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# FORM

Subject Information Sheet



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## BTEC Level 3 Subsidiary Diploma

# Food Science



### What is the BTEC Level 3 Subsidiary Diploma?

The hospitality industry contributes billions of pounds each year to the UK economy and is one of its fastest growing sectors. The industry employs more than 3 million people and is the fourth largest sector in the UK in terms of employment. It offers various career paths in a range of areas, including management, operations and self-employment. The hospitality sector is made up of a variety of different sub-sectors such as hotels, restaurants, event management and catering. BTEC Level 3 qualifications in food, science and nutrition give learners the opportunity to make progress in the sector, whether their chosen route is employment, an apprenticeship or university.

### Course Content and Assessment:

There are 1 Mandatory unit:

1. Meeting nutritional needs of specific groups
- Learning Outcomes:
  - Understanding the importance of food safety
  - Understand properties of nutrients
  - Understand the relationship between nutrients and the human body
  - Be able to plan nutritional requirements

All units are internally and externally assessed. Each unit has specified assessment and grading criteria which are used for grading purposes. A summative unit grade can be awarded at pass, merit or distinction.

### Course Overview:

Each of the units studied will develop the core specialist knowledge, understanding and skills, including knowledge and understanding of the scale, structure and organisation of provision of the hospitality industry, the principles of supervising customer service, how to provide customer service and why good customer service is essential for hospitality businesses to succeed, required by the sector.

You will gain knowledge of the equipment, commodities, storage and cooking methods required to prepare and cook Asian food, the historical influences on Asian food, the styles of food, and the types of dishes that are prepared and cooked in Asia and gain skills in preparing, cooking and reviewing Asian dishes. You will also gain knowledge of the commodities used in contemporary world food and gain skills to plan menus, prepare, cook, present and review contemporary world dishes.

### Learning Methods:

There's a good mix of practical and theoretical work to this course, with a variety of learning styles used to engage and enthuse students.

Where possible, practical elements are built into the different units of work.

### Career Opportunities:

The BTEC Level 3 Subsidiary Diploma is equivalent to one A-level and is widely accepted by both universities and employers.

Students who wish to pursue their studies in this area often progress to degrees such as hospitality and events management or specialist culinary arts courses.

### Entry Requirements:

- Grade 4 or above in English
- Grade 4 or above in Maths
- Ideally a L2 qualification in Catering

### Staff Contacts

Mrs McCarthy- Assistant Headteacher Key Stage 5

Mrs Boyton - Quality of Education Lead Key Stage 5

Miss Bowman - KS5 Subject Teacher/Head of Faculty



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