

WHAT DO I NEED TO STUDY THIS COURSE?

The entry requirements for this course are 5 GCSEs at grade 4 or above including Maths, English, GCSE Food Preparation and Nutrition and Level 2 Hospitality and Catering. An enquiring mind and a genuine interest in looking in depth at where food comes from, food choices and the science behind nutrition is a distinct advantage.

IS THIS COURSE FOR ME?

This course is for you if you are interested in the relationship between food, nutrition and health and enjoy opportunities for creative, investigative and analytical study. This course is for you if you are interested in supporting others making informed food choices to suit their dietary needs and requirements. This course is also for you if you enjoy experimenting with ingredients to produce innovative practical outcomes to suit the needs of specified clients.

WHERE WILL THIS COURSE TAKE ME?

Food Science & Nutrition provides a suitable foundation for the study of academic or vocational courses in higher education, including careers in Food Technology, Nutritional Science, Sports Science and Diet, Consumer Protection, and Food retail and manufacture.

WHAT WILL I LEARN?

Throughout the duration of the course, you will complete 3 units of study. This begins with Unit 1, which is completed in Year 12, is comprised of 50% coursework and one exam, which is worth 50% of the overall qualification.

Unit 1 focuses on the core knowledge surrounding Food Science & Nutrition including food safety, nutrients in the body, dietary requirements and life stages.

In Year 13, you will study Unit 2 and 3.

Unit 2 Ensuring food is Safe to Eat is an eight hour timed assignment, completed over three weeks that is externally assessed. The aim of this unit is to develop and understanding of hazards and risks in relation to the storage, preparation and cooking of food in different environments and the control measures needed to minimise these risks.

Finally, **Unit 3**, which focuses on Experimenting to Solve Food Production Problems. Internally assessed. The aim of this unit is to use understand the properties of food in order to plan and carry out experiments.



HOW WILL I BE ASSESSED?

Year 12: Unit 1 – One controlled assessment & one written examination

Year 13: Unit 2 & 3 - Two controlled assessments

