Open Awards Qualification Unit



This unit forms part of a regulated qualification. Click here to view qualifications.

1 Unit Details

| Unit Title: | Understanding Nutrition and Healthy Eating | |
|------------------------------|--|--|
| Unique Reference Numbers: | D/506/7790 | |
| Level: | Level 3 | |
| Credit Value: | 3 | |
| Minimum GLH: | 21 | |

2 Learning Outcomes and Criteria

| Learning Outcome (The Learner will): | | Assessment Criterion (The Learner can): | |
|--------------------------------------|---|---|--|
| 1. | Understand the function of food. | 1.1 | Explain the main functions of food. |
| | | 1.2 | Describe the basic principles of digestion and absorption. |
| | | 1.3 | Describe the components of food and explain how these are needed in everyday diets |
| 2. | Understand the relationship between food and health. | 2.1 | Explain the concept of a balanced diet. |
| | | 2.2 | Assess different sorts of diet. |
| 3. | Understand the basic principles of weight control. | 3.1 | Describe the principles of fat weight loss, lean weight gain and weight maintenance. |
| | | 3.2 | Evaluate the links between exercise and weight control. |
| | | 3.3 | Design appropriate practical exercise sessions. |
| 4. | Understand why a balanced diet is required to maximise performance. | 4.1 | Explain why a balanced diet is required to maximise performance. |
| | | 4.2 | Design a balanced diet to maximise performance in a given activity. |
| 5. | Understand how to promote healthy eating. | 5.1 | Evaluate ways of promoting healthy eating. |