

KS4 & KS5 Food Science & Nutrition

Careers

New Product Development
Nutritionist
Dietician
Teaching

Next Steps

University –
Food Science /
Nutrition
Apprenticeships
– Catering
Employment

What qualification will I gain?

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Components

Unit 2 (25% final grade) – Ensuring Food is Safe to Eat

Unit 3 (25% final grade) – Experimenting to solve food production problems

Level 3
Food
Science &
Nutrition

Meeting Nutritional Needs of Specific Groups

Components

Unit 1 Internal (25% final grade)
Unit 1 External (25% final grade)
Meeting Nutritional Needs of
Specific Groups

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Skills and Knowledge Building - External Assessment

The Formal Elements
LO1 Understand the importance of food safety
LO2 Understand properties of nutrients
LO3 Understand the relationship between nutrients and the human body
LO4 Be able to plan nutritional requirements

Food
Preparation
& Nutrition

Next Steps

Level 3 Food
Science and
Nutrition

FE College
Apprenticeship

Components

Written Exam – 50%
NEA 1 – 15%
NEA 2 – 35%

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Skills and Knowledge Building

Topics Covered

Nutrition
Food Science
Food Safety
Food Choice
Food Provenance

Skills for Life

Independence
Problem Solving
Creative
Outlook
Resilience
Time Management
Communication

Components

Content covered to prepare for
Written Exam in Year 11.

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