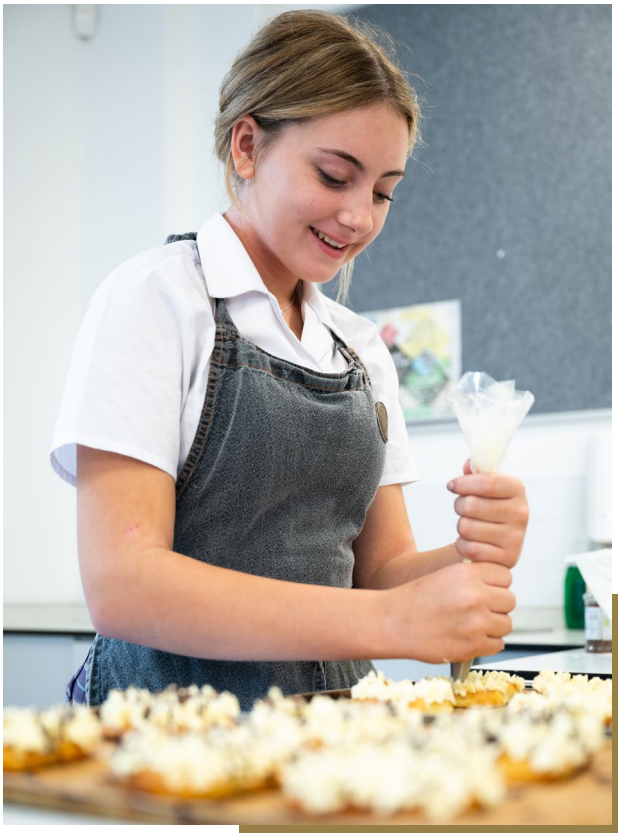
DESIGN TECHNOLOGY

KS5 (Food Science & Nutrition)

Curriculum Purpose

The WJEC Level 3 Applied Certificate in Food Science and Nutrition offers a dynamic exploration of the science behind food safety, nutrition, and dietary planning. Combining theoretical understanding with practical application, the course enables students to assess nutritional needs, develop balanced diets, and prepare complex dishes tailored to specific groups. It fosters critical skills in food safety, scientific analysis, and culinary precision, supporting pathways to careers in healthcare, hospitality, sports, and media advertisement. With a focus on real-world scenarios and vocational relevance, the course prepares learners for higher education or professional roles in nutrition, dietetics, food technology, and related industries. Through engaging projects and industry-standard assessments, participants gain the expertise to address contemporary challenges in nutrition and food sustainability.



YR13

Course Content and Skill Development

In Year 13 of the WJEC Level 3 Applied Certificate in Food Science and Nutrition, learners typically complete the Diploma qualification by studying the following units:

- **Unit 2: Ensuring Food is Safe to Eat (Mandatory)**
  Focuses on food safety principles, including hazard analysis and control measures to ensure the production of safe and hygienic food.

- **Unit 3: Experimenting to Solve Food Production Problems (Optional)**
  Explores innovative techniques and problem-solving methods to address challenges in food production, including the impact of food processing and preservation on nutritional value.

- **Unit 4: Current Issues in Food Science and Nutrition (Optional)**
  Examines contemporary trends, consumer behavior, and emerging issues in food science, such as sustainability and advancements in nutritional science.

Year 13 builds on the foundational knowledge from Year 12, deepening students' understanding of the field and enhancing their vocational and academic skills.

Final Exams

Coursework (Internal Assessment): 50%
- This includes Unit 1 (Year 12) and either Unit 3 or Unit 4 (Year 13, optional).
- Both are internally assessed through controlled assignments and projects.

Exams (External Assessment): 50%
- This includes Unit 1 (Year 12) and Unit 2 (Year 13).

When and how assessment of learning will happen

Unit 2: Ensuring Food is Safe to Eat (Mandatory, Externally Assessed)

- External Assessment:

A written examination focusing on food safety principles, hazard analysis, and practical applications.

This ensures learners can analyze and apply their understanding of maintaining food safety in various scenarios.

Unit 3: Experimenting to Solve Food Production Problems (Optional, Internally Assessed)

- Internal Assessment:

Learners undertake practical experimentation to address specific challenges in food production.

The assessment involves planning, conducting, and evaluating experiments, with a report or presentation of findings.

Unit 4: Current Issues in Food Science and Nutrition (Optional, Internally Assessed)

- Internal Assessment:

Learners research a contemporary issue in food science or nutrition, producing a detailed analysis or report.

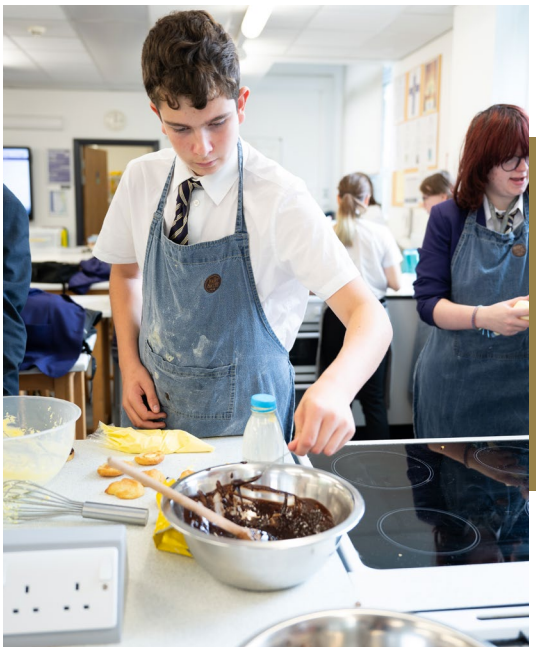
This may involve case studies, data analysis, and evaluation of trends or innovations in the industry.

Specification Link

https://www.eduqas.co.uk/media/b4eprgye/wjec-applied-cert-in-food-science-nutrition-spec-from-2015-e-21-10-22.pdf

Independent Learning expectations

Working on coursework in their spare time, and completing research questions at home to supplement the



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