

Specialist Qualification in Food Science and Nutrition



Entry Criteria:

- Five GCSE's at Grade 4 or above
- One of the five to be GCSE Mathematics or English at Grade 4 or above
- GCSE Food and Nutrition or Catering at Grade 4 or above.

Coursework/Examination Requirements: The course is made up of four units, one examination unit, one practical examination unit, one external assessment of task unit and one internal assessment of project unit.

Awarding Body/Specifications: WJEC Applied Certificate/Applied Diploma in Food Science and Nutrition. Students will be awarded a Pass, Merit, Distinction or Distinction*.

Specialist Qualification (equivalent to one A Level): The study of Food Science and Nutrition will develop an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts. Through ongoing practical sessions students will gain practical skills to produce quality food to meet the needs of individuals. Food Science and Nutrition builds on scientific principles already studied at GCSE and offers the chance to be creative through the case studies and practical assignments. This subject develops an understanding of the factors that influence our diet today and as such is excellent preparation for any further study/career involving human health and behaviour. **The following units will be covered on this course:**

Year 12

Unit 1 (Part 1) - Meeting the Nutritional Needs of Specific Groups

Demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts. Examination – 90 minutes and 15 minutes reading time. Section A – short answers, Section B – extended answers, Section C – case study.

Unit 1 (Part 2) - Meeting the Nutritional Needs of Specific Groups

Demonstrate knowledge of nutrition, food hygiene, planning and organisation, food preparation and cooking skills through a practical assignment - plan and cook a meal for a given situation.

Year 13

Unit 2 - Ensuring Food is Safe to Eat

How micro-organisms can affect food safety, how food can cause ill health, how food safety is managed in different situations. This is an eight-hour task to produce a food safety training resource and a food safety risk assessment.

Unit 3 - Experimenting to Solve Food Production Problems

Students use their understanding of the properties of food in order to plan and carry out experiments to solve food production problems.

Specialist Qualification Certificate: If you choose to study this subject for one year only, you will be awarded the Certificate (equivalent to one AS Level). You will cover Unit 1 and 2 and sit public examinations in Year 12.

Progression: 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 use this understanding to develop menus, food products and policies to support healthy eating initiatives. This qualification can also give you access to Higher Education.

Opportunities: Students have the opportunity to attend nutritional food conferences, visit food retailers and food related specialists in industry.