

Level 3 Vocational Courses

Food Science & Nutrition

WJEC

LEVEL 3 DIPLOMA (2 Years)

STUDENTS WILL NEED

Students will need to achieve recommended entry requirements for the Professional Pathway, plus subject specific requirements of:

A minimum of a L2 Hospitality and Catering or GCSE Food Preparation and Nutrition graded Merit/5

This qualification allows students to develop their interest and enthusiasm for cooking; experimenting with flavours and catering for those with special dietary requirements.

Many employment opportunities within the field of food science and nutrition are available to students who take this course

STUDENTS WILL STUDY

Unit 1: Meeting Nutritional Needs of Specific Groups

Unit 2: Ensuring Food is Safe to Eat

Unit 3: Experimenting to Solve Food Production Problems

ASSESSMENT

The Level 3 Diploma in Food Science and Nutrition is assessed using a combination of internal and external assessment.

Unit 1: Meeting Nutritional Needs of Specific Groups. This unit will be both internally and externally assessed. Unit 1 is 50% of the final grade.

- 90 Minute Exam
- Coursework including a practical exam

Unit 2: Ensuring Food is Safe to Eat (25%)

- 8 hour timed, supervised assessment complete over 3 weeks.

Unit 3: Experimenting to Solve Food Production Problems (25%)

- Coursework with practical experiments

POTENTIAL SECTORS OF EMPLOYMENT

Health, Public Services and Care

Leisure, Travel and Tourism

Retail and Commercial Enterprise

