



# Food Science and Nutrition

## **Why study Food Science and Nutrition?**

The Food industry is Great Britain's largest industry and largest employer, with an annual turnover of £80 billion. It employs over three million people in jobs that use a wide range of skills in a huge variety of positions. If you have a strong interest in any aspect of food production and development, this subject could lead you into a challenging and progressive career. The course involves practical work to assist the understanding of theoretical concepts.

## **What skills will I gain from studying Food Science and Nutrition?**

You will develop skills required for independent learning and development, and the ability to ensure your own dietary health and well-being. You will learn a variety of generic and transferable skills such as the ability to solve problems and undertake project based research, development and presentation. You will also improve your ability to apply mathematical and ICT skills, as well as your ability to apply learning in vocational contexts.

## **Having studied Food Science and Nutrition what opportunities will be open to me?**

An understanding of food science and nutrition is relevant to many job roles: Care providers in hospitals; sports coaches and fitness instructors; hotels and restaurants; as well as government agencies. There are a range of employment opportunities out there. You will have gained the required knowledge to use the qualification to support entry to higher education courses or apprenticeships.

## **Entry requirements**

5 GCSEs at grade 4 or above (GCSE Food and Nutrition is not essential but, if taken then a grade 4 is expected)

**Type of Qualification** – Level 3 Certificate/Diploma

**Exam Board** – WJEC

**Specification code/no.** - 601/4553/5

## **Topics covered in Year 12**

Meeting Nutrition Needs of Specific Groups. This unit will enable you to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts.

**Topics covered in Year 13** Ensuring Food is Safe to Eat. This is an eight hour timed, supervised assessment. The external assessment will involve bringing together and making connections between the knowledge, understanding and skills learned throughout the unit and applying these by responding to information provided in a scenario. Experimenting to Solve Food Production Problems. This unit will allow you to explore and then demonstrate your understanding of Food Production Problems through ongoing practical sessions.