

LEVEL 3 CERTIFICATE IN FOOD SCIENCE AND NUTRITION

Why choose Level 3 Certificate in Food Science and Nutrition?

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 also use this understanding to develop menus, food products and policies that support healthy eating initiatives. Many employment opportunities within the field of food science and nutrition are available to graduates.

What will I study?

This qualification 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. It has been designed to offer exciting, interesting experiences through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to the food production industry.



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What skills will I develop?

You will build on and extend your **practical food preparation skills** plus each unit within the qualification has an applied purpose which acts as a focus for the learning in the unit. The applied purpose demands authentic work related learning in each of the available units. It also requires you to consider how the use and application of your learning impacts on yourself, other individuals, employers, society and the environment. The applied purpose will also enable you to learn in such a way that you develop:

- skills required for independent learning and development
- skills to ensure your own dietary health and well being
- a range of generic and transferable skills
- the ability to solve problems
- the skills of project based research, development and presentation
- the ability to apply mathematical and ICT skills
- the fundamental ability to work alongside other professionals, in a professional environment
- the ability to apply learning in vocational contexts.

How will I be assessed?

The WJEC Level 3 Certificate in Food Science and Nutrition is assessed using a combination of internal and external assessment. If you follow this qualification you will study one unit.

Unit 1 Meeting Nutritional Needs of Specific Groups

You will have to complete:

- an internal assessment which includes a 3½ hour practical session
- and an external examination in the summer

Careers with Level 3 Certificate in Food Science and Nutrition

By studying for this certificate alongside other relevant qualifications at Level 3 e.g. GCE Biology, Physical Education, Sociology, learners will gain the required knowledge to use the qualification to support entry to higher education courses such as:

- BSc Human Nutrition
- BSc (Hons) Public Health Nutrition
- BSc (Hons) Food Science and Technology