

LEVEL 3 DIPLOMA IN FOOD SCIENCE AND NUTRITION

Why choose Level 3 Diploma in Food Science and Nutrition?

An understanding of food science and nutrition 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 policies that support healthy eating initiatives. Many employment opportunities within the field of food science and nutrition are available to learners who have studied Food Science and Nutrition.

What will I study?

You will complete three units: two mandatory and one optional, over the two years.

The first mandatory unit: **Unit 1 Meeting nutritional** needs of specific groups will enable 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, to gain practical skills to produce quality food items to meet the needs of individuals.

The second mandatory unit: **Unit 2 Ensuring Food is Safe to Eat** will allow you to develop your 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 **Unit 3 Experimenting to Solve Food Production Problems** or **Unit 4 Current Issues in Food Science and Nutrition** will allow you the opportunity to study subjects of particular interest or relevance to you, building on previous learning and experiences.



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What skills will I develop?

You will build on and extend your **practical food preparation skills** and also each unit within the qualification has an applied purpose which acts as a focus for the learning in the unit. The applied purpose demands authentic work related learning in each of the available units. It also requires you to consider how the use and application of your learning impacts on yourself, other individuals, employers, society and the environment. The applied purpose will also enable you to learn in such a way that you develop:

- skills required for independent learning and development
- skills to ensure your own dietary health and well being
- a range of generic and transferable skills
- the ability to solve problems
- the skills of project based research, development and presentation
- the ability to apply mathematical and ICT skills
- the fundamental ability to work alongside other professionals, in a professional environment
- the ability to apply learning in vocational contexts.

How will I be assessed?

The WJEC Level 3 Diploma in Food Science and Nutrition is assessed using a combination of internal and external assessment.

Unit 1 and Unit 2 are assessed through external assessments (examinations).

Unit 1 is usually sat at the end of year 12 (can resit in year 13 if needed) and **Unit 2** is sat between May 1st – June 1st in year 13.

Unit 3 or Unit 4 are assessed internally: you will need to respond to a set assignment brief at any time within the academic year, which will be marked by your teacher and moderated by WJEC.

Careers with Level 3 Certificate in Food Science and Nutrition

Together with other relevant qualifications at Level 3, 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 be able to use the qualification to support entry to higher education courses such as:

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