

COURSE OUTLINE

FOOD SCIENCE AND NUTRITION - A LEVEL



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This exciting new course will allow you to learn about the relationship between food and the human body, as well as develop practical skills through experimental food preparation and cooking.

If you enjoy cooking, have a passion or interest in food, want to develop your practical skills and experiment with new foods then this is the course for you.

DETAILS ABOUT THE COURSE

The qualification will be delivered over two years and is made up of three units:

Nutritional Needs of Specific Groups: this involves a practical food showcase and an externally marked written examination.

Ensuring Food is Safe to Eat: this is marked externally and involves written research and food experimentation.

Experimenting to Solve Food Production: this gives learners the opportunity to study an area of particular interest and build on previous learning and experiences.

Future prospects:

There are many global opportunities in hotels and restaurants, and for nutritionists, sports coaches, fitness instructors and care providers. You could even use your knowledge to develop menus or food products for a food manufacturer.

KEY INFORMATION

Prior attainment:

Five grades at 9-4

Grade 5 in GCSE Food Preparation and Nutrition or Merit in Hospitality essential

Assessment:

50% internal assessment

50% external assessment