

Outline of Food science and Nutrition Level 3 (WJEC.)

The structure of the qualification is as follows:

UNIT NUMBER	UNIT TITLE	STRUCTURE	ASSESSMENT
1 Year 12- Certificate	Meeting Nutritional Needs of Specific Groups	Mandatory	Internal and External – An external exam of 90 minutes available to sit in June of each year. -Internal - Internal model assignments have been produced by the exam board. These can be adapted to meet local needs.
2 Year 13 - Diploma	Ensuring Food is Safe to Eat	Mandatory	External – An 8 hour timed assessment set by the exam board and released on may 1 st of each year. Candidates must complete it over a three week period
3	Experimenting to Solve Food Production Problems	Optional	Internal - Internal, model assignments have been produced by the exam board. These can be adapted to meet local needs
4 Year 13 – Diploma	Current Issues in Food Science and Nutrition	Optional	Internal - Internal, model assignments have been produced by the exam board. These can be adapted to meet local needs

LEARNERS COMPLETE THREE UNITS: TWO MANDATORY AND ONE OPTIONAL.

Preparation work – Practical work practise and on line courses.

High level practical skills include:

- Presentation skills
- Pastries
- Sauces
- Enriched bread doughs
- Use of gelatine
- Meat and fish cookery – boning and filleting

[Food Standards Agency food allergy online training](#) ----- FREE.

<https://www.highfieldlearning.com/products/food-safety-level-2> - £15