

■ PROSPECTS
RHAGOLYGON

The subject has specific relevance to careers in Food Technology, Food Science, Healthcare, Sports Nutrition, Catering and Teaching. However, experience of this course should prove invaluable to candidates' future lives and careers.

■ FORMORE INFORMATION
AM FWY Y WYBODAETH

Students interested in studying Food Technology should contact subject staff or the Learning Manager responsible.

Subject Staff
Staff y Pwnc
Mrs Maxine Molloy
B.Sc., PGCE

Learning Manager
Rheolwr Addysgu
Mrs Katy Jones
B.A.(Hons), P.G.C.E

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WJEC Level 3 Diploma

**FOOD
SCIENCE
&
NUTRITION**

AQA
Course Director: Mrs Maxine Malloy

Technology Learning Area

• ENTRY REQUIREMENTS GOFYNION MYNEDIAD

- Interest in design, food science and nutrition.
- Ability to communicate effectively, carrying out research independently.
- Good practical skills.
- Candidates are expected to possess a Higher Grade pass at GCSE in their chosen AS/A2 subject, together with course tutor recommendation.
- If the subject has not been previously studied and is being taken for the first time in the Sixth Form this must be after negotiation with the course tutor.

• DID YOU KNOW? A GEDDECH YN GWYBOD?

FACTS: FFEITHIAU:

- The food and drink sector is the UK's largest manufacturing sector
- It accounts for 15% of the UK's total manufacturing sector by value.
- It's the fourth largest food and drink manufacturing industry in the world
- It employs 440,000 people directly in the UK, and as many as 1.2 million in related food services.

• PEOPLE WILL ALWAYS EAT FE FYDD BOBL BOB AMSER YN BWYTA

As a food technologist you'll be able to create foods that satisfy the increasing demand for meals which look fantastic, taste great and are nutritious. It's a smart career choice too. People are always going to eat, so you could be part of a growth industry, that is innovative and exciting.

QUALIFICATION STRUCTURE & CONTENT

The WJEC Level 3 Diploma in Food Science and Nutrition is made up of four units:

1. Meeting the Nutritional Needs of Specific groups.
2. Ensuring Food is Safe to Eat
3. Experimenting to Solve Food Production
4. Current issues in Food Science and Nutrition

LEARNING EXPERIENCE

- Skills required for independent learning and development
- A range of generic and transferable skills
- The ability to solve problems
- The skills of project based research, development and presentation
- The fundamental ability to work alongside other professionals, in a professional environment
- The ability to apply learning in vocational contexts.

WHAT SKILLS WILL I LEARN? PA SGILIAU FYDDAI'N DYSGU

WJEC Level 3 Diploma helps develop a number of skills:

- How to analyse and investigate food products
- How to create new food / recipes
- Food hygiene and safety
- Team work on practical projects
- How to develop your own ideas.

In completing this course you will improve your knowledge, understanding and performance in communication, the application of number, information technology, problem solving and working with others.

• ASSESSMENT ASESIAD

The coursework will be internally marked and externally moderated. The examinations will be externally marked.

• PROGRESSION

Together with relevant Level 3 qualifications such as AS and A Levels learners will gain the required knowledge to progress to higher education degree courses such as: Food Science, Food Technology, Hospitality and Catering, Healthcare, Nursing, Health & Social Care, Sport Science and Teaching.

• THE COURSE WILL APPEAL TO STUDENTS who are interested in:

*Food Design
Food Science
Nutrition
Technology
Sports Science
Healthcare
Teaching
Catering
Social Work
Medicine
Health and Social Care
Food Retail
Public Health
Event Management*

Food Science is designed to be either a complementary subject to Mathematics, Physics, Chemistry, Biology, Art, Health, Social Care & Child Care or a contrasting subject with English, History, Geography and Modern Languages.