

DESIGN TECHNOLOGY

Level 3 Food Science and Nutrition



Examination Board: WJEC
Subject Leader(s): Mrs D Davis



Course Structure

WJEC Level 3 certificate in Food Science and Nutrition

Unit	Unit Title	Structure	Assessment
1	Meeting Nutritional Needs of Specific Groups.	Mandatory	Internal and External

WJEC Level 3 Diploma in Food Science and Nutrition

1	Meeting Nutritional Needs of Specific Groups	Mandatory	Internal and External
2	Ensuring Food is Safe to Eat	Mandatory	External
3	Experimenting to Solve Food Production Problems	Optional	Internal
4	Current issues in Food Science and Nutrition	Optional	Optional

What does the course involve?

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

The course involves both written and practical work.

Unit 1 External Exam : 90 minutes plus 15 minute reading time

- Section A short answer question
- Section B extended answer questions
- Section C relates to a case study

Unit 1 Internal assessment

- Be able to plan the production of complex dishes and to cook complex dishes (written evidence is also assessed)
- Practical skills test to meet a specific scenario eg. Restaurant in a university town.

Unit 2: Ensuring food is safe to eat

- Learners have to

(i) Produce a food safety resource to use as part of the training

(ii) Produce a food safety risk assessment for easy eats to follow at the music festival.

- The menu of dishes to be served is included within the assignment.
- Learners have 10 ½ hours to complete all sections of this assessment

Unit 3 Experimenting to solve food production problems (optional)

- Carry out experimental work and record the data and justify the findings from the experiments
- Learners have 12 hours to complete all sections of this assessment

Unit 4 Current issues in food science and nutrition (optional)

- Learners have to plan and research into a current issue affecting consumer food choice.
- Investigate current consumer food choice issues.
- Learners have 14 hours to complete all sections of this assessment

Further Study/Employment Prospects

This course is designed primarily to support learners going to University. By studying this course along with GCE biology, PE, sociology, learners will gain the required knowledge to use the qualification to support entry to higher education courses such as;

- BSc Human Nutrition
- Bsc(Hons) Public Health and Nutrition
- Bsc (Hons) Food Science and technology
- BSc Food Science
- Food Nutrition
- Consumable Studies and Well-being Food Management
- Food Technology.
- Career options are many and varied in the food industry from: food product development, health promotion, food media, careers in consumer testing, consumer marketing and market research, teaching, food journalism, dietetics

Entry Requirements

- Innovative, creative and keen to produce high quality products.
- Competent in maths, English and science
- Keen to learn from the past and develop the future.