

Level 3 Food Science and Nutrition

KS5

Topics studied:

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.

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.

Exam Board:

WJEC – EDUQAS

Assessment Structure:

Unit 1 – Completed in year 12 – Assessed by exam – 25% of the diploma marks

Unit 1 – Completed in year 12 – Assessed by non-exam assessment which is marked by the teacher – 25% of the diploma marks

Unit 2 – Assessed by the exam – 25% of the diploma marks

Unit 4 – Assessed by non-exam assessment which is marked by the teacher – 25% of the diploma marks.

Subject specific websites to support revision and independent learning:

Watch Food related programmes on-line and/or on TV to research and explore the topics you will cover in class. Read current food, diet related articles on-line or in newspapers

To help your child this year you can:

Encourage them to purchase the text books to make notes in preparation for the exams.