



CLAIRES COURT
SIXTH FORM

Curriculum Statement

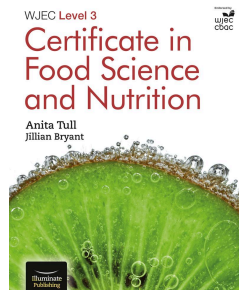
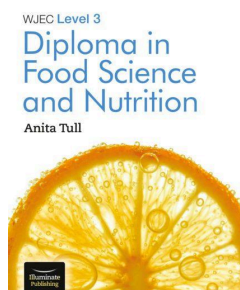
**Year 12 and 13 - Food Science and
Nutrition
2025 – 2026**

Your place to *aim high*

Food Science and Nutrition

WJEC Level 3 Diploma

About the course



The WJEC Level 3 Diploma in Food Science and Nutrition is intended as an applied general qualification and is equivalent in size to one A level. It is designed for students interested in an introduction to the Food and Nutrition Industry, with a view to progressing to a wide range of related higher education courses.

Requirements for entry to the course

It would be beneficial to have a 5 in Food and Nutrition; a 5 in English Language and a 5-5 in Science.

Who is suitable for this course?

You will need to be able to: demonstrate research skills; be able to work independently; show self motivation and also have a keen interest in the food industry. You will complete a portfolio which will go towards the final assessment, therefore you will need to manage your time effectively and be able to meet deadlines.

Course Structure

There are four units. All students must take unit one and unit two, then select either unit three OR unit four. These are studied over the two year period spanning Years 12 and 13.

Unit One

Meeting the Nutritional Needs of Specific Groups.

Unit Two

Ensuring Food is Safe to Eat

Then either

Unit Three - Experimenting to Solve Problems in Food Production

OR

Unit Four - Current Issues in Food Science and Nutrition

Method of study

Using a range of skills such as research, analysis, planning and evaluation; students will gain an in-depth understanding of Food Science and Nutrition and the impact on the lives of individuals and our society today. Students will carry out practical tasks competently and confidently, demonstrating flair and precision. At every opportunity students will be able to identify and transfer in depth knowledge and understanding from one task to another.

Assessment

Students will be assessed through a combination of a written exam and external assignment set and marked by the exam board, along with two internally marked assignments. Achievement is based on a student's ability to meet the assessment criteria and can be awarded a grade of Pass, Merit or Distinction.

Where does it lead?

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.

This is an Applied General qualification, this means it is designed to support learners progressing to university.

Learners will gain the required knowledge to be able to use the qualification to support entry to higher education courses such as:

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

For further information please contact:

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Course specifications may be subject to change as directed by the examining board.