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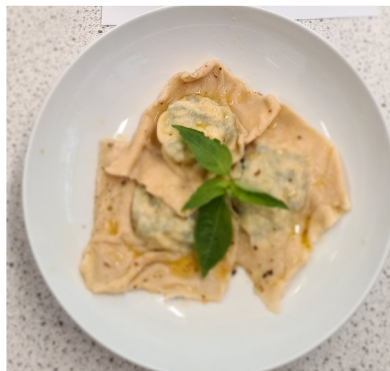


Subject Guides



Level 3 Food Science & Nutrition





Level 3 Food Science and Nutrition

Introduction

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 learners who have studied Food Science and Nutrition. Goes well with A level Biology, PE, Chemistry.

Entry requirements

A level 5 in one GCSE Science subject is required. As well as 5 in English and Maths. If you have studied Hospitality and Catering then a Level 2 Merit or above is required, or grade 5 or above in Food Preparation and Nutrition.

What You Will Learn

You will build on and extend your practical food preparation skills. Each unit within the qualification has an applied purpose which acts as a focus for the learning in the unit. The applied purpose demands authentic work related learning in each of the units.

Unit 1—Meeting nutritional needs of specific groups

Unit 2—Ensuring food is safe to eat

Unit 4—Current issues in Food Science and Nutrition.

Where It Can Lead To

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, and BSc (Hons) Food Science and Technology.