**WJEC LEVEL 3 Food Science and Nutrition exam breakdown**

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| **Year** | **SECTION A** | **SECTION B** | **SECTION C** |
| 201769/90 = Distinction49/90 = Merit30/90 = Pass | Cross contamination/prevention ofVitamin B12/deficiencySodium – function/side effects Iron – functionsComplementary proteins Energy imbalanceWater soluble vitamins – cooking/preparation | Food safety risks – summer BBQ (6 marks)Chemical structure of carbohydrates (6 marks)Elderly (6 marks)Medical conditions/dietary needs (8 marks) | Female, 24 years old, BMI 20, pregnant* Analyse profile (16 marks)
* Identify lifestyle changes (10 marks)
* Produce a 2 day diet plan (6 marks)
* Justify diet plan (6 marks)
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| 2018 | Personal hygiene rulesFood poisoning bacteria – namesCalciumVitamin A/pregnant womenBMR/GI meaningsCauses of obesityRole of antioxidants | Lipids – functions, difference between saturated/polyunsaturated (6 marks)Food safety regulations/legislation (8 marks)Adapting a menu for coeliac/vegan (6 marks)Diet of primary/secondary school children (8 marks) | Male, 49 years old, BMI 30* Analyse profile (14 marks)
* Identify lifestyle changes (10 marks)
* Modify daily diet (6 marks)
* Justify modifications (10 marks)
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| 2019 |  |  |  |
| 2020 |  |  |  |
| 2021 |  |  |  |
| 2022 |  |  |  |
| 2022 |  |  |  |