

Level 3 Applied Diploma in Food Science and Nutrition

Why study a Diploma in food science and nutrition?

An understanding of food science and nutrition is useful or essential to many industries and job roles.

Care providers, nutritionists, sports coaches and fitness instructors use this to optimise health and performance. Hotels and restaurants, food manufacturers and government agencies also use this understanding to develop menus, food products and policies that support healthy eating initiatives.

This qualification is designed for those wanting to pursue careers or learning in related areas such as the food industry production.

What will I study?

You will study 4 units of work.

Assessment

50% examined, 50% coursework.

Examined

Component 1 - Meeting nutritional needs of specific groups.

Component 2 - Ensuring food is safe to eat.

Coursework

Component 3 - Experimenting to solve food production problems.

Component 4 - Current issues in food science and nutrition.

Study trips, visits and events

Visits to food shows, local producers and restaurants are likely.

Subject entry requirements

5 in Food Preparation and Nutrition course if taken, Merit in VCERT /BTEC or other vocational food course if taken, plus 4 in English Literature or Language.