

LEVEL 3
CERTIFICATE & DIPLOMA
FOOD SCIENCE AND
NUTRITION



INTRODUCTION TO NEW FOOD COURSE

This new Level 3 course has been introduced to replace the old Food Technology/Food and Nutrition A Levels.

The Diploma course is studied over 2 years, alongside other A Levels.

The course is graded as L3 Pass, L3 Merit, L3 Distinction and L3 Distinction*. UCAS points are the equivalent to A level grades E, C, A and A*.

If only the first year of the Diploma course is taken, then the award becomes a 'Certificate in Food Science and Nutrition', rather than a full 'Diploma in Food Science and Nutrition', and the UCAS points are equivalent to AS level grades.

WHY CHOOSE FOOD SCIENCE AND NUTRITION?

Food Science and Nutrition is an exciting subject that is suitable for any student who is interested in developing their knowledge in:

- The Science of Food and Food Safety
- Nutritional Needs of Specific Groups
- Food Preparation, Cooking and Presentation
- Current Food Initiatives and Healthy Eating Guidelines

OUR APPROACH TO TEACHING AND LEARNING

The department has excellent resources which will enable students to experience a wide range of learning opportunities.

- There is strong emphasis on practical work – the students will develop their high level food skills each week. Demonstrations will be regularly given to introduce students to new techniques. These practical lessons will not only increase their knowledge of food preparation but also prepare the learners for the assessed practical assignments at the end of the course.
- We have a flexible teaching approach but understand the need to complete homework, respect deadlines and set high standards.
- We use a range of quality learning materials, most of which have been designed in-house. Students will each be given a recipe collection pack for their practical work. Coursework booklets are used to help guide them through every step of their assignments.
- We have a range of online learning and assessment materials.

YEAR 1 TOPICS & ASSESSMENT

Students will be assessed by one piece of coursework and one written examination in the summer of year 1.

Component 1 – Examination

Written examination: 1 hours 30 minutes, plus 15 reading time

50% of Year 1 qualification

Short and extended answer questions

Topics include:

- Food Science and Nutrition
- Food Safety
- Nutritional Needs of Different Population Groups
- Diet Related Diseases
- Dietary Planning

Component 2 – Coursework

50% of Year 1 qualification

Students are given a specific scenario for which they must produce professional, high skilled dishes. They will plan, prepare, present and evaluate their work. Detailed documentation required.

YEAR 2 TOPICS & ASSESSMENT

Students will be assessed by two pieces of coursework to be completed the summer of year 2.

Topics covered:

- Micro-organisms
- Preservation
- Food Intolerances/Allergies
- Food Safety
- Planning research
- Managing an investigation

Component 1 – Coursework 1

'Ensuring Food is safe to Eat'

50% of Year 2 qualification

Food Safety assignment based on specific scenario, which will include producing a food safety resource and risk assessment.

Scenario is set by the examination board and released during the spring term.

Component 2 – Coursework 2
‘Current Issues in Food Science and Nutrition’
50% of Year 2 qualification

Investigation into any food related issue of own choice

ENTRY AND SKILL REQUIREMENTS

What are the entry requirements for Food Science and Nutrition?

- Minimum 5 GCSE's at grade C or equivalent
- Though desirable, it is not essential that you have previously studied food. Having a real interest in the subject is what is most important.

Please bear in mind there is a large number of practical lessons, especially in the first year, so it is important that this should be an area you particularly enjoy.

PROGRESSION

An understanding of food science and nutrition is relevant to many industries and job roles such as manufacturing, product design, food stylist, food journalism, health promotion, dietitian/nutritionist, nursing, sports coaching, etc.

Together with other relevant L3 qualifications such as A Level Psychology, Law, Biology, Physical Education, Chemistry, Sociology, Maths, etc, students will be able to progress to degree courses such as:

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

Examples of universities offering such courses, where past students have progressed onto include: Birmingham University, University of Nottingham, University of Leeds, Worcester University, Bath Spa University, University of Huddersfield, Coventry University and Cardiff Metropolitan.

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