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DEFINITION OF THE EVALUATION DOMAIN

Adult General Education

Social Participation

HEALTHY EATING

SPC-Z107-3

December 2025

Coordination and content

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General information

Ministère de l'Éducation
1035, rue De La Chevrotière, 27^e étage
Québec (Québec) G1R 5A5
Telephone: 418-643-7095
Toll-free: 1-866-747-6626

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Introduction

The Definition of the Evaluation Domain (DED) ensures consistency between a course and the related evaluation instruments. The DED is used to select, organize and describe the essential and representative elements of a course. The DED is based on the program of study and the course, but should by no means replace them in the planning of instructional activities.

All the DEDs produced after June 30, 2014, by the Ministère de l'Éducation (MEQ) are prescriptive. Consequently, they are the reference documents to be used in the development of all examinations, be they ministerial examinations or those developed by adult education centres or by Société GRICS (BIM). The DEDs thus serve as a model for preparing multiple equivalent versions of examinations that are valid across the province.¹

Since the development of evaluation instruments for this course is the responsibility of authorized educational institutions, the prototype examination provided by the Ministère may be used as is, be modified or be used as an example for the development of new versions.

Any new version of the examination or modifications of the prototype examination must bear the logo of the institution that developed it.

At no time may the ministerial and prototype examinations produced by the Ministère be used as evaluation to support learning or as classroom practice exercises.

Furthermore, as set out in the *Policy on the Evaluation of Learning*, adult learners must know what they will be evaluated on and what is expected of them.² The DEDs and the criterion-referenced rubrics are recommended for this purpose.

1. Québec, Ministère de l'Éducation du Québec, *Policy on the Evaluation of Learning* (Québec: Gouvernement du Québec, 2003), 47.

2. Ibid., 9.

Evaluation Content

General Information	
<p>Broad Area of Learning</p> <ul style="list-style-type: none"> • Health and Well-Being <p>Subject Area</p> <ul style="list-style-type: none"> • Personal Development <p>Class of Situations</p> <ul style="list-style-type: none"> • Adopting a healthy diet 	<p>Program of Study</p> <ul style="list-style-type: none"> • Social Participation <p>Course</p> <ul style="list-style-type: none"> • Healthy Eating
Essential Elements Targeted by the Evaluation	
<p>Deals competently with real-life situations that involve adopting a healthy diet</p>	<p>Categories of Knowledge</p> <ul style="list-style-type: none"> • Principles of nutrition • Unsafe eating practices • Organizing their diet • Culinary practices
Evaluation Criteria	
<p>Evaluation Criteria for the Competency</p> <ol style="list-style-type: none"> 1. Carefully integrates healthy eating practices 2. Meticulously plans meals on a weekly basis 3. Properly prepares food 	<p>Proficiency in Subject-Specific Knowledge</p> <p>Proficiency in subject-specific knowledge presupposes its acquisition, understanding, application and mobilization, and is therefore linked with the evaluation criteria for the competency.</p>

Explanation of the Evaluation Content

Evaluation Criteria

The evaluation criteria are stated exactly as in the course.

Information Clarifying the Evaluation Criteria

Evaluation criterion 1, *Carefully integrates healthy eating practices*, evaluates the adult learner's ability to:

- provide an explanation of their food choices based on the principles of nutrition and on risk factors

Evaluation criterion 2, *Meticulously plans meals on a weekly basis*, evaluates the adult learner's ability to:

- use methods that make it easier to organize their weekly meal plan

Evaluation criterion 3, *Properly prepares food*, evaluates the adult learner's ability to:

- prepare a dish by taking into account certain culinary practices

Proficiency in Subject-Specific Knowledge

Proficiency in subject-specific knowledge is assessed through the evaluation of the competency, using tasks related to the evaluation criteria.

Weighting

The weighting assigned to the competency is 100%.

The three evaluation criteria are of equal importance since, as stated in the assessment tools provided in the *Marking Guide*, the adult learner must meet all of the criteria to pass the course.

Adult learners must be made aware of the criteria used to evaluate them and the importance given to each criterion.

Knowledge

The knowledge prescribed for this course is presented below.

The examination must cover at least half of the knowledge to be acquired and the four categories of knowledge.

Categories of Knowledge	Essential Knowledge
Principles of nutrition	<ul style="list-style-type: none">• Components of the human body• Nutrients found in foods• Health benefits of nutritious foods• Balanced diet
Unsafe eating practices	<ul style="list-style-type: none">• Risk factors• Fads• Eating disorders
Organizing their diet	<ul style="list-style-type: none">• Steps in planning• Advantages of planning• Ways to get organized• Food storage• Purchasing details• Nutritional data for a food product
Culinary practices	<ul style="list-style-type: none">• Reading a recipe• Adapting• Mathematical concepts• Measuring tools• Cooking lexicon• Culinary techniques• Cooking methods

Specifications for the Evaluation Instruments

Examination: Number of Parts, Sections, Procedure and Duration

The examination may be administered in one or two parts, at a time deemed appropriate by the teacher.

The teacher determines the duration of the examination, according to the instrument(s) used. In total, no more than two hours may be allotted for the evaluation of this course. The adult learner must be informed of the duration of the examination, or of part of the examination, ahead of time.

Examination Content

The examination as a whole must allow the teacher to assess the three evaluation criteria.

The examination, or part of the examination, may be completed in writing, orally, or in action. It may take the form of:

- a questionnaire
- a case study
- an interview
- a role-playing activity
- a simulation
- an oral presentation
- an observation period to see the adult learner in action
- a presentation of a production, for example, a research paper, a logbook, a portfolio

In all cases, the teacher must make a judgment at the end of the course. This judgment must be supported by the teacher's observations of the adult learner's actions during the course.

The teacher must recognize the adult learner's production(s) as authentic.

Information-Gathering Tools

The information-gathering tools are selected by the teacher according to the type of examination administered.

Authorized Materials

The teacher will prepare a list of permitted materials for the examination and, if necessary, will specify which materials are required.

Assessment Tools

The criterion-referenced rubric is the tool to be used by the teacher to make an assessment on the adult learner's level of competency in dealing with real-life situations that involve adopting a healthy diet. In criterion-referenced interpretation, the information gathered is compared with the outcomes expected of the adult learner.³ The rubric is prescribed and includes the following rating scale:

Competency development:

- Advanced
- Thorough
- Acceptable
- Partial
- Minimal

Pass Mark

The pass mark is 60% for each of the evaluation criteria, which corresponds to the level "Acceptable competency development" in the Criterion-referenced rubric. The result for the competency must be expressed as a "Pass" or "Fail."

Retakes

Adult learners may retake the part of the examination related to the criteria for which they did not receive a pass mark.

3. Ibid., 28-29.

APPENDIX – CRITERION-REFERENCED RUBRIC

Adult General Education
Criterion-Referenced Rubric

<p style="text-align: center;">EVALUATION</p> <hr/> <p style="text-align: center;">Adult learner's name</p> <hr/> <p style="text-align: center;">Teacher's name</p> <hr/> <p style="text-align: center;">Date</p>
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Program of Study
Social Participation

Course
Healthy Eating
SPC-Z107-3

Deals competently with real-life situations that involve adopting a healthy diet

Instructions:

- For each criterion, circle the statement that corresponds to the adult learner’s performance level.
- Check “**Pass**” (**P**) in the “**Result**” column if the statement circled is equivalent to “**Acceptable competency development**” or better.
- Check “**Yes**” in the “**Final result**” section at the bottom of the table if the adult learner has obtained a “**Pass**” mark for all the criteria. Otherwise, check “**No**.”

Rating Scale Evaluation Criteria	Advanced competency development	Thorough competency development	Acceptable competency development	Partial competency development	Minimal competency development	Result
1. Carefully integrates healthy eating practices	Provides a clear and detailed explanation of their food choices based on the principles of nutrition and on risk factors.	Provides a clear explanation of their food choices based on the principles of nutrition and on risk factors.	Provides a general explanation of their food choices based on the principles of nutrition and on risk factors.	Has difficulty providing an explanation of their food choices.	Has great difficulty providing an explanation of their food choices.	<input type="checkbox"/> P
2. Meticulously plans meals on a weekly basis	Provides a complete and detailed meal plan.	Provides an almost complete meal plan.	Provides a satisfactory meal plan.	Has difficulty providing a meal plan.	Has great difficulty providing a meal plan.	<input type="checkbox"/> P
3. Properly prepares food	Carefully prepares a dish by taking into account all the required culinary practices.	Carefully prepares a dish by taking into account almost all the required culinary practices.	Correctly prepares a dish by taking into account the main culinary practices required.	Has difficulty preparing a dish by taking into account the required culinary practices.	Has great difficulty preparing a dish by taking into account the required culinary practices.	<input type="checkbox"/> P
Final result	Competency successfully developed: <input type="checkbox"/> Yes <input type="checkbox"/> No					

