



Kimberley
School

Level 3 Certificate
**FOOD SCIENCE
& NUTRITION**

SIXTH FORM
D&T

What is Food Science and Nutrition?

This Level 3 Certificate enables you to learn about food and nutrition in practical, hands on way.

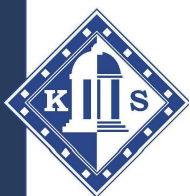
It is worth the same UCAS points as an A-Level subject.

Who is it for?

- o Anyone with an interest in food!
- o Students wanting to study an ever-developing subject which provides relevant and useful knowledge and skills.
- o Students who have studied Food have gone on to study Science, Media and Social Work at University, as well as degrees in Food Education, Nutrition, Sport, Health promotion, Environmental Health and the medical profession.
- o Students wanting to work with food but not wanting Higher Education. e.g. catering.

What will I study?

- o This course focuses on areas important to food including:
- o Development of practical skills to produce high quality dishes.
- o Nutrition and good health.
- o Current consumer food trends.
- o Food science.
- o Essential Food Hygiene



The course is made up of:

Year 12

Unit 1 (180 hours)

Meeting Nutritional Needs.

This unit covers the theory of nutritional needs of groups in society and the practical application of producing dishes to meet these needs.

This Unit is 50% examination (90 minute exam) and 50% internally assessed, including a written document and a 3½ hour practical

Year 13

Unit 2 (90 hours)

Ensuring Food is safe to eat.

This essential unit in Food Hygiene, provides students with up to date Legislation and Case study application in the Food industry.

This Unit is completed in school but sent away for external moderation.

Either Unit 3 (90 hours)

Experimenting to solve food production problems

This Unit consists of experimental work and a written report. It is completed in school but sent away for external moderation.

OR Unit 4 (90 hours)

Current issues in Food Science and Nutrition

This Unit is a student led project, looking at a current food issue. It includes a portfolio and practical investigation which is carried out in school, but submitted for external moderation.

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Possible Careers in the Food Industry

Healthcare

Health Promotions Officer

Do you:

- enjoy planning, promoting and evaluating health promotion programmes within the community?
- have an interest in public health and the needs of the community?
- have good communication skills to deliver effective training?

Farming

Farm Manager

Are you:

- passionate about the health and welfare of animals and protecting the environment?
- capable of supervising, training and mentoring others?
- confident in maintaining farm data/records for analysis on planning, spraying, fertilising and harvesting?

Food Service

Waiter/Waitress

Are you:

- a well groomed and energetic person who has a passion for food service?
- someone who strives to provide great customer experience every time?
- a self-motivated team player with outstanding customer service skills?

Food Service

Chef

Do you:

- have good food preparation and cooking skills and would consider studying hospitality or catering?
- conscientiously follow health and safety procedures?
- understand the importance of delivering uniform, spectacular dishes for every occasion?

Food Manufacturer

Food Buyer

Are you:

- interested in leading a food buying team in the delivery of commercial objectives?
- passionate about food, its provenance and quality?
- keen to learn about the food chain to support commercial negotiations?

Food Manufacturer

Food Technologist

Are you:

- interested in new product development, product line extensions or product/process improvements?
- keen to work with others to plan and organise new product trials?
- interested in food science and food manufacture?

Education

Food Technology Teacher

Are you:

- enthusiastic about young people and education?
- interested in delivering practical cooking and nutrition lessons?
- keen to undertake a teacher training course?

Start your career in...

Over 500,000 people are employed in the UK Food and Drink sector. The industry is looking for talented young people to employ within a variety of different areas.

Which area is of interest to you?

Marketing

Marketing Manager

Are you:

- interested in research and reporting on consumer behaviour and attitudes?
- considering training in marketing communications and strategies?
- keen to deliver creativity and innovation from concept to implementation?

Food Stylist

Food Stylist

Do you:

- have an eye for detail and excellent cooking and presentation skills?
- appreciate the mix of science and creativity with food?
- have an interest in studying Home Economics or a related subject?

Child Care Worker

Do you:

- enjoy supervising and interacting with young children?
- have a first aid certificate?
- enjoy assisting in food preparation, supporting meal times and cleaning up?

For more information, please see Mrs Marley or Mrs Blythe