

# HOME ECONOMICS: FOOD, NUTRITION & HEALTH

This is a new and exciting GCE A-level course which allows you to develop an understanding of issues relating to society and health, resource management, nutrition and food production.

## ENTRY REQUIREMENTS



Whilst it will be an advantage to have studied Food and Nutrition at GCSE there are no entry requirements for AS and A-level other than an interest in food and nutrition and a desire to learn.

## HIGHER EDUCATION AND CAREER OPPORTUNITIES

Any student who aims to go into the caring professions of medicine or dietetics, for example, would find the AS-level course content invaluable.

### **Degree Courses include:**

BSc Nutrition & Dietetics  
BSc Food Science & Microbiology  
BSc Food Technology  
BSc Food Science & Nutrition  
BSc Food Quality with Product Development  
BSc Food Biology.

Other opportunities within the food industry (one of the largest employers in the world) include Management,

Marketing, PR, Advertising and Journalism, Media, Research and Development.

## COURSE CONTENT

There are four units.

### **The two AS units are:**

#### **AS Unit (25%) Society and Health**

This is an examined unit and includes nutrition and health, social and environmental issues, family and society and demography.

#### **AS Unit (25%) Resource Management**

This is an examined unit and includes food safety and hygiene, food provision, food preparation and equipment, financial awareness and retailing. In both units there is an emphasis on practical work. The opportunity to cook is very important.

### **The two A2 units are:**

#### **A2 Unit (25%) Coursework Study**

This is an internally assessed coursework unit and is of an investigative nature. You choose a context and develop your investigation to include practical work.

#### **A2 Unit (25%) Nutrition and Food Production**

This is an examined unit and includes nutrients and energy, properties of food, dietary needs and development and production of food.

### **On the Syllabus**

- The family and society
- Poverty
- Homelessness
- Leisure
- Nutrition and Dietary Guidelines
- Health and Education
- Food Safety Legislation
- Food Processing
- Food Poisoning
- Environmental issues
- Use of equipment
- Food labelling and packaging
- Issues in the food industry
- Eating patterns
- Advertising
- Shopping patterns and food expenditure
- Marketing