

Food, Science and Nutrition

Diploma Level 3

STUDY MODE
Full time

LOCATION
Moulton

LEVEL
Level 3

START DATE
Sep 2021 / Sep 2022

DURATION
1 year



If you are interested in nutrition and how what we eat affects the body then this is the course for you. Food Science and Nutrition is relevant to many industries and job roles – from care providers and nutritionists to sports and fitness coaches. Our Level 3 Diploma in Food Science and Nutrition will develop your skills to join this ever growing industry.

Students have access to an exciting range of specialist resources at the College. Our Food and Drink Innovation Centre is equipped with an industry-standard bakery, food technology suite, sensory rooms for product development and micro-brewery.

Guided by our specialist staff and expert guest lecturers you'll develop your understanding of food microbiology, the media, product development and the food production industry as a whole. Through our industry links you will have the opportunity to go on industry visits to large scale commercial organisations such as Weetabix and Krispy Kreme to develop your understanding of how these organisations stay at the forefront of innovation.

Our Level 3 Diploma in Food Science and Nutrition course has been designed to offer exciting, interesting experiences through practical and theoretical learning preparing you for your future career.

What you'll learn

You will complete three units: two mandatory and one optional.

The first mandatory unit will enable you to demonstrate an understanding of the science of food safety, nutrition and nutritional needs in a wide range of contexts, and through on-going practical sessions, to gain practical skills to produce quality food items to meet the needs of individuals.

The second mandatory unit will allow you to develop your understanding of the science of food safety and hygiene; essential knowledge for anyone involved in food production in the home or wishing to work in the food industry. Again, practical sessions will support the gaining of theoretical knowledge and ensure learning is a tactile experience.

A typical week

This is a full time course taking place on three days per week from 9.00am - 4:30pm. There will be a mix of practical and theoretical work which are split into 1 hour - 1.45 hour lessons. You will have regular breaks including a break for lunch. The theoretical sessions will prepare you for both the external and internal assessments.

How will I be assessed?

- Practical assessments
- Written coursework
- Externally set exams
- Presentations

Where can it lead to?

This course could lead to employment in the food and drink sector, or further studies at degree level.

Entry requirements

Four GCSEs at grade 9-4 (A*-C), preferably with maths, English and science.

Good to know

All ingredients required for this course will be provided by the College free of charge.

Visit this course on our website: <https://www.moulton.ac.uk/courses/pd3fn/food-science-and-nutrition-diploma-level-3>

For further information please contact the college: <https://www.moulton.ac.uk/contact>