

Why study this course?

Have you ever wondered.....

- What happens if we don't follow food hygiene regulations?
- How do you know something is cooked and safe to eat?
- Which foods are "bad" for us?
- Could fizzy drinks ever replace water?
- Should we eat more in the winter?
- Can vitamin tablets replace fresh fruit?
- How can you make sure that when you cook a meal, everything is ready on time?
- How can you make a dish look attractive?

Maybe you already know the answers, but would like to find out more, or share ideas with others.

Do you enjoy working with food and experimenting with ingredients?

Would you like to learn more skills?

Would you like to work in the biggest industry in the UK?

Then this course is for you.

What will I learn on this course?

An understanding of food science and nutrition and the impact of food and nutrition on the lives of individuals and on society today.

How to identify hazards and minimise risks when producing food to meet the nutritional needs of specific groups.

Detailed knowledge of the different properties of nutrients, how the body processes nutrients and how nutritional needs change over time.

Be able to plan complex dishes and in depth dietary plans to meet the nutrition needs of specific individuals.

Learners can carry out practical tasks, and demonstrate their flair and precision and analyse results and draw sound conclusions from their findings.

Learners will be able to use a range of generic skills e.g. research, identification of key factors, analysis, planning and evaluation independently and with ease and accuracy, in order to address food safety scenarios in a range of environment.



How is the course structured?

Learners must complete three units: two mandatory and one optional.

Year 12

Meeting Nutritional Needs of Specific Groups.

(Mandatory) Assessed via coursework task – set by the exam board and 90 min (+15min reading time) exam.

Year 13

Ensuring Food is Safe to Eat (Mandatory) exam.

Plus one of the following:

- Experimenting to Solve Food Production Problems (Optional) coursework task – set by the exam board.

Or

- Current Issues in Food Science and Nutrition (Optional) coursework task – set by the exam board.

This diploma attracts performance points as follows:

- Distinction* -140 UCAS points (A*)
- Distinction – 120 UCAS points (A)
- Merit – 80 UCAS points (C)
- Pass – 40 UCAS points €

Therefore it will count towards student's portfolios when applying for Higher Education places.

What career paths could this course lead to?

There are many different careers open to you with a background in food. It is not just working in a kitchen, catering or working on an endless production line.

Jobs include, dietician, environmental health officer, food chemist, food scientist, food stylist, food photographer, food product development manager, farming, home economist, hotel and restaurant manager, marketing and advertising executive, health professional, microbiologist, nutritionist, recipe developer, teacher, radio and television, chef, research and development executive, sports nutritionist.....

The list goes on and on, but needless to say there are many opportunities within the industry.

The food industry is the biggest manufacturing industry in the UK and one of the country's major employers. There are many university courses that are food based, and this course feeds directly into these courses.



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