



COURSE SUMMARY

The WJEC Level 3 course explores all aspects of food science and nutrition, from nutritional properties of food to practical culinary skills.



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

WHY STUDY FOOD SCIENCE AND NUTRITION?

"As well as achieving a Level 3 qualification (A Level equivalent) you will achieve Level 2 and 3 food safety and hygiene certificates through engaging online courses that provide transferable knowledge that can be used in the Level 3 exams and coursework. Knowledge of food science and nutrition has become increasingly relevant in today's society as people become more aware of the impact of diet on their health. The variety within the course enables students to have in-depth knowledge of aspects from diet-related illnesses to food properties and composition, combining practical food skills and individual science experiments. You will have the opportunity to advance your cooking skills and experiment with food in a two hour lesson every week, developing your knowledge of food science and practical skills." Becca

WHAT HAPPENS IN LESSONS?

"Lessons are fun, engaging and varied, including class discussions, practical work, food tasting, ICT and theoretical knowledge." Issie

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 healthcare 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 one unit 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, Distinction, and Distinction*.

ADVICE ON ENTRY

Food GCSE is not a requirement, but where students have completed the GCSE course, a Grade 5 or higher is preferred.

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