

WJEC Level 3 Applied Diploma

Food Science & Nutrition



Entry Requirements

Minimum:

Standard Entry Requirements:
5 GCSE's at a grade 4 or above.

What will you learn:

This qualification will enable you to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts, and through on-going practical sessions, to gain practical skills to produce quality food items to meet the needs of individuals. It has been designed to offer exciting, interesting experiences through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to the food production industry.

By studying for this certificate alongside other relevant qualifications at Level 3 e.g. GCE Biology, Physical Education, Sociology, you will gain the required knowledge to use the qualification to support entry to higher education courses such as: •BSc Human Nutrition •BSc (Hons) Public Health Nutrition •BSc (Hons) Food Science and Technology

Elements of the course:

The first mandatory unit: Unit 1 Meeting nutritional needs of specific groups will enable you to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts, and through on-going practical sessions, to gain practical skills to produce quality food items to meet the needs of individuals. The second mandatory unit: Unit 2 Ensuring Food is Safe to Eat will allow you to develop your understanding of the science of food safety and hygiene; essential knowledge for anyone involved in food production in the home or wishing to work in the food industry. Again, practical sessions will support the gaining of theoretical knowledge and ensure learning is a tactile experience. Studying one of the two optional units Unit 3 Experimenting to Solve Food Production Problems or Unit 4 Current Issues in Food Science and Nutrition will allow you the opportunity to study subjects of particular interest or relevance to you, building on previous learning and experiences.

Where could it take me?

Food scientists are at the forefront of ensuring adequate supply of food products which support healthy diets and meets the preferences and needs of a growing population in a sustainable way. Those that go on to take Food Science and Nutrition at degree level will find that graduates work in sectors including manufacturing, retail, marketing, consumer research, food safety and regulation, policy development, research and development.

Assessment:

Three 2-hour examination papers are set at the end of the two-year course. Each paper is worth 33.3% of the overall A-Level Law grade.