

WHAT WILL I STUDY?

WJEC Level 3 Diploma in Food Science and Nutrition

Unit 1 - Meeting Nutritional Needs of Specific Groups, Internal & External assessment

Unit 2 - Ensuring Food is Safe to Eat, External assessment

Unit 3 - Experimenting to Solve Food Production Problems, External assessment

HOURS OF STUDY (FORTNIGHTLY)

9 hours of lesson time

6 hours independent learning

SPECIALIST FACILITIES

High specification kitchens

Dedicated IT suite

ENTRY REQUIREMENTS

Five GCSEs, or equivalent, grade 4 or above are required for entry into Sixth Form to study Level 3 Diploma courses.

Grade 4 GCSE or above is required in your chosen, or related subject.



CAREER OPPORTUNITIES

Level 3 Diploma students will gain the required knowledge to be able to consider, and seek employment within the food and drink sectors of hospitality and catering, food production or the food retail industry.

Students can use the qualification to support entry to Higher/Further Education courses e.g. BSc Food and Nutrition, BSc Human Nutrition, BSc (Hons) Public Health Nutrition, BSc (Hons) Food Science and Technology.

A number of our students have gone on from studying this course to complete a range of university and vocation qualifications, ending up working in the food sector.

ASSESSMENT

In Year 12 you will complete Unit 1 - Meeting Nutritional Needs of Specific Groups which is broken down into the following 2 sections:

Controlled assessment task

- Research a given task
- Plan a 3-course meal for a specific context
- Carry out a 3½ hour practical assessment where you will make a 3-course meal
- Evaluate the success of the meals against the original task (nutritional analysis, sensory etc.)

Summer examination

- Based on diet, nutrition and health that will cover all of the subject topics covered throughout the year.
- The paper lasts 1½ hours and will have 15 minutes reading time.
- There are 3 sections (A, B and C) to the paper requiring different knowledge from the course. Sections A and B will include questions about diet, nutrition, health and safety

In year 13 you will complete 2 more units. There is no exam in Year 13, both of the units are controlled assessments.

Unit 2

- Learn about food safety considering preparation, storage, illnesses, intolerances, use of temperature control and how can you be sure the food you eat is safe?
- Carry out a controlled assessment over an 8-hour period (not all at once!) to research and respond to a food safety related problem given by the exam board.

Unit 3

- Learn, understand and carry out investigations to solve a food related problem identified by the exam board
- This unit will provide you with an understanding of the scientific properties of food and how these properties contribute to the changes that occur in food.

N.B Practical skills will be taught throughout Year 12 and 13 aimed at developing and extending students practical ability and confidence