

Nutrition and Food Science

Enniskillen Royal Grammar School



Home Economics Department

Miss Wynne:
Head of Home
Economics/Nutrition
and Food Science



Mrs Hannah Boles:
Teacher of Home
Economics/Nutrition
and Food Science



Mrs Wright: Home
Economics Technician



Mrs Ferreira: Head of
Health and Social
Care and Teacher of
Home Economics



Name Change

Primarily
known as
'Home
Economics' up
until 2016



Now known
as 'Nutrition
and Food
Science'





“To lead healthy lives, we all need to know about Food and Nutrition”.



Did you know:

Northern Ireland's agriculture and food processing sectors significantly benefit the economy, contributing towards over 114,000 jobs based on figures from 2022.

Obtaining a degree relating to Food, Nutrition and Health has been shown to uphold significant levels of employment, with 98.4% of students gaining employment after graduating from university within the United Kingdom.



Agri Food Employers



The Aims of the Course

It allows students to focus on the inter-relationship between diet, lifestyle and health, of which can reduce the risk of chronic illness and promote overall health

It allows students to develop skills needed by the growing food and food-related global industries

It allows for the knowledge and understanding of how to manage resources to meet an identified human need, in a diverse and ever-changing society.

It allows students to gain vast insight and direct experience into carrying out primary and secondary research

It allows students to understand the ethical implications linked to food production



Who is best suited to studying the course?



It is greatly suited to those individuals who obtain a keen interest in the science of food, nutrition, health and how food directly impacts our bodies.



It is also suited to those individuals who have an interest in agriculture and how food production can impact the local economy and environment.



What are the lessons like?

Knowledge,
understanding and
skill development

Application

Diverse in nature

Pupils play a key
role towards their
individual learning.

Real life insight:
guest speakers and
industry tours

Lessons are very
structured

Pupils will gain the
opportunity to
'learn through
example'

Question and
answering
technique

Feedback

Self-reflection and
peer- reflection





Course Content

- GCE Nutrition and Food Science is divided into two levels, Advanced Subsidiary (AS Level) and Advanced (A2 Level) making an A Level in Nutrition and Food Science.
- The AS Level consisting of two units builds on knowledge, understanding and skills developed within GCSE Food and Nutrition.
- The A2 section of the Advanced GCE, consisting of a further two units, builds upon the foundation of knowledge, understanding and skills acquired within the AS Level and provides the basis for further study in a diverse range of disciplines such as industry, commerce, education and health related careers.



CCEA Specification: Snapshot



Content	Assessment	Weightings
<u>AS 1:</u> Principles of Nutrition	External written examination 1 hour 30 minutes	50% of AS Level 20% of A Level
<u>AS 2:</u> Diet, Lifestyle and Health	External written examination 1 hour 30 minutes	50% of AS Level 20% of A Level
<u>A2 1:</u> Option A: Food Security and Sustainability OR Option B: Food Safety and Quality (of which has been selected)	External written examination 2 hour 30 minutes	30% of A Level
<u>A2 2:</u> Research Project	Internal assessment. Students complete a 4000-word research-based project. Teachers mark the projects and CCEA moderate the results.	30% of A Level



Grades

A2 Grade	2025	2024	2023	2022	2021	2020	2019	2018	2017
A*-A	38.89%	55.6%	64.2%	67%	47%	60%	57%	42%	38%
B	44.44%	33.3%	14.2%	16.5%	35%	28%	22%	29%	39%
C	11.11%	11.1%	14.2%	16.5%	18%	12%	11%	28%	23%



GCE A2 Nutrition and Food Science Results: 2025

- Grade A*-A = 38.89%
- Grade A*-B = 83.33%
- Grade A*-C = 94.44%
- Grade A*-D = 100%

GCE A2 Results: 2024

1

Grade A*-A =
55.6%

2

Grade A*-B =
88.9%

3

Grade A*-C =
100%

4

Grade A*-D =
100%

GCE AS Level Nutrition and Food Science Results: 2025

- Grade A = 40%
- Grade A-B = 60%
- Grade A-C = 86.67%
- Grade A-D = 100%

GCE AS Level Results: 2024

1

Grade A =
28.6%

2

Grade A-B =
66.66%

3

Grade A-C =
90.47%

4

Grade A-D =
100%

Direct Career Opportunities

Education/Teaching

Dietetics

New Product Development

Quality Assurance

Environmental Health

Agri Food



Previous students have gone on to study:

Education	Dietetics	Pharmacy
Medicine	Dentistry	Nursing
Radiography	Physiotherapy	Law





Ella McFarland

A-Level Subjects

Biology
Health & Social Care
Nutrition and Food Science

Destination

Queen's University, Belfast –
Food Science & Nutrition

Hollie Beattie

A-Level Subjects

- Health & Social Care
- History
- Nutrition & Food Science

Destination

CAFRE – Food Innovation Management





Jessica Johnston

A-Levels

Home Economics
Mathematics
Spanish

Destination

University of Leeds –
Nutrition

Hannah Fraser

A Levels

Biology

Geography

Home Economics

Destination

Queen's University

- Food Quality, Safety & Nutrition





Kylah Plant

A Levels

Home Economics

Health & Social Care

Life & Health Sciences

Destination

Ulster University

- Human Nutrition

Lucy Darling

A-Level Subjects

- Health & Social Care
- Nutrition & Food Science
- Government & Politics

Destination

Queen's University, Belfast – Law





James Morrison

A-Level Subjects

Business Studies
Design & Technology
Home Economics

Destination

CAFRE - Sustainable
Agriculture with Agri-Business
and Land Management

Elisha Gallagher

A-Level Subjects

- Biology
- Business Studies
- English Literature
- Nutrition & Food Science

Destination

University of St. Andrew's – English



Oran Harty

A-Level Subjects

- Chemistry
- Economics
- Nutrition & Food Science

Destination

Newcastle University –
Economics & Finance



Emma Ritchie

A-Level Subjects

- Chemistry
- Home Economics
- Mathematics

Destination

Queen's University, Belfast –
Pharmacy



Darragh Love

A-Level Subjects

- English Literature
- Home Economics
- Sports Science and the Active Leisure Industry

Destination

Stranmillis College –
Physical Education & Sport





Abi McMullan

A-Level Subjects

Health & Social Care
Home Economics
Religious Studies

Destination

Liverpool Hope University –
Primary Education