

FOOD SCIENCE AND NUTRITION (VOCATIONAL)

This course follows the WJEC Specification. It is a two year course comprising of a Certificate qualification, completed in Year 12 and a Diploma qualification completed in Year 13. Together these are the equivalent to one A level. Universities will accept the qualification for a wide range of degree courses and it accrues UCAS points.

AIMS OF THE COURSE

Students will have the opportunity to learn about the relationship between the human body and food as well as developing practical skills linked to experimental work, and the cooking and preparation of food using a wide range of complex skills.

COURSE OUTLINE AND CONTENT

Assessment	Overview	%
9:30	Y12 Unit 1 – Meeting nutritional needs of specific groups Internal assessment	25
1:30	Y12 Unit 1 – Meeting nutritional needs of specific groups -External Assessment	25
8:00	Y13 Unit 4 – Current issues in Food Science and Nutrition – Internal Assessment	25
	Y13 Unit 2 Food Science and Nutrition – External Assessment	25

This applied diploma teaches practical applications of nutrition and food science skills. Students will develop their understanding of nutritional needs and how to meet them, learn techniques to ensure food safety, and explore current issues within the field.

WHAT SKILLS WILL I LEARN?

Studying Food Science and Nutrition will enable students to enhance practical culinary skills through problem solving whilst applying knowledge of nutritional and dietary health. Opportunities to work alongside other healthcare and industry professions will help develop a range of generic and transferable skills whilst encouraging an independent and analytical mind. The ability to communicate present and apply findings in a variety of formats is an important aspect of this course.

WHAT GOES WELL WITH FOOD SCIENCE AND NUTRITION?

Biology, Chemistry, English, PE, Psychology, Sociology, Health and Social Care, Business Studies.

POSSIBLE CAREER PATHS

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 such as The Food Standards Agency use this to develop menus, food products, and policies that support healthy eating and food safety initiatives. Many employment opportunities within the field of food science and nutrition are available to graduates.

ADDITIONAL EXAM BOARD DETAILS

<https://bm03.short.gy/nGGGfu> (Year 12 Specification)

<https://bm03.short.gy/lnAOHk> (Year 13 Specification)

PREVIOUS GRADES

Exam Board: WJEC

	D*	D	M	P	U	X	Totals
2023	2	3	0	1	0	0	6
2024	0	2	1	0	0	0	3
2025	0	1	1	0	0	0	2

ENTRY REQUIREMENTS

- 5 GCSE grades 4-9 including Mathematics and English Language
- Grade 4 in Biology/Chemistry/Physics or 4-4 in Combined Science
- Applicants without a GCSE in Food Preparation and Nutrition or equivalent ideally should have a grade 5 in Science