FOOD, SCIENCE AND NUTRITION

SIXTH FORM

COURSE TITLE

Level 3 Food, Science and Nutrition

Exam Board: WJEC

AIMS OF THE COURSE

The WJEC Level 3 Diploma in Food Science and Nutrition has been designed to provide learners with underpinning knowledge, understanding and skills to progress to further study and training. It offers exciting and interesting experiences through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful contexts linked to the food production industry.

WHAT WILL YOU STUDY?

You have the opportunity to learn about the relationship between the human body and food, as well as developing advanced practical skills. You will also develop knowledge and understanding of issues that are currently affecting consumer food choice. There is a strong emphasis on practical work, making this an ideal choice for learners who prefer to learn by doing, including applied and experimental learning linked to work related context.

HOW WILL YOU BE ASSESSED?

Unit 1:
Meeting Nutritional Needs of Specific Groups
Will allow you 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 gain practical skills to produce quality food items to meet the needs of individuals.
(Coursework and exam)

Unit 2:
Ensuring Food is Safe to Eat
Allows you to develop an understanding of the science of food safety and hygiene.
Practical sessions will support the gaining of theoretical knowledge and ensure learning is a blended experience. (Exam)

Unit 3:
Experimenting to solve food production issues
Planning and carrying out experiments with different types of food to propose options to solve food production problems.
(Coursework) or

Unit 4: Current issues in consumer food choice
Consumer food choice issues.
Plan and carry out an individual research project. (Coursework)

WHAT ARE THE FUTURE OPTIONS FROM THE COURSE?

An understanding of food science and nutrition is relevant to many industries and job roles e.g. Care providers and nutritionists in hospitals, 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. Together with other relevant qualifications, this qualification can be used to support entry to higher education courses. In addition, a study of nutrition could assist care workers to support their service users or a fitness trainer to develop a diet for their customers.