Course Description

WJEC Level 3 Alternative Academic Qualification (AAQ) in Food Science and Nutrition

Course Description

Unit	Unit Title	Assessment	Mandatory or Optional
1	Nutritional Needs across the life stages	External	Mandatory
2	Developing Practical Food Production Skills	Internal	Mandatory
3	Principles of Food Hygiene and Food Safety	External	Mandatory
4	Experimenting to Solve Food Production Problems	Internal	Optional
5	Current Issues in Food Science and Nutrition	Internal	Optional

Unit 1 - This unit will provide you with an in-depth understanding of the properties and functions of nutrients, the impact of food production on nutritional value and how dietary requirements vary across different life stages. These topics are directly relevant to human nutrition and food science degrees. This unit is assessed in an exam completed towards the end of year 12.

Unit 2 This unit will provide you with a range of complex skills for preparing, cooking and presenting nutritious dishes that meet client needs. You will learn how to plan, prepare, cook and present food items to meet the needs of a specific target audience using appropriate level 3 practical skills and techniques. This will be examined through a non-examination assessment (NEA) which combines a piece of written coursework and a practical extended exam where candidates will cook three meals with accompaniments completed over a continuous during the middle of year 12.

Unit 3 This unit is particularly relevant if you intend to pursue a career involving food technology, quality control and food safety management as it introduces fundamental concepts related to foodborne illnesses, hazard analysis and industry standards. These topics are widely covered in food science and public health degrees. It is assessed through a written exam at the end of year 13.

Unit 4/5 – This is the selected option by Southam College from a choice of 2 units as the final assessment for this course. In this unit you will develop research and investigative skills, mirroring scientific methodologies used in university-level courses. You will learn how to formulate hypotheses, design and conduct experiments and analyse results. This unit is assessed through a non-examination assessment (NEA) that is completed by the middle of year 13.

Entry Criteria:
Grade 5 in GCSE Food Preparation and Nutrition (where studied) or a Level 2 Distinction in Hospitality and Catering, alongside two Grade 5's in GCSE Science. Students who have not previously studied Food Preparation and Nutrition at GCSE may still be considered where they can demonstrate a genuine passion for and commitment to the subject. In such cases, students will be required to present a portfolio of relevant work to the Head of Subject before a final decision is made regarding enrolment on the course.

Exam Board: WJEC
Specification link: https://www.wjec.co.uk/media/q4vj4eah/wjec-aaq-food-science-and-nutrition-specification-extended-cert.pdf

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