



Statement of Purpose

WJEC Level 3 Diploma in Food Science and Nutrition

Overview

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.

The WJEC Level 3 Diploma in Food Science and Nutrition has been designed to provide learners with underpinning knowledge, understanding and skills to progress to further study and training. It offers exciting and interesting experiences that focus learning for 16-19 year-old learners and adult learners through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful contexts linked to the food production industry.

Although there are no formal entry requirements, the qualification supports progression from Level 2 particularly GCSEs in Hospitality and Catering, Home Economics: Food and Nutrition, Design and Technology: Food Technology, Biology and Physical Education as well as vocational qualifications such as the WJEC Level 1/2 Award in Hospitality and Catering. The qualification is generally delivered over two years and is likely to be studied in schools or colleges alongside GCE A Levels and other L3 vocational qualifications.

Qualification structure and content

The WJEC Level 3 Diploma in Food Science and Nutrition is made up of four units:

WJEC Level 3 Diploma in Food Science and Nutrition			
Unit	Unit Title	Assessment	Mandatory or Optional
1	Meeting the Nutritional Needs of Specific Groups	Internal and External	Mandatory
2	Ensuring Food is Safe to Eat	External	Mandatory
3	Experimenting to Solve Food Production	Internal	Optional
4	Current Issues in Food Science and Nutrition	External	Optional

All learners must take Units One and Two and then select either Unit Three or Unit Four.

Unit 1 will enable the learner 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.

Unit 2 allows learners to develop their 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.

Studying one of the two optional units allows learners the opportunity to study subjects of particular interest or relevance to them, building on previous learning and experiences.

Learners who do not wish to take the full Level 3 Diploma in Food Science and Nutrition may be interested in the Level 3 Certificate in Food Science and Nutrition which is comprised of one mandatory unit.

Learning experience

The WJEC Level 3 Diploma in Food Science and Nutrition is an Applied Qualification. This means that each unit within the qualification has an applied purpose which acts as a focus for the learning in the unit. The applied purpose demands learning related to authentic case studies. It also requires learners to consider how the use and application of their learning impacts on themselves, other individuals, employers, society and the environment. The applied purpose will also allow learners to learn in such a way that they develop:

- skills required for independent learning and development
- a range of generic and transferable skills
- the ability to solve problems
- the skills of project based research, development and presentation
- the fundamental ability to work alongside other professionals, in a professional environment
- the ability to apply learning in vocational contexts

All units within the WJEC Level 3 Diploma in Food Science and Nutrition are vocationally relevant to the food production industry.

Assessment

The WJEC Level 3 Diploma in Food Science and Nutrition is assessed through a combination of a written exam and external assignment set and marked by WJEC and two centre marked assignments.

Progression

Together with relevant Level 3 qualifications such as AS and A Levels in Biology, Chemistry, Sociology and Maths and/or Level 3 qualifications in Hospitality or Science, learners will gain the required knowledge to progress to higher education degree courses, such as:

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

Letters of support have been received from Cardiff Metropolitan, the University of Huddersfield, Bath Spa University and Birmingham City University. Copies of the letters of support for the qualifications are published on the WJEC website: www.wjec.co.uk.

Further information

This qualification has been designed in line with the requirements for Applied General Qualifications in England and as a qualification providing introductory vocational education and training in Wales. Additional information can be found on the WJEC website: www.wjec.co.uk.