principal Signature : _____

Date : _____