

LEVEL 3 DIPLOMA: FOOD SCIENCE AND NUTRITION

(AWARDING BODY WJEC)



CONTENT

Course content includes food safety, properties of nutrients, diet and health, meal planning and high-level practical cookery skills.

The entire Food Industry is one of the largest employers in the UK, additionally working with food is part of many other job roles, which makes this qualification relevant to the majority of students.

The Course supports progression to higher education when studied with other appropriate BTEC or A level qualifications. The qualification is delivered in units. All units are formally assessed.

Unit 1: Meeting Nutritional Needs of Different Groups (Y12, external exam, written assignment and 3 hour practical, 50% of final grade).

Unit 2: Ensuring Food is Safe to Eat (Y13, external exam, 25% of final grade).

Unit 3: Experimenting to Solve Food Production Issues (Y13, written assignment and practical work, 25% of final grade).

PROGRESSION

Together with relevant Level 3 qualifications such as A levels in Biology, Chemistry, Sociology and Maths and/or Level 3 qualifications in Hospitality or Science, learners will gain the required knowledge to progress to higher education degree courses, such as:

- BSc Food and Nutrition
- BSc Human Nutrition
- BSc (Hons) Public Health Nutrition
- BSc (Hons) Food Science and Technology

For further information about the course contact Miss Dix - JDix@TKASA.org.uk

Alternatively, you could gain an apprenticeship or begin employment.

Various Universities have formally stated their support for this course. Copies of the letters of support are published on the WJEC website: www.wjec.co.uk.

Results

The course is graded Distinction Star, Distinction, Merit, Pass and qualifies for UCAS points equivalent to one A level.

Possible careers:

- Environmental Health Practitioner
- Health and Social Care roles
- Production Supervisor
- Product Development
- Purchasing
- Food Technologist
- Dietician
- Health Promotion
- Community Education

