

Course Description

WJEC Level 3 Diploma in Food Science and Nutrition

Course Description

Unit	Unit Title	Assessment	Mandatory or Optional
1	Meeting the Nutritional Needs of Specific Groups	Internal and External	Mandatory
2	Ensuring Food is Safe to Eat	External	Mandatory
3	Experimenting to Solve Food Production	Internal	Optional
4	Current Issues in Food Science and Nutrition	Internal	Optional

Unit 1 will enable the learner 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. This unit includes a piece of coursework and an examination – both will be completed in year 12.

Unit 2 allows learners to develop their 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. This will be examined in the May of year 13.

Unit 3 allows learners to use their understanding of the properties of food in order to plan and carry out experiments. The results of the experiments would be used to propose options to solve food production problems. This will be completed in year 13.

Learners who do not wish to take the full Level 3 Diploma in Food Science and Nutrition may be interested in the Level 3 Certificate in Food Science and Nutrition which is comprised of one mandatory unit and can be studied in year 12 only.

Entry Criteria

Grade 5 in GCSE Food Preparation and Nutrition (if studied) and Grade 5 in GCSE Science. Students who have not studied Food at GCSE will be considered if they can demonstrate they have a real passion and commitment to the subject.

Exam Board: WJEC

Specification link: https://www.wjec.co.uk/qualifications/food-science-and-nutrition-level-3/#tab_keydocuments