

Overview of Course

An understanding of food science and nutrition is relevant to many industries and job roles from care providers, to nutritionists in hospitals, sports coaches and fitness instructors, hotels, restaurants, food manufacturers and government agencies.

This course has been designed to provide learners with underpinning knowledge, understanding and skills to progress to further study and training. It supports progression from GCSE in Hospitality and Catering, Home Economics: Food and Nutrition, Design and Technology: Food Technology, Biology and Physical Education.

Areas covered in this qualification are:

- Unit 1: Meeting the Nutritional needs of specific groups (180 points)
- Unit 2: Ensuring food is safe to eat (90 points)
- Unit 3: Experimenting to solve food production (90 points)
- Unit 4: Current issues in Food Science and Nutrition (90 points)

Units 1&2 are compulsory along with EITHER unit 3 or 4. Assessment is through a combination of written exam and external assignment set and marked by WJEC and two centre marked assignments.

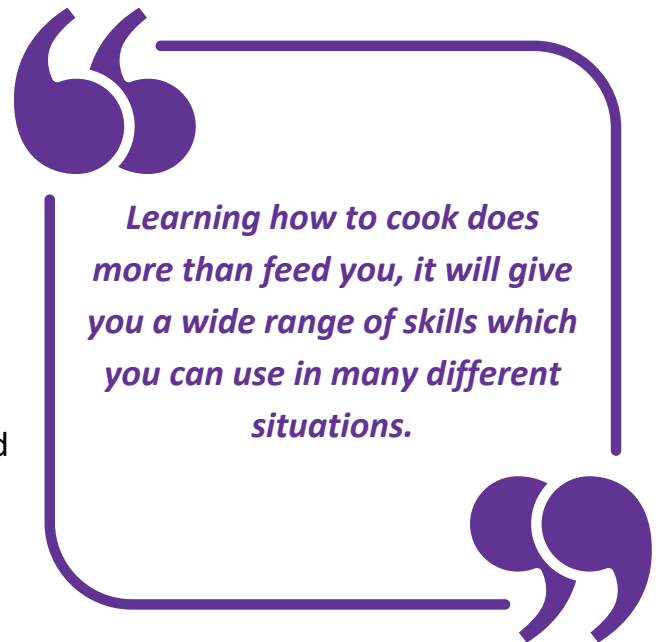
Popular Subject Combinations

This subject goes well with A Levels in Biology, Chemistry, Sociology and Maths.

Career Paths

Upon successful completion of this course, together with relevant Level 3 qualifications, learners will gain the required knowledge to progress to Higher Education degree courses, such as:

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



Learning how to cook does more than feed you, it will give you a wide range of skills which you can use in many different situations.

ENTRY REQUIREMENTS: GCSE Grade 9-5 in either Science, Maths or a Technology subject.
GCSE Grade 4 in the above subjects may be considered on an individual basis.