

تم تحميل هذا الملف من موقع المناهج الإماراتية



الملف مواصفات الامتحان النهائي للفصل الثاني

[موقع المناهج](#) ← [المناهج الإماراتية](#) ← [الصف الحادي عشر](#) ← [علوم صحية](#) ← [الفصل الثاني](#)

روابط مواقع التواصل الاجتماعي بحسب الصف الحادي عشر



روابط مواد الصف الحادي عشر على تلغرام

[الرياضيات](#)

[اللغة الانجليزية](#)

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المزيد من الملفات بحسب الصف الحادي عشر والمادة علوم صحية في الفصل الثاني

[Skills Check Unit 6](#)

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<b>Subject</b>	Health Sciences
<b>Grade</b>	11
<b>Stream</b>	Advanced
<b>Number of Questions</b>	25
<b>Type of Questions</b>	Multiple Choice
<b>Calculator</b>	Yes
<b>Marks per Question</b>	5
<b>Maximum Overall Grade</b>	100*
<b>Exam Duration</b>	90 minutes
<b>Mode of Implementation</b>	SwiftAssess

Q#	Learning Outcome	Textbook Reference	
		Example(s)	Page(s)
**	(as it appears in the textbook/LMS/SoW)		
1.	HSC.1.2.01.001 Define health promotion and health education.	The approaches to health education	14-16
2.	HSC.1.2.01.002 Describe the principles of health promotion.	The pillars of health promotion	18-20
3.	HSC.1.2.01.002 Describe the principles of health promotion.	The Ottawa Charter	21
4.	HSC.1.2.01.003 Evaluate the different approaches to health promotion.	Socio-environmental approach; Preventative medical approach	25-26
5.	HSC.1.2.01.006 Recall existing health promotion interventions in the United Arab Emirates.	Cutting down on sugar	30
6.	HSC.1.2.01.006 Recall existing health promotion interventions in the United Arab Emirates.	Other campaigns; Hospital campaigns	31-32; 34
7.	HSC.1.2.01.007 Describe the relationship between public health and medical research.	Disease incidence and disease prevalence	44
8.	HSC.4.1.01.001 Identify the major food groups.	Cereals and their products; Milk and dairy foods	56; 57
9.	HSC.4.1.01.001 Identify the major food groups.	Fats and oils	58-59
10.	HSC.4.1.01.003 Describe the function of macronutrients and micronutrients.	Macronutrients; Micronutrients	60; 62
11.	HSC.4.1.01.003 Describe the function of macronutrients and micronutrients.	Protein; Fat	61
12.	HSC.4.1.01.008 Analyse the relationship between nutrition and immunity.	Vitamin A	65
13.	HSC.4.1.01.008 Analyse the relationship between nutrition and immunity.	Vitamin D	67

**Notes:**

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Best 20 answers out of 25 will count. Example: 14 correct answers yield a grade of 70/100, while 20 and 23 correct answers yield a (full) grade of 100/100 each.

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Questions might appear in a different order in the actual exam.

14.	HSC.4.1.01.004 Define calories and their role in the human body.	Male and female calorie requirements	70
15.	HSC.4.1.01.009 Apply the energy balance equation to estimate recommended daily energy and nutrient needs.	Factors to consider when calculating energy needs	72
16.	HSC.4.1.01.009 Apply the energy balance equation to estimate recommended daily energy and nutrient needs.	Perfect, positive and negative energy balance	74-75
17.	HSC.4.1.01.006 Identify the recommended serving size of foods within each of the major food groups.	Fruit and vegetables; Cereals and their products	77
18.	HSC.4.1.01.005 Analyse the food-based dietary guidelines for the United Arab Emirates and other countries around the world.	General dietary guidelines	83
19.	HSC.4.1.01.007 Demonstrate how to use nutrition information on food labels to compare products.	Find the serving size (Calculation required)	85
20.	HSC.3.3.01.001 Demonstrate knowledge of a basic health assessment.	Pulse; Respiration	94; 95
21.	HSC.3.3.01.001 Demonstrate knowledge of a basic health assessment.	Hypertension	95
22.	HSC.3.3.01.002 List the reasons that could cause the heart to stop beating.	Heart attack	99-100
23.	HSC.3.3.01.004 List the six steps in the chain of survival.	Chain of survival	103
24.	HSC.3.3.01.008 Demonstrate the initial steps to take at the scene of an emergency.	Check for normal breathing	107
25.	HSC.3.3.01.008 Demonstrate the initial steps to take at the scene of an emergency.	When to give CPR	107