



Level 3 Diploma in Food Science and Nutrition

Contact: Mrs B Lewis

Course Outline:

Unit 1 Develop an understanding of the nutritional needs of specific target groups, plan and cook complex dishes to meet their nutritional needs, develop skills for preparing, cooking and presenting dishes that meet specific needs.

Unit 2 'Ensuring Food is Safe to Eat'. This unit develops an understanding of hazards and risks in relation to the storage, preparation and cooking of food in different environments and the control measures needed to minimise these risks.

Unit 3 Experimenting to solve Food Production Development, working properties and functions, molecular gastronomy.

Unit 4 'Current Issues in Food Science and Nutrition'. The aim of this unit is to understand the properties of food, plan and carry out experiments or practical work to demonstrate the properties of food through presentation of an assignment. Results of experiments or practical work to propose options to solve food production problems.

The exam board is the Welsh Joint Education Committee (WJEC)

The link below is to the WJEC (Eduqas) Specification for this course:

<http://www.eduqas.co.uk/qualifications/food-science-and-nutrition/>

Course Entry Requirements:

Students require a GCSE 9 - 4 grade in one or more of the following:

- Food preparation and Nutrition
- Hospitality and Catering
- Home Economics: Food and Nutrition

Assessment Framework:

You will study one module in year 12 and two modules in Year 13

Year 12 Module – 50%

1. Meeting the nutritional needs of specific groups (**50%** written exam and **50%** controlled assessment).

Year 13 Modules -50%

2. Ensuring Food is safe to Eat- **25%**

3. Experimenting to Solve Food Production

OR

4. Current issues in Food Science and Nutrition.

Unit 3 or 4 - 25%

Assessment

Unit 1- 90-minute examination; plus 15 minutes reading time

Unit 2- The total time allowed is 8 hours controlled assessment.

Unit 3 OR 4 – Theory work integrated with experimental/practical work or assignment.

Controlled assessment: Plan and carry out experiments or practical work.

Why Study?

An understanding of Food Science and Nutrition is relevant to many industries and job roles. Manufacturers and Government Agencies use this understanding to develop menus, food products and policies that support healthy eating initiatives.

Careers include:

Care Provider, Nutritionist, Sports Coach, Fitness Instructor, Hotels and Restaurants, Animal Nutritionist, Food Technologist, Nutritional Therapist, Food Product/Process Development, Toxicologist, Food Teacher, Dietician and Nursing.