

Food and Nutrition Level 3 Diploma

Overview

The WJEC Level 3 Food Science and Nutrition diploma is an academic, creative and innovative course that encourages students to take a broad view of food science and nutrition. The subject is accepted by many universities and the grades awarded carry the same points as traditional A level subjects, for example, a D* for the diploma carries the same UCAS points as the A* at A level.

Why Study?

The course includes a high practical input in Year 12 to develop cookery skills. Year 12 students gain the level 2 qualifications in Food Hygiene in preparation for the unit 1 external exam. It is a useful addition to their CV and may help to gain part-time employment. In addition, students will also be given the chance to visit a range of establishments to engage with employers about food preparation, nutrition and hospitality and catering opportunities. In Year 13 students, will develop skills in planning, carrying out and presenting a research project on current issues related to food science and nutrition. This could be from the perspective of a consumer, food manufacturer, food marketer, caterer or government policy-maker.

Course Overview

Unit 1: Meeting Nutritional Needs of Specific Groups. (Mandatory – Exam and coursework) -The unit focuses on the understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts, and through ongoing practical work, to gain practical skills to produce quality food items to meet the needs of individuals.

Unit 2: Ensuring Food is Safe to Eat (Mandatory – Case study exam) -The unit focuses on an understanding of hazards and risks in relation to the storage, preparation and cooking of food in different environments and the control measures to minimise these risks.

Unit 3: Experimenting to Solve Food Production Problems (Optional) - The aim of this unit is for learners to use their understanding of the properties of food in order to plan and carry out experiments.

Unit 4: Current Issues in Food Science and Nutrition (Optional) - This unit develops skills in planning, carrying out and presenting a research project on current issues related to food science and nutrition. This could be from the perspective of a consumer, food manufacturer, caterer or policy-maker.





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Progression

Pupils have gained places at a variety of excellent universities to read courses such as; Product Development, Sports Nutrition, Nutrition and Food Science, Dietetics, Marketing and Catering courses. Careers include dietician, nutritionist, food scientist, food technologist, product manager, and sales and marketing. Further studies could include, degrees in Food Innovation and Nutrition, Human Nutrition, Public Health Nutrition, Biotechnology, Environmental Health, International Hospitality, Tourism Management, Sport and Exercise Science, Food Science and Technology, Business and Healthcare Management.

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