

Applied Diploma in Food Science & Nutrition

An understanding of food science and nutrition is relevant to many industries and job roles. Care providers and nutritionists in hospitals use this knowledge, as do sports coaches and fitness instructors. Hotels and restaurants, food manufacturers and government agencies also use this understanding to develop menus, food products and policies that support healthy eating initiatives.

Programme of Study

Unit	Assessment Method
Meeting Nutritional Needs of Specific Groups	Internal & External
Ensuring Food is Safe to Eat	External
Experimenting to Solve Food Production Problems OR Current Issues in Food Science and Nutrition	Internal

Pathways

This is an Applied General qualification. This means it is designed primarily to support learners progressing to university. It has been designed to offer exciting, interesting experiences that focus learning for 16 - 19 year old learners through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to the food production industry. Many employment opportunities within the field of food science and nutrition are available to graduates.

This will be a new course at the academy from 2024. It offers an alternative to the traditional A level pathway combining both external examinations and internal coursework.