

Vocational

Specification Number: 4563QD

Eduqas Level 3 Diploma in Food Science and Nutrition

Entry Requirements

Minimum of 5 A*-C grades / grade 5 (new grading structure) at GCSE or equivalent with English and maths. Grade 6 or equivalent in Food/Hospitality/Sports or Science is preferred.

Course Description

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.

You will build on and extend your practical food preparation skills and also each unit within the qualification has an applied purpose which acts as a focus for the learning in the unit. The applied purpose demands authentic work related learning in each of the available units. It also requires you to consider how the use and application of your learning impacts on yourself, other individuals, employers, society and the environment.

Assessment

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.

Career Opportunities

Teacher	Researcher	Dietician
Public Health Sector	Nutritionist	Food technologist
Hospitality	Doctor	Journalist

Exam Board Website: https://www.eduqas.co.uk/qualifications/food-science-and-nutrition-level-3/#tab_keydocuments

Course Details

For more information, please see Ms. Smith (01922) 721071 ext. 244.

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