

Food, Nutrition and Health

The Food, Nutrition and Health Syllabus is intended to provide opportunities for the development of skills in the planning, preparation and presentation of foods. This is a basic requirement for health and wellbeing. In addition, the course provides an understanding of the nature of food and the principles of nutrition. This course does not only prepare for a career path but builds technical skills for lifelong learning, wellbeing and improved standard of living. This Course is Divided into Seven Sections
1: DIET AND HEALTH
2: NUTRITION AND HEALTH
3: MEAL PLANNING, PREPARATION AND DINING
5: KITCHEN DESIGN AND EQUIPMENT MANAGEMENT
4: FOOD SCIENCE AND TECHNOLOGY
6: CONSUMERISM AND PURCHASING OF FOOD
7: FOOD MANAGEMENT, PREPARATION AND SERVICE