

Diploma in Food Science & Nutrition

COURSE OUTLINE

Level 3 Food Science and Nutrition qualification allows students to gain a wealth of knowledge about the food and nutrition industry. Students will have the opportunity to learn about the relationship between the human body and food as well as practical skills for cooking and preparing food.

The qualification has been designed around the concept of a 'plan, do, review' approach to learning. There is a strong emphasis on practical work, making this an ideal choice for students who prefer to learn by doing. The qualification mirrors many work activities in the food and nutrition industry and facilitates learning in a range of contexts.

COURSE REQUIREMENTS

To be suited to Level 3 Diploma in Food Science and Nutrition you must achieve at least five GCSEs Grade 9-4 including a Grade 6 or equivalent grade in a Food related subject at GCSE, for example Food Preparation and Nutrition or L1/2 Hospitality and Catering.

COURSE CONTENT & ASSESSMENT

Unit 1: Meeting Nutritional Needs of Specific Groups - 50% Final Grade

Internally Assessed Project

External Examination - 90 minutes

Unit 2: Ensuring Food is Safe to Eat - 25% Final Grade

External Written Exam - compulsory

Additional Unit, choice, both internally assessed:

Unit 3: Experimenting to Solve Food Production - 25% Final Grade

Or

Unit 4: Current Issues in Food Science and Nutrition - 25% Final Grade

PROGRESSION

Your Food Science & Nutrition qualification enables you to consider employment in a range of different industries including the food and drink sectors of hospitality, catering, food production and food retail. Other possible career paths include social work, teaching or medicine.