



BTEC Food Science and Nutrition Level 3 is a continuum from the GCSE Food Preparation and Nutrition. It is essential that students applying for this BTEC Level 3 course have a genuine interest in Food Science and Nutrition, and demonstrate a conscientious, organised and creative approach to their studies. Students do not need to have taken GCSE Food, although this will support progression to post 16 learning.

An understanding of food science and nutrition is relevant to many industries and job roles such as: sports coaches, fitness instructors, nutritionists, hospitality, restaurants, food manufacturers, government agencies and many employment opportunities are available to graduates from this field.

WJEC LEVEL 3 CERTIFICATE IN FOOD SCIENCE AND NUTRITION.

This is an Applied General qualification. This means it is designed primarily to support learners progressing to university. It is mainly designed for those wanting to pursue careers or learning in related areas such as the food industry production. By studying for this certificate alongside other relevant qualifications at GCE e.g. Biology, Physical Education or Sociology, learners will gain the required knowledge to use the qualification to support entry to higher education courses. There are a wide variety of post 18 courses to progress on to, including Human Nutrition BSc (Hons), Public Health Nutrition BSc (Hons), Food Science and Technology BSc (Hons), Food Science & Nutrition BSc (Hons), Nutrition & Food Management BSc (Hons), Food Technology & Product Development (4 years) as well as the City & Guilds Diploma in Professional Cookery (Levels 1, 2,3).

The Level 3 Certificate in Food Science and Nutrition is structured as follows:

Year 12 – BTEC Level 3 Certificate in Food Science and Nutrition – equivalent to AS levels (One Unit)

Year 13 – BTEC Level 3 Diploma in Food Science and Nutrition – equivalent to A2 levels (Three Units)

Unit achievement is based on a learner's ability to meet the assessment criteria. Units can be awarded a summative grade of **Level 3 Pass, Level 3 Merit or Level 3 Distinction**.

Learning Experience

Each unit within the qualification has an applied purpose which acts as the principle focus for the learning in the unit. The applied purpose demands learning related to **authentic case studies**.

It also requires learners to consider *how the use and application of their learning impacts on themselves, other individuals, employers, society and the environment*.

The applied purpose will also allow learners to learn in such a way that they develop:

Skills required for independent learning and development. A range of generic and transferable skills including project based research. The ability to solve problems and apply learning in vocational contexts. Become confident in development and presentation, including the ability to work alongside other professional in a professional environment.

Useful websites/further reading:
Food Science and Nutrition WJEC
<https://www.wjec.co.uk/qualifications/food-science-and-nutrition/food-science-and-nutrition-level-3-from-2015.html>

