



Food Science and Nutrition



What our students say:

"The WJEC course allows students to find interests in a wide range of potential jobs such as nutritionist, product development, and food technologist teacher. The structure and style of work complements other A-Level subjects as well as improving your writing skills, which will help you when studying at university or working in an apprenticeship. I thoroughly enjoyed the course and I would recommend it for students looking to learn more about food science and nutrition."

Entry Requirements:

5 GCSEs graded 9 – 4, including English and Mathematics. Food Preparation and Nutrition at grade 4+ is preferred.

Exam Board and Specification Link:

WJEC Food Science and Nutrition Level 3 Applied Diploma: [WJEC Food science and nutrition](#)

What skills will you develop?

- Strong understanding of Food Science, Human Nutrition and Food Safety
- Good analytical techniques and outstanding presentation skills when completing food science experiments
- Knowledge and understanding of nutritional analysis programmes and interpretation of data
- In-depth understanding of contemporary food and health issues
- Develop strong food preparation skills with the emphasis on precision, innovation and high quality finishing techniques
- Critical and creative thinking
- Research analysis and evaluation
- Communication
- Personal development

What will you study?

Year 12

- The importance of food safety
- The properties of nutrients
- The relationship between nutrients and the human body
- Plan nutritional requirements
- Plan production of complex dishes
- Cook complex dishes

Year 13

- How microorganisms affect food safety
- How food can cause ill health
- How food safety is managed in different situations
- Current issues in relation to food science and nutrition
- Research into a current issue related to food science and nutrition



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Why study this subject?

The Food Industry in the UK and across the world offers a wealth of exciting and rewarding opportunities. 1 in 4 graduate roles in the food industry are not filled due to a lack of qualified candidates in food technology, processing and food science. Therefore, studying this subject to Level 3 Diploma and beyond will allow students to gain access to fulfilling careers, offering good remuneration and swift progression. The diploma covers key areas including food quality, processing, packaging and labelling, health and nutrition, health and safety and, importantly, sustainability. The course is recognised by universities offering food and nutrition degrees as an A-Level equivalent.

How will you be assessed?

- Year 12 – 90 minute exam comprising of short and longer answer questions on nutrition and food safety. A practical coursework assessment including a 4 hour practical exam alongside a coursework portfolio exam and coursework equally weighted at 50%.
- Year 13 - coursework portfolio - scientific research based (worth 50%). 8 controlled assessed examinations (also worth 50%)

Where can the subject lead?

Food technologists, product developers and nutritionists have never been more in demand. There are a vast range of incredible food related degree courses leading to rewarding and exciting careers. More and more food manufacturers are offering degree level apprenticeships in food manufacturing. The subject is also beneficial for those looking for a career in sports nutrition and human nutrition, as well as nursing.

Contact Information

For further information about this course, contact Joanne Rowe, at: jrowe@chenderit.net