



Subject area: **FOOD SCIENCE AND NUTRITION** (updated Jan 2019)

Course: Applied Diploma in Food Science and Nutrition

Level: WJEC Level 3

Course Details - What will the course consist of and how will it be delivered?

You will gain an understanding of food science and nutrition, which will lead you to many industries and job roles. The qualification is taught through controlled assessment and a written exam.

Person Specification—is this the right course for you?

Do you enjoy practical work? Are you interested in the science behind food?

Entry on to this course will require you to achieve 5 GCSEs including English and Maths at a grade 5. Ideally candidates will have passed Hospitality and Catering at level 2



Course Outline

The two-year course is taught through three units:

Year 12:

Unit 1: Meeting Nutritional Needs of Specific Groups - Exam

- 90 minute summer examination; plus 15 minutes reading time
-Total of 90 marks
- Section A is short answer questions
-Section B is extended answer questions
-Section C relates to a case study

Unit 1: Meeting Nutritional Needs of Specific Groups – Controlled Assessment

Understanding food hygiene is an essential requirement for anyone who handles food in an industrial or domestic situation. The study of nutrition is essential in society as there are huge pressures on the global food system and increasing incidences of poor nutrition, despite a growth in interest in food related issues. Understanding nutritional requirements for a balanced diet will allow us to make informed dietary choices.

Unit 2: Ensuring Food is Safe to Eat

This is an eight hour timed supervised assessment which is externally assessed.

Unit 3: Experimenting to Solve Food Production Problems



Further progression on completion of the course—what opportunities could this course lead towards in the future?

Care providers and nutritionists in hospitals use this knowledge, as do sports coaches and fitness instructors. Hotels and restaurants, food manufacturers and government agencies also use this understanding to develop menus, food products and policies that support healthy eating initiatives

Passing this qualification could support higher education courses such as: • BSc Human Nutrition • BSc (Hons) Public Health Nutrition • BSc (Hons) Food Science and Technology

Other important information

<i>Qualification Level:</i>	Level 3	<i>'A' Level equivalence</i>	1
<i>Awarding Body</i>	WJEC	<i>% Written Exam</i>	50%
<i>Lessons per week</i>		<i>% Portfolio Evidence</i>	50%
<i>Full course specification</i>	https://www.wjec.co.uk/qualifications/food-science-and-nutrition/WJEC%20Level%203%20Diploma%20in%20Food%20Science%20and%20Nutrition%20spec%2016-09-15.pdf		