

# WJEC Level 3 Applied Diploma in Food Science and Nutrition

**Exam Board:** WJEC

## **Subject Specific Criteria:**

- **Grade Merit in Hospitality and Catering is a requirement, we will also consider Biology, Chemistry, PE and Health and Social Care at grade 5 or above.**
- **Grade 5 in GCSE English Language**
- **Grade 5 in GCSE Mathematics**

## **What will I learn on this course?**

This qualification provides an in-depth understanding of food science, nutrition, and their application in real-world contexts. You will explore the relationship between diet and health, food safety, and the development of innovative food products. The course combines academic theory with practical skills, preparing you for higher education or careers in areas such as dietetics, food science, public health, and product development.

You will study:

- Nutritional needs across the life stages
- Practical food production skills
- Principles of food hygiene and food safety
- Optional units on food experimentation or current issues in food science and nutrition

## **Assessment:**

Assessment is a combination of written examinations and non-examined assessments (coursework):

### **In Year 12:**

- Unit 1: Nutritional needs across the life stages – Written exam (1 hr 30 mins) – 25%
- Unit 2: Developing practical food production skills – Internal assessment – 25%

### **In Year 13:**

- Unit 3: Principles of food hygiene and food safety – Written exam (1 hr 30 mins) – 25%
- Plus one optional unit (Unit 4: Experimenting to solve food production problems OR Unit 5: Current issues in food science and nutrition) – Internal assessment – 25%

## **How is this course delivered?**

The course is taught through a mix of classroom-based theory, practical sessions in a fully equipped kitchen, and independent research. You will develop advanced cooking techniques, understand food safety legislation, and apply scientific principles to food production.

## **What can I do after this course?**

This qualification supports progression to higher education courses such as:

- BSc Food and Nutrition
- BSc Human Nutrition
- BSc Public Health Nutrition
- BSc Food Science and Technology

It is also relevant for careers in:

- Dietetics and nutrition consultancy
- Food product development
- Public health and food policy
- Catering and hospitality management

## **For further information contact:**

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