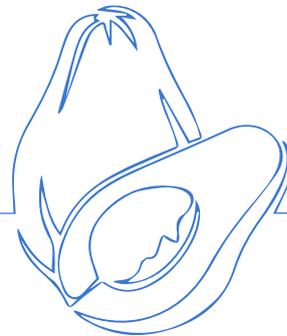
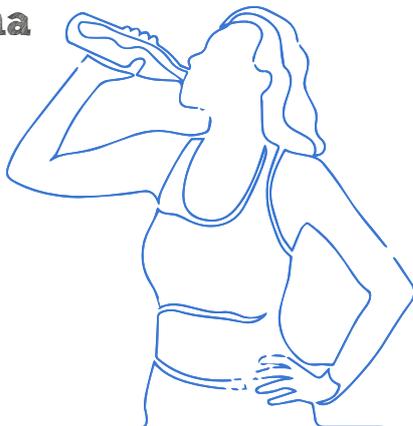


# Food Science and Nutrition

## Level 3 Diploma



## About the course

An understanding of food science and nutrition is relevant to many industries and job roles. Care providers and nutritionists in hospitals use this knowledge, as do sports coaches and fitness instructors. Hotels and restaurants, food manufacturers and government agencies also use this understanding to develop menus, food products and policies that support healthy eating initiatives. Many employment opportunities within the field of food science and nutrition are available.

This is an Applied General qualification. This means it is designed primarily to support those progressing to university. It has been designed to offer exciting, interesting experiences that focuses on applied learning, i.e. through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to the food production industry.

The applied course will allow you to develop;

- independent learning
- skills to ensure your own dietary health and well being
- the ability to solve problems
- skills of project based research, development and presentation
- the ability to apply mathematical and ICT skills
- the fundamental ability to work alongside other professionals, in a professional environment
- the ability to apply learning in vocational contexts

This course is equivalent to one A level.

## Entry Requirements

Students must achieve a grade 4 in English language or literature and a grade 4 4 in science. GCSE food is preferable but not essential.

## Assessment

All learners take Units 1 & 2 and then select either Unit 3 or 4.

Unit 1 - Meeting the Nutritional Needs of Specific Groups allows 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 gain skills to produce quality food items to meet the needs of individuals. (Coursework & exam)

Unit 2 - Ensuring Food is Safe to Eat allows you to develop an understanding of the science of food safety and hygiene. Practical sessions will support the gaining of theoretical knowledge and ensure learning is a tactile experience. (Exam)

Unit 3 - Experimenting to Solve Food Production (Coursework)

Unit 4 - Current Issues in Food Science and Nutrition (Exam)

The Level 3 Diploma in Food Science and Nutrition is assessed through a combination of a written exam and external assignment set and marked by WJEC and two centre marked assignments.

The Level 3 Certificate in Food Science and Nutrition is a smaller qualification and requires only unit 1 completion. This can be completed in one year. (AS equivalent).

## Careers

Career ideas:

- Dietician
- Hospitality
- Sports industry
- Food manufacturing
- Food technologist
- Medical Research
- Government agencies
- Food science and nutrition

## Find Out More

For any further information contact  
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