

Food Science & Nutrition



Examination Board: WJEC **NB: this is a Level 3 Diploma Qualification**



■ What is the course about?

This Level 3 Applied Diploma in food science and nutrition is an Applied General Qualification designed primarily to support learners progressing to university. It has been designed to offer exciting, interesting experiences that focus learning through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to the food production industry.

■ For the Level 3 Diploma you will study:

The first mandatory unit will enable you to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts, and through on-going practical sessions, to gain practical skills to produce quality food items to meet the needs of individuals.

The second mandatory unit will allow you to develop your understanding of the science of food safety and hygiene – essential knowledge for anyone involved in food production in the home or wishing to work in the food industry. Again practical sessions will support the gaining of theoretical knowledge and ensure learning is a tactile experience.

Studying one of the two optional units will allow you the opportunity to study subjects of particular interest or relevance to you, building on previous learning and experiences.

■ How is the course assessed?

The WJEC Level 3 Diploma in food science and nutrition is assessed using a combination of internal and external assessment, according to the framework shown below.

■ What skills will I need and develop in this course?

You will gain the required knowledge to be able to use the qualification to support entry to higher education courses such as:

- BSc Food & Nutrition
- BSc Human Nutrition
- BSc (Hons) Public Health Nutrition
- BSc (Hons) Food Science & Technology

■ Subject combination advice:

Subjects which compliment this course very effectively include biology, chemistry, sociology, maths and PE.

■ What can the course lead to in terms of higher education and future careers?

As this course is very broad it covers many different careers paths which include: nutrition, dietetics, food science, sport science, product development, marketing, food and consumer studies, environmental health, hospitality and catering, leisure and tourism, social work, health and social care disciplines, nursing, teaching and many more.

■ What are the formal entry requirements?

Students who have not studied a food-related course at GCSE will be considered for this course.

■ What activities enrich this subject?

An appreciation of food and an enjoyment of cooking alongside a curiosity about different food preparation techniques will be very beneficial.

Unit 1	Meeting nutritional needs of specific groups	Mandatory	Internal and external assessment
Unit 2	Ensuring food is safe to eat	Mandatory	External assessment
Unit 3	Experimenting to solve food production problems	Optional	Internal assessment
Unit 4	Current issues in food science and nutrition	Optional	Internal assessment