

	<b><u>FOOD SCIENCE &amp; NUTRITION</u></b>	
	<b>Qualification Level</b>	Level 3, Diploma
	<b>Exam Board/ Syllabus</b>	WJEC
<b>Contact(s)</b>	Mrs Livesey	

### Why Study This Course?

A-Level 3 qualification is the equivalent to an A2 level qualification in Food. This Food Science and Nutrition course will be advantageous to any student planning a career in the wide parameter of the food industry, nutrition & dietetics, consumerism or business and marketing. The food industry is currently struggling to recruit suitably qualified graduates. This varied course needs self-discipline and much practical application as well as adversities depth of scientific and academic study; both looked on as favourable to university applications.

### Course Content

This is an exciting course which will allow learners to gain a wealth of knowledge about Food Science and Nutrition. You will have 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 an emphasis on practical work. Students need to complete four units for the Diploma (Unit 1, 2 and 2 others). Mandatory units will enable the learner to demonstrate understanding of nutrition and nutritional needs in a wide range of contexts. The first mandatory unit 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. The second unit 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.

### Course Content/Assessment Pattern/ Structure

Unit Number	Unit Title	Credits
1*	Planning to meet nutritional needs	12
2	Developing practical food production skills	15
3**	Ensuring food is safe to eat	12
4	Experimenting to solve food production problems	12
5	Current issues in consumer food choice	12

Optional units are those in the shaded boxes.

### Exam Structure

Unit 1: 50% Project and 50% Examination (taken in May/June of Year 12).

Unit 2: 100% 8 hour computer based Examination taken in May of Year 13 during normal lesson time.

Units 3 & 4: 100% Project.

### Higher/Further Education & Career Links

Careers in the food and nutrition industries are wide-ranging and can entail many different job responsibilities and work environments, such as agriculture and farmers, food scientists who develop and test new ingredients and products, restaurant workers, including management, health-care nutritionists working in hospitals, nursing homes and other health-care facilities, dieticians, nurses, midwifery, public health workers, sports nutrition and rehabilitation.

<b>Business &amp; Innovation</b>	<i>English</i>	<i>Expressive Arts &amp; Languages</i>	<i>Humanities</i>	<i>Mathematics</i>	<i>PE</i>	<i>Science</i>
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