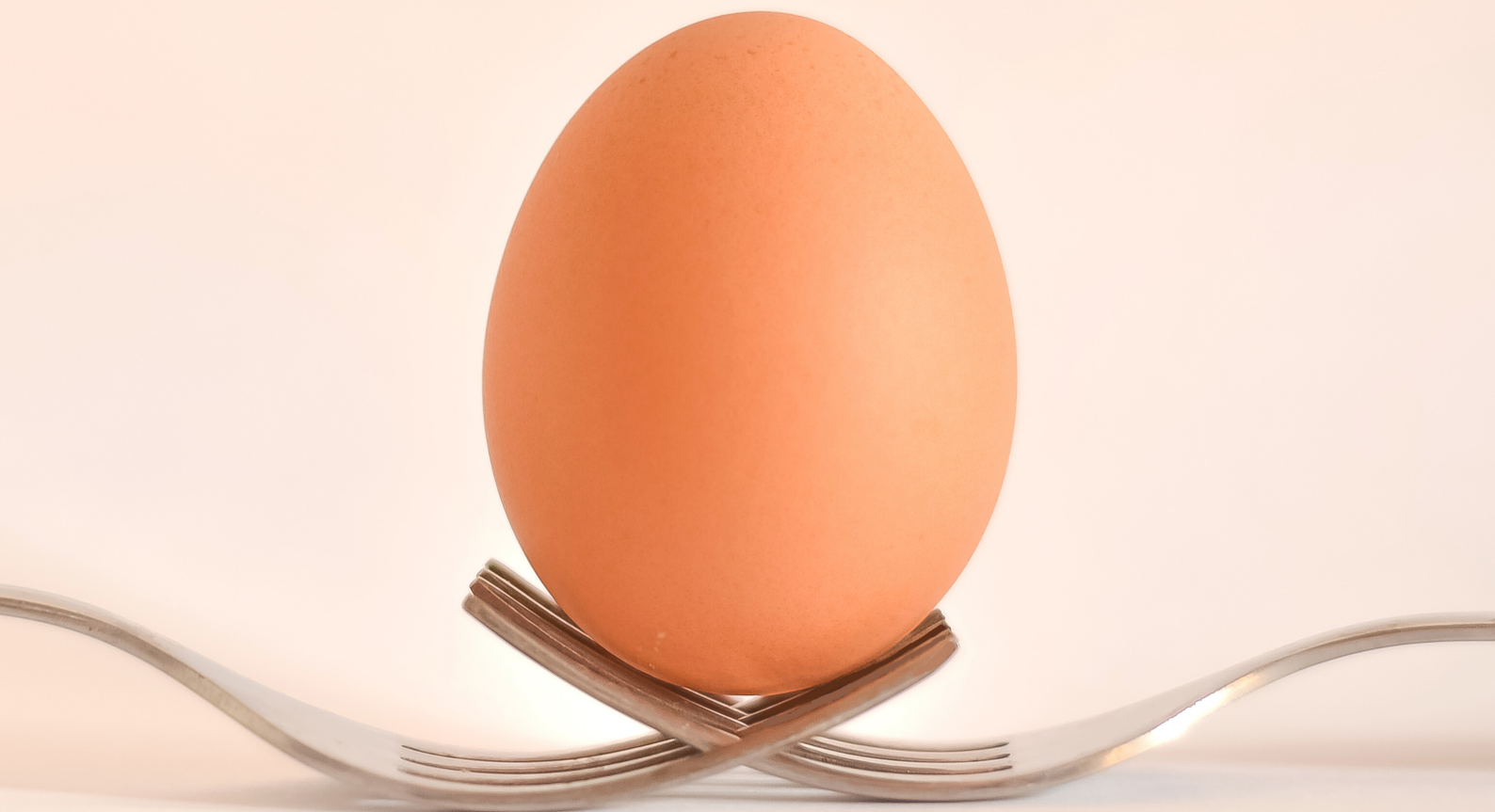


FOOD SCIENCE & *NUTRITION* *DIPLOMA*



What will I study?

WJEC Level 3 Certificate in Food Science and Nutrition

This is an exciting new course which will allow you to gain a wealth of knowledge about Food Science and Nutrition. You will be given the opportunity to learn about the relationship between the human body and food, as well as developing practical skills linked to experimental work and the cooking and preparation of food.

There is a strong emphasis on practical work, making this an ideal choice if you prefer to learn by doing!

Assessment

The structure of the qualification is shown here. WJEC Level 3 Diploma in Food Science and Nutrition

Unit 1 - Meeting Nutritional Needs of Specific Groups, Internal & External assessment

Unit 2 - Ensuring Food is Safe to Eat, External assessment

Unit 3 - Experimenting to Solve Food Production Problems, External assessment

In Year 12 you will complete Unit 1 - Meeting Nutritional Needs of Specific Groups which is broken down into the following 2 sections:

Controlled assessment task

- Research a given task
- Plan a 3-course meal for a specific context
- Carry out a 3½ hour practical assessment where you will make a 3-course meal
- Evaluate the success of the meals against the original task (nutritional analysis, sensory etc.)

Summer examination

- Based on diet, nutrition and health that will cover all of the subject topics covered throughout the year.
- The paper lasts 1½ hours and will have 15 minutes reading time.
- There are 3 sections (A, B and C) to the paper requiring different knowledge from the course. Sections A and B will include questions about diet, nutrition, health and safety

In year 13 you will complete 2 more units. There is no exam in Year 13, both of the units are controlled assessments.

Unit 2

- Learn about food safety considering preparation, storage, illnesses, intolerances, use of temperature control and how can you be sure the food you eat is safe?
- Carry out a controlled assessment over an 8-hour period (not all at once!) to research and respond to a food safety related problem given by the exam board.

Unit 3

- Learn, understand and carry out investigations to solve a food related problem identified by the exam board
- This unit will provide you with an understanding of the scientific properties of food and how these properties contribute to the changes that occur in food.

N.B Practical skills will be taught throughout Year 12 and 13 aimed at developing and extending students practical ability and confidence

Career opportunities

By studying this Level 3 Diploma students will gain the required knowledge to be able to consider, and seek employment within the food and drink sectors of hospitality and catering, food production or the food retail industry.

Students can use the qualification to support entry to Higher/Further Education courses e.g. BSc Food and Nutrition, BSc Human Nutrition, BSc (Hons) Public Health Nutrition, BSc (Hons) Food Science and Technology.

A number of our students have gone on from studying this course to complete a range of university and vocation qualifications, ending up working in the food sector. More recently one of our students completed a BSc in Food and Nutrition at Bath Spa University and has gone on to work for Tom's Pies as a product development officer.

Entry Requirements

Five Level 4 GCSEs are required for entry into 6th Form.

Level 5 pass is required in your chosen, or related, subject.

Some subjects require Level 6; decisions will be based on individual students.

Specialist facilities

High specification kitchens
 Dedicated IT suite

Hours of study (fortnightly)

9 hours of lesson time
 6 hours independent learning

