

# Food Science and Nutrition

## Level 3 Diploma

**Examination Board:** WJEC

### What is the course about?

An understanding of food science and nutrition is relevant to many industries and job roles. Care providers and nutritionists in hospitals use this knowledge, as do sports coaches and fitness instructors. Hotels and restaurants, food manufacturers and government agencies also use this understanding to develop menus, food products and policies that support healthy eating initiatives. Many employment opportunities within the field of food science and nutrition are available to graduates.

The WJEC Level 3 Diploma in Food Science and Nutrition has been designed to provide learners with underpinning knowledge, understanding and skills to progress to further study and training. It offers exciting and interesting experiences that focus learning for 16-19 year-old learners through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful contexts linked to the food production industry.

### Course structure and units:

The WJEC Level 3 Diploma in Food Science and Nutrition is made up of four units:

WJEC Level 3 Diploma in Food Science and Nutrition			
Unit	Unit Title	Assessment	Mandatory or Optional
1	Meeting the Nutritional Needs of Specific Groups	Internal and External	Mandatory
2	Ensuring Food is Safe to Eat	External	Mandatory
3	Experimenting to Solve Food Production	Internal	Optional
4	Current Issues in Food Science and Nutrition	External	Optional

All learners must take Units One and Two and then select either Unit Three or Unit Four.

Unit 1 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 on-going practical sessions, to gain practical skills to produce quality food items to meet the needs of individuals.

Unit 2 allows learners to develop their understanding of the science of food safety and hygiene; essential knowledge for anyone involved in food production in the home or wishing to work in the food industry. Again practical sessions will support the gaining of theoretical knowledge and ensure learning is a tactile experience.

Studying one of the two optional units allows learners the opportunity to study subjects of particular interest or relevance to them, building on previous learning and experiences.

### How is it assessed?

The WJEC Level 3 Diploma in Food Science and Nutrition is assessed through a combination of a written exam and external assignment set and marked by WJEC and two centre marked assignments.

*Unit 1: Meeting Nutritional Needs of Specific Groups* (90 marks) will be both internally and externally assessed. Details of the external assessment are as follows:

- 90 minute examination; plus 15 minutes reading time
- Total of 90 marks
- Three sections on each paper. Section A is short answer questions, Section B is extended answer questions, Section C relates to a case study

The paper will be graded Level 3 Pass, Level 3 Merit and Level 3 Distinction.

*Unit 2 – Ensuring Food is Safe to Eat* is an externally set assignment.

Unit 2 is externally assessed. It is based on an eight hour timed, supervised assessment issued by the exam board. Learners must complete the assessment within three weeks of it being opened by the centre. Each external assessment will involve the learner applying the knowledge, understanding and skills learned throughout the unit to information provided in a scenario. The scenario will relate to a food safety situation. It will require learners to analyse the information and make judgements regarding the potential food safety risk

The assessment will be graded Level 3 Pass, Level 3 Merit and Level 3 Distinction.

#### *Internal assessment*

The following units are internally assessed:

Mandatory Unit:

- Unit 1: Meeting Nutritional Needs of Specific Groups. (In addition to the external assessment, see above)

Optional Units:

- Unit 3: Experimenting to Solve Food Production Problems
- Unit 4: Current issues in Food Science and Nutrition

Internal assessment for each of the above units is by way of a controlled assessment assignment.

The assessments will be graded Level 3 Pass, Level 3 Merit and Level 3 Distinction

#### *Final grade*

To achieve a Pass, Merit, Distinction or Distinction\* grade, learners must obtain the minimum UMS mark for the qualification grade and a minimum of a pass grade in ALL units.

The grade equivalences for the Level 3 Diploma in Food Science and Nutrition qualification are:

Distinction\* 360 UMS, Distinction 320 UMS, Merit 240 UMS, Pass 160 UMS

(400 Maximum UMS available)

#### **Entry requirements:**

Grade A\*- C in Food Technology, Home Economics (Food and Nutrition) or Catering if taken at GCSE.

If not taken at GCSE, then a successful interview.

APS: 40 or above

#### **Where will it take me?**

This qualification supports the progression into further education, training or employment, but specifically in Food related courses – Food Technologist, Food Product Designer, Nutritionist, Dietician, Biotechnologist, Microbiologist, Home Economist, and Catering.

For further information contact [cburnham@stanborough.herts.sch.uk](mailto:cburnham@stanborough.herts.sch.uk)

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