



*"Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people get together to eat"*

### Entry

#### Requirements

A minimum of grade 4 in Maths and English Lang- plus at least 3 other GCSEs at grade 5

#### Subject Specific Requirements

Grade 5 in Food (if studied at GCSE).  
Grade 5 in English Lang and  
Grade 5 in a science subject.

### About the Course

This is an exciting new level three course (equivalent to one 'A' level) which will allow learners to gain a wealth of knowledge about Food Science and Nutrition. You 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.

Units could include:

- 1 Planning to meet nutritional needs (Compulsory unit)
- 2 Developing practical food production skills
- 3 Ensuring food is safe to eat
- 4 Experimenting to solve food production problems
- 5 Current issues in consumer food choice

There is a strong emphasis on practical work, making this an ideal choice for learners who prefer to learn by doing.

### Assessment

The Food teaching staff use a mixture of formal learning methods (e.g. note taking and essay writing) and less formal methods such as developing cooking skills and scientific experimentations.

The qualification is assessed through controlled assessment. Internally assessed and externally moderated .

#### Advantages

The qualification offers

A chance to develop both practical and academic skills through applied learning.

Flexible choices, so learners can specialise in certain areas of interest.

Assessment through a combination of projects, case studies which caters for different learning styles

A stimulating grounding in the study of Food Science and Nutrition leading to a variety of degree courses in Food and Nutrition.

### Future Applications

By studying this Level 3 certificate students will gain the required knowledge to be able to consider and seek employment at a specific level, within the food and drink sectors of hospitality and catering, food production or the food retail industry; or use the qualification to support entry to higher/further education courses e.g. BSc Food and Nutrition, BSc Human Nutrition, BSc (Hons) Public Health Nutrition, BSc (Hons) Food Science and Technology.

### Alumni

<http://www.wjec.co.uk/qualifications/food-science-and-nutrition/food-science-and-nutrition-level-3-qcf.html>