

## **Level 3 Food Science and Nutrition.**

**Exam Board:** WJEC.

Specific Entry Requirement – Level 4/5 or above in GCSE Food OR Level 4/5 or above in GCSE Science.

### **Course content:**

The Level 3 Food Science and Nutrition qualification is vocational taking a more engaging, practical approach to learning and assessment.

Students who have an interest in Food Technology will find this a rewarding and enjoyable course which leads to a high level qualification which maintains UCAS points that are equivalent to the out-going GCE qualification.

The main focus of year 12 will be 'Meeting the Nutritional Needs of Specific Groups. The purpose of this unit is for learners to develop an understanding of the nutritional needs of specific target groups and plan and cook complex dishes to meet these requirements.

Topics covered will include:

- Food safety.
- The main nutrients.
- The relationship between nutrients and the human body.
- The planning of meals.

Practical work – each week there will be a practical lesson for you to develop your skills and learn how to adapt and modify recipes.

Other teaching and learning methods will include sensory analysis, analysing existing products, practical experiments, industrial applications, use of DVDs and textbooks.

### **General Information:**

In Year 12 there are two modules centred on 'Meeting the Nutritional Needs of Specific Groups'. This will involve a 90 minute external assessment and a practical internal assessment.

In Year 13 there are two modules that are both portfolio based with one being externally assessed and one being internally marked.

Careers – any role within the Food Industry including product development, quality control, recipe formulation, Dietician and teaching.