

Welcome to Level 3 Diploma in Food, Science and and Nutrition

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Introduced in 2015
WJEC exam board



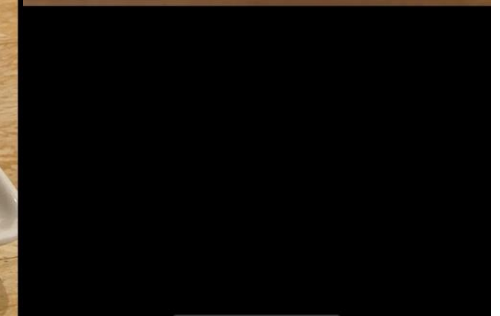
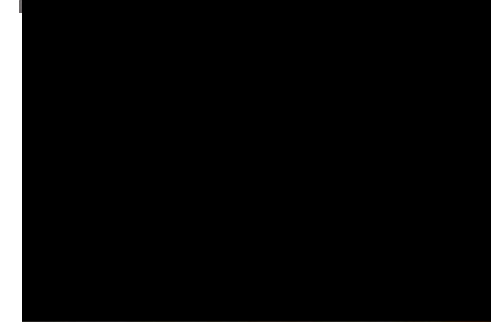
The course

The Level 3 diploma is an exciting and creative course which focuses on combining high level practical cooking skills with knowledge of science and nutrition.

The students are able to participate in high level practical workshops learning a wide variety of skills and techniques which they will need to present under exam conditions as a chosen menu for a 3.5 hour exam.

The theory content covers a breath of food knowledge focusing on all aspects of nutrition and food science.

The course is awarded through pass, merit or distinction. It is however, not a BTEC qualification and holds the same UCAS point score as an A-level. It is classified as a diploma due to the vocational content and the high level of controlled assessment as only 25% of this qualification is exam based.



How is the course structured?

Year 12- Completion of Unit 1.

External assessment- 1 x 90 minute exam out of 90 marks complete in June in yr 12.

Internal assessment - NEA controlled assessment 9.5 hours. Practical assessment included (3.5 hour exam) Similar to format of NEA 2 in GCSE.

Both elements 25%

Year 13- Completion of Unit 2

External assessment- 8 hour controlled assessment completed online. 25%

Then either unit 3 **or** unit 4.

Students choose their path to learning. They both take the form of an NEA. 25%

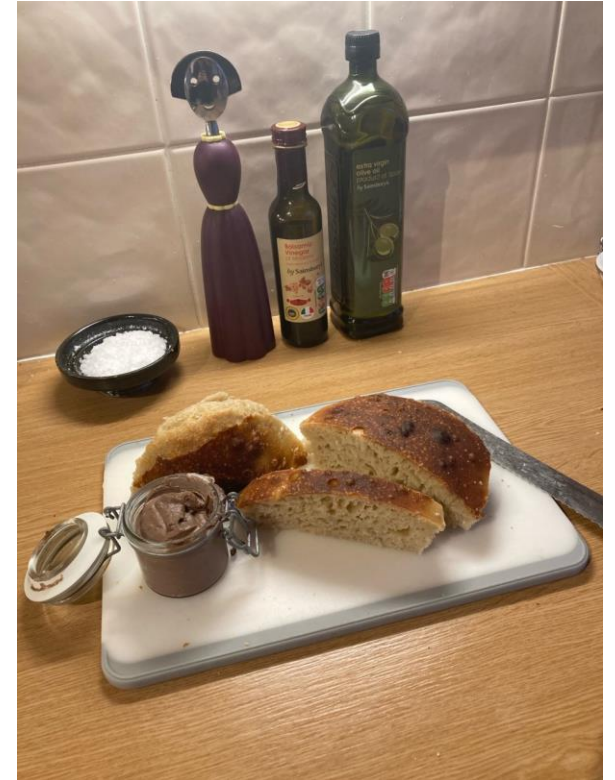


	WJEC Level 3 Applied Diploma in Food Science and Nutrition		
Unit Number	Unit Title	Structure	Assessment
1	Meeting Nutritional Needs of Specific Groups	Mandatory	Internal and External
2	Ensuring Food is Safe to Eat	Mandatory	External
3	Experimenting to Solve Food Production Problems	Optional	Internal
4	Current Issues in Food Science and Nutrition	Optional	Internal

Learners complete three units: two mandatory and one optional.

How is the course structured?

Year 12- 5 hours teaching time.
3 theory lessons per week -covering all
the exam specification knowledge.
2 hours per week practical work.



Examples of topics covered.

Topic areas

Food safety

Food safety legislation.

Classification of nutrients.

Food production methods.

Nutritional needs of dietary groups.

Function of nutrients in the human body.

Chemical structure of nutrients.

Diets

Preparation and cooking techniques.



UCAS points and grade equivalent

Grade	A-level comparison	UCAS tariff points
D*	A*	56
D	A	48
M	C	32
P	E	16

