

Level 3 Diploma in Food Science & Nutrition

Why study Level 3 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.

This is an applied general qualification. This means it is designed primarily to support learners progressing to university. It is mainly designed for those wanting to pursue careers or learning in related areas such as the food industry production.

What will I study?

The range of units available would support learners' progression from study at Level 2, but in particular GCSEs in food and nutrition, catering and hospitality, biology, physical education and humanities. By studying for this diploma alongside other relevant qualifications at Level 3 e.g. GCE biology, physical education and sociology, learners will gain the required knowledge to use the qualification to support entry to higher education.

Students will cook every week developing complex skills and multi-stage processes. Developing a deeper understanding of ingredients and processes.

Assessment

Unit 1: Meeting nutritional needs of specific groups (mandatory exam).

Unit 2: Ensuring food is safe to eat (mandatory exam).

Unit 3: Experimenting to solve food production problems (optional coursework).

Unit 4: Current issues in food science and nutrition (optional coursework).

Study trips, visits and events

There is an opportunity to visit an array of food outlets. Visits to Yeo Valley and local producers to see how food is produced. Trips to the BBC and other food shows.

Subject entry requirements

5 in food preparation and nutrition course or merit in VCERT/BTEC food course (if taken), and 4 in English Literature or Language.

Student Perspective

My favourite part of doing food and nutrition is the practical side of it. We get the opportunity to cook many amazing dishes from sweet pastries and pies to savoury dishes, which show very high-level skills. Compared to GCSE, there is a lot more freedom and independence of what you can cook in your practical lessons too.

Grace, Food Science student