

## Subject: WJEC Food Science and Nutrition Diploma

**Subject Leader:** Mr A Griffiths

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### This course covers the following key topics:

The course has four sections, only one of which contains a written exam. The other three sections are assessed with a blend of practical and portfolio task.

The main sections are Nutrition, Food Safety & Hygiene, Food Science and current issues in food production including environmental and ethical considerations. The course will be taught through practical cookery, food science experiments and theory lessons. Students will be given the opportunity to work cater for school events and visit professional food establishments

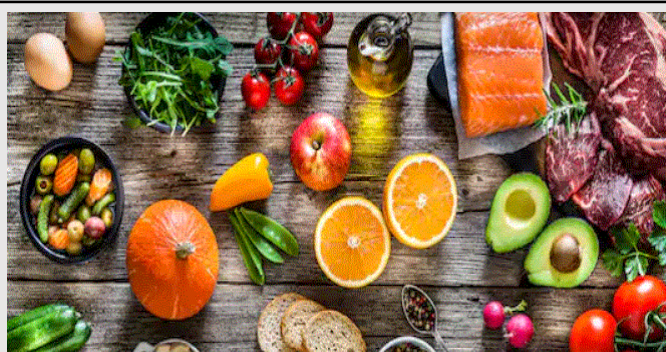
**We love teaching this course because: It is a great foundation for a career in any job in the food industry. There is great variety and range of content which focuses on real life issues facing the world. It suits both more scientific and practical learners as develops academic and skills for the workplace at the same time. It's a great course so students can maintain an interest in food but don't want to commit to a vocational course and limit their career options.**

### Our students say:

**"I wanted to continue studying food as I really love it but didn't want to be a chef but this course lets me keep learning about food but get a academic qualification as well."**

**"I enjoy learning about nutrition and it really ties in with PE which I also study"**

**"I wanted to pick a practical subject whilst not harming my University prospects and the course has a really good blend of this"**



CNS 6th Form



### Recommended

#### Textbooks: WJEC

Level 3 Food Science and Nutrition

The Science of Cooking Every Question answered to perfect your cooking – Dr Stuart Farrimond

Spoon Fed: Why almost everything we have been taught about food is wrong – Tim Specter

### If you love Food, we really recommend you read:

- 1) Kitchen Confidential - Anthony Bourdain
- 2) Leiths Cookery Bible – Pru Leith
- 3) Catching Fire: How cooking made us human – Richard Wrangham

### What future pathways are open to me if I study Food Science & Nutrition

BSc Food and Nutrition

BSc (Hons) Public Health Nutrition

BSc (Hons) Food Science and Technology

Careers in the food industry [www.tastycareers.com](http://www.tastycareers.com)