



FOOD SCIENCE AND NUTRITION

This is a WJEC Level 3 course which explores the relationship between food, nutrition and health and offers the opportunity for creative, investigative, vocational and analytical study in a practical, applied learning environment. It is assessed through a combination of written examination, projects and case studies to cater for different learning styles.

What does the course involve?

Students will have the opportunity to learn about the relationship between the human body and food as well as practical skills for cooking and preparing food. Students will be able to consider employment in a range of different industries including the food and drinks sectors of hospitality, catering, food production and food retail.

The course has been designed around the concept of a 'plan, do, review' approach to learning. There is a strong emphasis on practical work, making this an ideal choice for students who learn by doing. The qualification mirrors many work activities in the food and nutrition industry and facilitates learning in a range of contexts. Students are able to apply and extend their learning outside the confines of the classroom.

Course Content:

- Unit 1 (year 12) Meeting nutrition needs of specific groups (mandatory)
- Unit 2 (year 13) Ensuring food is safe to eat (mandatory)
- Unit 3 (year 13) Experimenting to solve food production problems (optional)
- Unit 4 (year 13) current issues in food science and nutrition (optional)

What exams and coursework are involved?

This is an Applied General Qualification with performance bands of Pass, Merit, Distinction and Distinction * with UCAS tariff points equivalent to those of A Levels. So, for example a Distinction * is equivalent to an A* at A Level and is worth 56 tariff points and a Merit is equivalent to a C grade and is worth 32 tariff points.

One unit is studied in year 12 leading to a Certificate and two further units in year 13, leading to the Diploma. The units are both internally and externally assessed with a combination of written exam and coursework assignments.

What are the entry requirements?

You should have achieved 6 GCSEs at least to level 4, including English. You should also show good written English skills and have a dedication to the course.

You must have a GCSE grade of a 5 in both Science and Food Preparation and Nutrition or a Level 2 Merit in Hospitality and Catering to be considered for the course.

What could I do after completing the course?

The course provides very good preparation for a variety of careers and university courses. It particularly lends itself to careers in food product development, food technology, hospitality management, environmental health and health and consumer industries.

FOR FURTHER INFORMATION, CONTACT MISS T WILLIS