

Art & Design: Food and Hospitality

Level 3 Diploma in Food Science and Nutrition

This is an exciting and new qualification from WJEC allows you to gain a wealth of knowledge about the food and nutrition industry. You will have the opportunity to learn about the relationship between the human body and food as well as practical skills for cooking and preparing food. Therefore you need to be passionate about food and food science. You need to be imaginative and creative want to know about the science of food.

ENTRY REQUIREMENTS

It is advisable that you have a GCSE / BTEC/ Level 2 qualification in Food or Hospitality and Catering at least a C/ Pass grade and a Level 5 in Science as this course is science based.

COURSE STRUCTURE

You must complete three units in order to obtain the Diploma.
Two are mandatory and one is an optional unit.

Unit 1 Meeting Nutritional Needs of Specific Groups-

Controlled Assessment and Examined unit.

This unit enables students to demonstrate and understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts.

Unit 2 Ensuring Food is Safe to Eat- Examined unit

This enables students to develop an understanding in the science of food safety and hygiene.

Optional units

Unit 3 Experimenting to Solve Food Production Problems

Unit 4 Current Issues in Food Science and Nutrition.

CAREER ROUTES

It is recommended that a Science based A level/Level 3 is taken with this course to support entry into Higher Education for courses such as: Food and Nutrition, Public Health, Food Science, Human Nutrition and Dietetics.

CAREER OPTIONS

Nutritionist

Product Development technologist

Dietitian,

Food Scientist

Manufacturing technologist

Specifications manager.

For more information, help or advice about Food Science and Nutrition contact:

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