

# Food Science & Nutrition Level 3 Diploma



## Course Overview

Unit 1 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 to meet the needs of individuals.

Unit 2 allows 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.

Studying one of the two optional units allows learners the opportunity to study subjects of particular interest or relevance to them, building on previous learning and experiences.

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

## What do I need to join?

Due to the demands of the course the following are desirable –

- previous study of Hospitality/ Catering or Food Preparation and Nutrition, Biology and Physical Education
- Level 4 in GCSE Maths and English

## Staff contact:

**Mrs Sue Bloodworth**

## Level 3 Diploma

Unit	Title
1	Meeting the Nutritional Needs of Specific Groups
2	Ensuring Food is Safe to Eat
3	Experimenting to Solve Food Production
4	Current Issues in Food Science and Nutrition

## How will I be assessed?

The WJEC 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 Diploma attracts UCAS points equivalent to GCE, while the Certificate attracts half the UCAS points

## Where could this A Level take me in the future?

Together with relevant Level 3 qualifications such as AS and A Levels in Biology, Chemistry, Sociology and Maths and/or Level 3 qualifications in Hospitality or Science, learners will gain the required knowledge to progress to higher education degree courses, such as:

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

The course 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 healthy eating policies.