

## Professional Practice 2

### Module Information

2022.01, Approved

#### Summary Information

Module Code	5001SPS
Formal Module Title	Professional Practice 2 for Nutrition and Sport Nutrition
Owning School	Sport and Exercise Sciences
Career	Undergraduate
Credits	20
Academic level	FHEQ Level 5
Grading Schema	40

#### Teaching Responsibility

LJMU Schools involved in Delivery
Sport and Exercise Sciences

#### Learning Methods

Learning Method Type	Hours
Lecture	12
Tutorial	6
Workshop	24

#### Module Offering(s)

Display Name	Location	Start Month	Duration Number Duration Unit
SEP-CTY	CTY	September	12 Weeks

#### Aims and Outcomes

Aims	This module aims to develop students' skills, knowledge, and abilities as a professional practitioner in their area of study and future employment related context. This is achieved through contextualise practical skills and application of theoretical knowledge. Key aspects include: assessment of client needs; development and application of solutions to maximise behavioural change; enhancement of verbal and non-verbal communication skills and practices; and increased awareness of ethical and professional conduct.
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**After completing the module the student should be able to:**

**Learning Outcomes**

Code	Number	Description
MLO1	1	Identify, evaluate, and respond to clients' needs in relation to an applied context.
MLO2	2	Communicate effectively and appropriately with individuals and groups using applicable and relevant methods.
MLO3	3	Reflect upon and appraise their professional development, skills, abilities, and conduct.

**Module Content**

Outline Syllabus	Application, development, contextualization and consolidation of skills and knowledge relating to enhanced and appropriate professional practice: Application of theory to practice that addresses audience, population and/or client needs in response to the selected PBL scenario; Designing interventions and solutions suitable for client needs that meet current guidelines and policy context; Communication methods – verbal and non-verbal. Social marketing, health literacy, appropriate message and information delivery for non- specialist and specialist audiences/clients. Professional conduct and ethics: Evaluating own practice against best practice standards, guidelines, and protocols to improve practice in the best interest of clients; Ethical practices; non- discriminatory practice; professional codes of conduct.
Module Overview	This module aims to develop your skills, knowledge and abilities as a professional practitioner in their area of study and future employment related context. This is achieved through contextualise practical skills and application of theoretical knowledge. Key aspects include: assessment of client needs; development and application of solutions to maximise behavioural change; enhancement of verbal and non-verbal communication skills and practices; and increased awareness of ethical and professional conduct.
Additional Information	The Association for Nutrition (AfN) competencies covered in this module include: CC1p Health research methods, dietary nutrition methodologies and nutritional epidemiology for either human or animal systems CC1q Theories of and development of practical skills in communication and learning CC3b Significance of evaluation of nutrition in maintaining and driving public health agendas CC3c Factors that affect an individual's, communities' and population groups' nutritional needs and practices for either human or animal systems CC3d Religious and cultural beliefs and practices that impact on food, nutrition, and health CC3e Consideration of financial/social and environmental circumstances on diet and nutritional intake CC3f Theories and application of methods of improving health, behaviour and change for either human or animal systems CC3g Design and implementation of intervention projects and programmes, methods for monitoring and evaluating effectiveness and efficiency CC3h Theories of nutrition health education and nutrition health promotion (humans only) CC3i Ability to design/formulate a diet to meet a specification appropriate for a stated situation for an individual, human, or animal, or group of humans or animals PC1 Awareness of the necessity of the ethical requirements of being a Registered Nutritionist. Full knowledge of and adherence to all aspects of AfN Code of Ethics and Statement of Professional Conduct PC2 - Awareness of and adherence to responsibilities and accountability in relation to the relevant current European and national legislation, national guidelines and local policies and protocols PC3 Regular development and improvement of professional practice and competence through continuing professional development PC4 Continual reflection on and evaluation of own practice against best practice standards, guidelines, and protocols to improve practice in the best interest of clients PC5 Continual assessment and management of risk in own practice PC9 Understanding of and commitment to equality, diversity, and rights, and to practice in a non-discriminatory manner PC13 Ability to communicate effectively with individuals and groups using a range of methods and/or media to enable them to make informed choices about nutrition

## Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Portfolio	PBL Portfolio	100	0	MLO1, MLO2, MLO3

## Module Contacts

### Module Leader

Contact Name	Applies to all offerings	Offerings
Sally-Ann Starkey	Yes	N/A

### Partner Module Team

Contact Name	Applies to all offerings	Offerings
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