

# DESIGN TECHNOLOGY

## KS5 (Food Science & Nutrition)

### Curriculum Purpose

The WJEC Level 3 Applied Certificate in Food Science and Nutrition offers a dynamic exploration of the science behind food safety, nutrition, and dietary planning. Combining theoretical understanding with practical application, the course enables students to assess nutritional needs, develop balanced diets, and prepare complex dishes tailored to specific groups. It fosters critical skills in food safety, scientific analysis, and culinary precision, supporting pathways to careers in healthcare, hospitality, sports, and media advertisement. With a focus on real-world scenarios and vocational relevance, the course prepares learners for higher education or professional roles in nutrition, dietetics, food technology, and related industries. Through engaging projects and industry-standard assessments, participants gain the expertise to address contemporary challenges in nutrition and food sustainability.

YR12



### Course Content and Skill Development

#### Unit 1 Meeting Nutritional Needs of Specific Groups

This mandatory unit is assessed through a combination of internal and external methods. It develops learners' understanding of food safety, the properties of nutrients, and the relationship between nutrition and health. Students learn to plan, prepare, and cook dishes tailored to specific nutritional needs. This unit forms the foundation of the course and provides essential skills and knowledge applicable to various careers and further study.

### Specification Link

<https://www.eduqas.co.uk/media/b4eprgye/wjec-applied-cert-in-food-science-nutrition-spec-from-2015-e-21-10-22.pdf>



Coursework (Internal Assessment): 50%

- This includes Unit 1 (Year 12) and either Unit 3 or Unit 4 (Year 13, optional).
- Both are internally assessed through controlled assignments and projects.

Exams (External Assessment): 50%

- This includes Unit 1 (Year 12) and Unit 2 (Year 13).

### When and how assessment of learning will happen

In Year 12 (AS level) of the WJEC Level 3 Applied Certificate in Food Science and Nutrition, learners are assessed through Unit 1: Meeting Nutritional Needs of Specific Groups using the following methods:

External Assessment (50%)

- A 90-minute written examination, including 15 minutes of reading time.
- The paper consists of:
  - Section A: Short-answer questions.
  - Section B: Extended-answer questions.
  - Section C: A case study.

Internal Assessment (50%)

- A controlled assignment where learners apply their knowledge to plan, prepare, and evaluate complex dishes for specific nutritional needs.



### Independent Learning expectations

Students are required to use study periods to work on coursework or project work or revision each week.

