



FOOD SCIENCE AND NUTRITION

Exam Board: Eduqas

Specification: [Click here for more information](#)

COURSE SUMMARY

This is a WJEC Level 3 course which explores the relationship between food, nutrition and health and offers the opportunity for creative, investigative and analytical study.



"I hope to study Nutrition BSc at Surrey University. I have studied Biology, Food and Geography."

Molly

WHY STUDY FOOD SCIENCE AND NUTRITION

If you love talking about food, eating food, cooking food, sharing food...then this course is for you! As well as achieving a Level 3 qualification (A Level equivalent) you will gain valuable life skills and knowledge and broaden your horizons in terms of different food cultures. You will enjoy a practical based subject which may complement your other courses. You will have the opportunity to cook and experiment with food in a two-hour double lesson every week, developing your knowledge of food science and practical skills.

WHAT HAPPENS IN LESSONS?

Lessons are varied and lively, including discussion, investigative and practical work, food tasting, and ICT, as well as more traditional ways of developing theoretical knowledge.

MIGHT LEAD TO...

Food Science and Nutrition develops personal and team working skills. It is therefore sound preparation for a variety of university courses and careers. Clearly, it lends itself most directly to careers in product development, food technology, hotel and catering management, environmental health, retailing, marketing,

and the health care sector. Significantly, the course also develops important life skills such as advanced food preparation, project management, and the application of nutritional principles.

COURSE ASSESSMENT

This is an Applied General Qualification with two units studied in Year 12 leading to a Certificate and two further units in Year 13 leading to a Diploma (A Level equivalent). The units are internally and externally assessed and performance bands are Pass, Merit and Distinction.

ADVICE ON ENTRY

Food GCSE is not a requirement, but where students have completed the GCSE course, a B grade or higher is preferred.

Cost incurred: Purchase of ingredients for food products (suitable for inclusion in family meals). Payment for trips (optional).