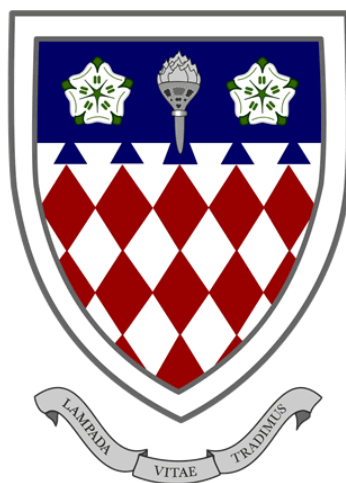


Spalding High School  
Sixth Form

Food Science &  
Nutrition  
Level 3 Diploma



## Why choose a Diploma in Food Science & Nutrition?

Food Science and Nutrition is very much a current, progressive, ever changing and exciting subject to study. We place a strong emphasis on creative, high level practical work and investigations, to arrive at effective solutions to nutritional or manufacturing problems. We are ideally situated being in the heart of farming and food production. We have strong links with local food manufacturers, often sending students for work experience, with some choosing to take apprenticeships after A levels. We visit food manufacturing sites and invite expert speakers from industry to share their knowledge of the latest industrial innovations, keeping us at the forefront of our subject.

Food Science and Nutrition has a unique appeal. It is a creative Science, often sharing a theme with both pure and social sciences and chosen by those with a genuine interest in the natural world. . The importance of understanding nutrition and being able to apply the principles is now widely recognised and includes its provenance, composition and use by humans.

You will apply the skills of problem solving, formulation and testing of hypotheses, analytical and investigative skills, all appropriate to equip you for a range of courses at university and the world beyond.

## What career paths might I follow with a Diploma in Food Science & Nutrition?

Together with relevant level 3 qualifications such as A levels in Biology, Chemistry, Sociology, Maths, PE, Psychology, Geography, Computer Science, Business, students 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

Previous students have gone on to study Dietetics, Nutrition, Medicine, Sports nutrition, Midwifery, Geography, Food Science, Hospitality, Psychology, Teaching, Food Manufacturing, Food processing and Agronomy . Others have taken apprenticeships with Food companies and chosen to study for their degree whilst working.

## What is the content of the course and how is it assessed?

Studying over 2 years, the following units are completed. They are assessed internally and by external examination.

Units 1 & 2 are mandatory and we shall choose either Unit 3 or 4.

Unit 1 Meeting Nutritional Need of Specific Groups.

Unit 2 Ensuring Food is Safe to Eat .

Unit 3 Experimenting to Solve Food Production Problems.

Unit 4 Current issues in Food Science and Nutrition.

All Units will apply food science and nutritional theory through high level practical skills. This style of applied learning allows students to investigate and produce creative solutions whilst gaining in-depth subject knowledge.

Unit 1 will enable the student to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts, and through practical to apply this knowledge whilst demonstrating high level practical skills.

Unit 2 will enable students to develop their understanding of food hygiene and safety from a prevention perspective i.e. the control of pathogenic bacteria in a domestic or industrial environment.

Unit 3 and Unit 4 will give the student the opportunity to focus their Food Science skills through practical experimentation or researching and solving a current nutritional or manufacturing issue again through practical application and theory.

## What do our students say about Food Science & Nutrition

*"It's hard work and you have to be really organised but it's so interesting and rewarding"*

*"It's always been my favourite subject and soon I will study it at University. It never loses its interest"*

*"It's brilliant to be creative and scientific plus it's edible!"*

*"It's not just cooking! Yes, we're really creative but we have to have the scientific knowledge to back it up"*

*"This subject seems to relate to everything, especially Biology and Chemistry"*

*"Other students now ask for my advice on nutrition...I might charge them!"*

## Specification

Exam Board—WJEC

<http://www.wjec.co.uk/qualifications/food-science-and-nutrition/>

## Entry requirements

GCSE Grade 6 or above in Food and Nutrition

GCSE Grade 5 in a Science

If not studied previously at least GCSE Grade 5 in English Language or English Literature and Grade 5 in a Science

*For further details please contact*

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