

## WJEC LEVEL 3 FOOD SCIENCE AND NUTRITION

<b>Assessment Method</b>	
Unit 1 Meeting Nutritional Needs of Specific Groups: Practical assessment and supporting coursework and Examination paper Unit 2 Ensuring Food is Safe to Eat – Controlled conditions coursework Unit 4 Current issues in consumer food choice – Coursework Project Or Unit 3 Experimenting to solve food production issues – Practical and written based coursework project	
<b>Why Should I Follow This Course?</b>	<b>What Teaching and Learning Methods Will Be Used?</b>
This is an exciting new course which will allow you to gain a wealth of knowledge about Food Science and Nutrition. You have the opportunity to learn about the relationship between the human body and food, as well as developing advanced practical skills. You will also develop knowledge and understanding of issues that are currently affecting consumer food choice.	There is a strong emphasis on practical work, making this an ideal choice for learners who prefer to learn by doing.  Applied and experimental learning linked to work related context.  Learning will take place through practical related experience e.g. Observations within the food industry Visits to catering establishments Outside speakers/ chefs/ demonstrations Work placements
<b>What Will I Learn?</b>	<b>Where Will This Qualification Take Me?</b>
<p><b>Unit 1 Meeting Nutritional Needs of Specific Groups</b>                      Hazards and risks when producing food to meet the nutritional needs of specific groups.                      Nutrients and a balanced nutritious diet.                      Preparing, cooking and presenting nutritious dishes that meet specific needs.</p> <p><b>Unit 2 Ensuring Food is Safe to Eat</b>                      Food safety, intolerances / allergies, risk management, safety controls.                      Practical sessions will support the gaining of knowledge.                      Either</p> <p><b>Unit 4 Current issues in consumer food choice</b>                      Consumer food choice issues.                      Plan and carry out an individual research project.                      Or</p> <p><b>Unit 3 Experimenting to solve food production issues</b>                      Planning and carrying out experiments with different types of food to propose options to solve food production problems.</p>	An understanding of food science and nutrition is relevant to many industries and job roles e.g. Care providers and nutritionists in hospitals, 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.  Together with other relevant qualifications, this qualification can be used to support entry to higher education courses such as <ul style="list-style-type: none"> <li>• BSc Food and Nutrition</li> <li>• BSc Human Nutrition</li> <li>• BSc Food Science and Technology</li> </ul> In addition, a study of nutrition could assist care workers to support their service users or a fitness trainer to develop a diet for their customers.