



Design and Technology: Food Science and Nutrition

Exam Board: Eduqas

Contact teacher: Miss N Bowers

Why study Design and Technology: Food Science and Nutrition?

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 graduates.

Assessment

External -

Details of the external assessment are as follows:-

- 90 minute examination; plus 15 minutes reading time
- Total of 90 marks
- Three sections on each paper
- Section A is short answer questions
- Section B is extended answer questions
- Section C relates to a case study

Non examination assessment - this will consist of the following

- An assignment will be produced each academic year and cannot be opened before May each year
- It is an eight hour timed, supervised assessment.

WJEC Level 3 Applied Diploma in Food Science and Nutrition			
Unit Number	Unit Title	Structure	Assessment
1	Meet Nutritional Needs of specific Groups	Mandatory	Internal and External
2	Ensuring Food is Safe to Eat	Mandatory	External
3	Experimentinf to Solve Food Production Problems	Optional	Internal
4	Current Issues in Food Science and Nutrition	Optional	Internal

Evidence

Written or digital design portfolio and photographic evidence of final product with pictures.

Entry Requirements

Anyone intending to study Design and Technology: Food Science and Nutrition will be expected to have achieved the standard College entry requirements, including Food Science and Nutrition at GCSE.

Further education and careers

Varying degrees courses in the food industry, including food and nutrition, food science and public health nutrition.