

# Food Science & Nutrition Level 3



## Qualification Aims and Objectives

The course is structured by three Units over two years. It is an excellent course for students who wish to work in a range of Food, Nutrition, Fitness, Catering or Food Science careers, currently in demand. You do not need to have studied the subject in Key Stage 4.

The main focus is Meeting Nutritional Needs of Specific Groups. The mandatory unit will enable the learner to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts and through ongoing practical sessions, to gain practical skills to produce quality food items that meet the needs of individuals.

## Course Outline

### Year 1:

The course will be both internally and externally assessed. The external exam is a 90-minute written paper which consists of both long and short answered questions. Learning aims will be assessed at every opportunity throughout the year. The internal assessment, Meeting Nutritional Needs of Specific Groups, will be both internally and externally assessed.

There are three sections that will be delivered through the year. Assessment is carried out in practical lessons with students creating/modifying recipes.

### Year 2:

This Diploma-sized qualification is most suited to those that are interested in a career or further learning in relation to food science and nutrition. A research project is completed as well as further work on food safety with an assessment based on a given scenario.



## Entry Requirements

Minimum of 5 9-4 grades in GCSE examinations including English and Maths.

## Future courses & possible careers

- Dietician
- Catering Manager
- Food Scientist
- Food Writer
- Home Economist
- Food Product Designer
- Food Manufacturing
- Nutritionist
- Nurse
- Health and Fitness

Students will develop transferable skills that support study in a wide range of subjects at university and the transition to employment.

This course is particularly useful for students wishing to study any aspect of the fast growing hospitality industry including Event Planning and expanding cooking knowledge from a variety of innovative and contemporary styles of food from a broad spectrum of catering businesses across the world. Students will learn to work independently to a high standard and will take into account the industry's standards for behaviour, safety and performance.

Contact: [paula.shahabudin@wilmingtonacademy.org.uk](mailto:paula.shahabudin@wilmingtonacademy.org.uk)  
Design & Technology Faculty