

Level 3 Food Science and Nutrition



Examination Board: EDUCAS (WJEC) **Qualification:** Level 3 Certificate (leading to Level 3 Diploma)

The certificate is equal to AS and the diploma to A2 and is still worth UCAS points.

Teacher Contact: Miss C Evans and Miss M Evans

Entry Requirements:

Grade C or above in GCSE Catering (or other Food GCSEs) would be ideal but is not essential, a Grade C in Science would be adequate. Candidates need a real passion for cooking and an aspiration to develop their knowledge of all aspects of food. Students will also need to have good time keeping skills in order to meet coursework deadlines and to be able to work independently to carry out individual research to support their classroom/teacher led learning.

What will I study and how will I be assessed?

Year 1: Certificate Unit 1: Meeting Nutritional Needs of Specific Groups is worth 50% of the qualification. It consists of a 90 minute exam and a controlled assessment which includes a practical exam. (Certificate)

Year 2: Diploma Unit 2: Ensuring Food is Safe to Eat. It consists of a written assignment

To complete the diploma students must then opt to complete one of the following units:

Optional Unit 3 Experimenting to Solve Food Production Problems. This is a 12 hour controlled assessment based on a food science investigation.

Optional Unit 4: Internal 4 Current Issues in Food Science and Nutrition. This is a 14 hour assessment on current issues in food science and nutrition. You will have to pick an issue and research it.

What other subjects does it complement?

Level 3 Food Science and Nutrition complements a range of subjects especially the sciences and business.

Where can it lead?

The food industry is a multi-billion pound business which offers a variety of careers.

Food, Nutrition and Health students can apply for Food related degree and other further education courses such as Food Science, Food and Nutrition, Food Safety, Nutrition and Dietetics, Nursing, Environmental Health, Bioscience, Food Product Development and Food Design.

What has been said?

"To reverse the obesity epidemic we need our fellow humans to be able to source and prepare real food, not to microwave fake food." Zoe Harcombe (Obesity researcher)

