



EAST LEAKE
ACADEMY

Food Science and Nutrition

Level: WJEC Level 3 Diploma
Exam Board: WJEC
Lead Teacher/Head of Faculty:
Mrs R Khan
Teacher of Subject:
Miss H Gilbert



Introduction

An understanding of food science and nutrition is relevant to many industries and job roles. 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. Many employment opportunities within the field of food science and nutrition are available.

The qualification offers students a chance to develop both practical and academic skills through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to industry.

The WJEC Level 3 Diploma in Food Science and Nutrition has been developed to provide learners with underpinning knowledge, understanding and skills to progress to further study and training. Together with other relevant qualifications (such as biology, chemistry, maths and sociology) learners will gain the required knowledge to progress to higher education degree courses, such as: Food and Nutrition, Human Nutrition, Public Health Nutrition, Food Science and Technology.

Method of Assessment

Assessment is through a combination of a written exam and an externally marked assignment set and marked by WJEC, and two centre marked assignments. There are three levels of attainment: Pass, Merit, Distinction and Distinction*.

Topic Areas Covered

Year 12

Unit 1: Meeting the nutritional needs of specific groups

Unit 2: Ensuring food is safe to eat

Year 13

Unit 3: Experimenting to solve food production problems

Unit 4: Current issues in food science and nutrition



Food Science and Nutrition

All learners must take Units 1 and 2 and then either unit 3 or 4.

Learners who do not wish to take the full Level 3 Diploma may be interested in the Level 3 Certificate which is comprised of Unit 1 only, studied during Year 12.

A-Level Coursework:

The internally assessed units 1, 3 and 4 make up the coursework elements of this course.

Further Information

Unit 1 will enable the learner 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. This will be assessed via a written examination and count towards 50% of the final qualification.

Details of the external assessment:

- 90 minute examination; plus 15 minutes reading time
- Total of 90 marks
- Three sections on each paper
- Section A is short answer questions
- Section B is extended answer questions
- Section C relates to a case study
- Learners are allowed two resit opportunities. The highest grade will contribute towards the overall grade for the qualification.

Unit 2 allows learners to develop their 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 allows learners the opportunity to study subjects of particular interest or relevance to them, building on previous learning and experiences. The two final units will be assessed within an **eight** hour timed, supervised assessment and when combined, contribute towards 50% of the final qualification.



UCAS Points

WJEC Level 3 Diploma in Food Science and Nutrition

| Grade | Tariff points |
|-------|---------------|
| D* | 56 |
| D | 48 |
| M | 32 |
| P | 16 |