



Prince Henry's
Grammar School

SIXTH FORM

Diploma in Food Science & Nutrition

Course Leader: Mrs A Blakeley

Why Study a Diploma in Food Science and Nutrition?

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 to graduates. This is an Applied General qualification. This means it is designed primarily to support learners progressing to university. It has been designed to offer exciting, interesting experiences that focus learning for 16 - 19 year old learners through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to the food production industry.



Course Content and Assessment

WJEC Level 3 Diploma in Food Science and Nutrition			
Unit Number	Unit Title	Structure	Assessment
1	Meeting Nutritional Needs of Specific Groups	Mandatory*	Internal and External
2	Ensuring Food is Safe to Eat	Mandatory*	External
3	Experimenting to Solve Food Production Problems	Optional*	Internal
4	Current Issues in Food Science and Nutrition	Optional*	Internal

*Learners complete three units: two mandatory and one optional.

- **Unit 1** – compulsory (50%). The exam is 90 minutes long and marked externally. There is also a timed assessment (9.5 hours), which includes a practical exam based on a scenario given by the exam board e.g. a 3 course meal. The first mandatory unit will enable the student to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts and to gain practical skills to produce quality food items to meet the needs of individuals.
- **Unit 2** – compulsory (25%). Assessed by a written assignment, which has 8 hours for completion. The second mandatory unit will allow students to develop their understanding of the science of food safety and hygiene.
- **Unit 3** – 12 hour assessment / food science experiment (25%).
OR
- **Unit 4** – 14 hour assessment on current issues in food science and nutrition (25%).

Progression Routes

Together with other relevant qualifications at Level 3, such as A Levels in Biology, Chemistry and Maths and/or Level 3 qualifications in Hospitality or Science, students will gain the required knowledge to be able to use the qualification to support entry to higher education courses such as:

- BSc Food and Nutrition
- BSc Human Nutrition
- BSc (Hons) Public Health Nutrition
- BSc (Hons) Food Science and Technology

This qualification will prepare you for higher education and a rewarding career as a food technologist, food designer or nutritionist. Other possible career paths include social work, teaching or medicine. In the past, students have gone to university to study courses such as Dietetics, New Product Development, Nano Technology, Primary School Teaching and Environmental Health.

Entry Requirements

In order to cope with the demands of the course, students should have gained at least a grade 4 in one of Hospitality and Catering, Home Economics: Food and Nutrition, Biology, Physical Education, a Humanities subject or Design and Technology.