

Diploma in Food Science and Nutrition

Examination Board: Eduqas

Qualification: Level 3 Diploma

Teacher Contact: Mr Griffiths-Mills

Entry Requirements: Grade 6 in GCSE Food Preparation & Nutrition is desirable but not essential. Otherwise, a grade 5 in GCSE Biology is required.

What will I study and how will I be assessed?

You will complete three units: two mandatory and one optional, over the two years.

The first mandatory unit – Unit 1, Meeting Nutritional Needs of Specific Groups – will enable you 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.

The second mandatory unit – Unit 2, Ensuring Food is Safe to Eat – will allow you to develop your 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 – Unit 3, Experimenting to Solve Food Production Problems or Unit 4, Current Issues in Food Science and Nutrition – will allow you the opportunity to study subjects of particular interest or relevance to you, building on previous learning and experiences.

How will I be assessed?

Unit 1 and Unit 2 are assessed through external assessments (examinations).

Unit 1 is usually sat at the end of year 12 (can resit in year 13 if needed) and Unit 2 is sat between May 1st – June 1st in Year 13.

Unit 3 or Unit 4 are assessed internally; you will need to respond to a set assignment brief at any time within the academic year, which will be marked by your teacher and moderated by Eduqas.

Am I suited to this course?

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 learners who have studied Food Science and Nutrition. If this sounds something you are interested in then this course will be suitable for you.

Is there anything else that I need to know?

You need to be prepared to bring in practical ingredients most weeks to complete the range of practical tasks that are required to complete as part of the course.

What other subjects does it complement?

Food Science and Nutrition complements a range of subjects, in particular Biology, Chemistry, Product Design and Physical Education.

Where can it lead?

Together with other relevant qualifications at Level 3, such as Biology, Chemistry and Maths and/or Level 3 qualifications in Hospitality or Science, learners will gain the required knowledge to be able to use the qualification to support entry into higher education courses such as:

- BSc Food and Nutrition
- BSc Human Nutrition
- BSc (Hons) Public Health Nutrition
- BSc (Hons) Food Science and Technology

As this course is very broad it covers many different careers paths which include – Nutrition, Dietetics, Food Science, Sport Science, Product Development, Marketing, Food & Consumer Studies, Environmental Health, Hospitality and Catering, Leisure.