



Food Science

Level 3 Diploma in Food Science and Nutrition WJEC

Why study this subject?

The Level 3 Food Science and Nutrition qualification allows students to gain a wealth of knowledge about the food and nutrition industry. Students will have the opportunity to learn about the relationship between the human body and food as well as practical skills for cooking and preparing food. Students will be able to consider employment in a range of different industries including the food and drink sectors of hospitality, catering, food production and food retail. **The course is equivalent to one A Level.**

Entry Requirements

Please see the entry requirements page on the school website.

Content

There are two mandatory units:

Unit 1: Meeting Nutrition Needs of Specific Groups

This will enable the learner 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 and to meet the needs of individuals.

Unit 2: Ensuring Food is Safe to Eat

This will allow learners to develop their 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.

Two optional units: Experimenting to Solve Food Production Problems or Current Issues in Food Science and Nutrition. Studying one of the two optional units will allow learners the opportunity to study subjects of particular interest or relevance to them, building on previous learning and experiences.

Assessment

Unit 1 is externally and internally assessed. External assessment is in the form of a 90 minute examination and internal assessment is through a controlled assessment task. The paper will be graded – Level 3 Pass, Level 3 Merit and Level 3 Distinction

Unit 2 is externally assessed. It is an eight-hour timed, supervised assessment. This will involve the learner bringing together and making connections between the knowledge, understanding and skills learned throughout the unit and applying these by responding to information provided in a scenario. The scenario will relate to a food safety situation. It will require learners to analyse the information and make judgements regarding the potential food safety risk.

Unit 3 and 4 are assessed through summative controlled assessment tasks and are graded for Level 3 Pass, Level 3 Merit and Level 3 Distinction.

Future courses and possible careers

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 to graduates.