



## Level 3 Diploma in Food Science and Nutrition

<b>What you will learn:</b>	Unit 1 - Meeting nutritional needs of specific groups - Mandatory Internal/External Unit 2 - Ensuring food is safe to eat - Mandatory External Unit 3 - Experimenting to solve food production problems - Optional Internal Unit 4 - Current issues in Food science and nutrition - Optional Internal
<b>Elements of the course:</b>	This is an exciting new course which will allow learners to gain a wealth of knowledge about Food Science and Nutrition. They will have the opportunity to learn about the relationship between the human body and food, as well as developing practical skills linked to experimental work and the cooking and preparation of food. There is a strong emphasis on practical work, making this an ideal choice for learners who prefer to learn by doing.
<b>Where could it take me?</b>	Pupils who take this course may do so alongside Biology or Chemistry if they were keen to explore food micro-biology at university. If students are more practically inclined then future careers within the field of new product development chef for a food manufacturer would become accessible. Some pupils may also be interested in sports or health related jobs like being a nutritionist, dietitian or personal trainer. This would also be relevant for a wide range of jobs within the hospitality industry.
<b>Assessment:</b>	This has both coursework and examination components. Coursework assessment will be by a variety of means; practical work, written assignments, presentations or a combination of these

## Entry Requirements

<b>Minimum Required:</b>	Grade 4 or above in GCSE Food. <b>Standard Sixth Form entry requirements.</b>
<b>Preferred Requirements:</b>	Grade 4-9 in English Language, Mathematics and Science.
<b>Special Requirements:</b>	If a pupil currently has employment or work experience within the food industry, this would also help them with elements of their work. This is not essential.