

FOOD SCIENCE AND NUTRITION

Subject title	Level 3 Diploma in Food Science and Nutrition
Exam board	WJEC
Specification number	601/4552/3
Time allowance each week	9 hours a fortnight

This is an Applied General qualification. This means it is designed primarily to support learners progressing to university. It has been designed to offer exciting, interesting experiences that focus learning through applied activities, i.e. through the acquisition of knowledge and understanding in purposeful, practical and work-related contexts, linked in part to the food production industry.

Unit	GLH	Mandatory/ Optional	Assessment
Unit 1: Nutritional needs across the life stages	90	Mandatory	External
Unit 2: Developing practical food production skills	90	Mandatory	Internal
Unit 3: Principles of food hygiene and food safety in food production	90	Mandatory	External
Unit 4: Experimenting to solve food production problems	90	Optional	Internal
Unit 5: Current issues in food science and nutrition	90	Optional	Internal

In year 1 students complete Unit 1 and 2. In year 2 students must complete Unit 3 and have the option of completing either Unit 4 or Unit 5.

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.