

Liverpool John Moores University

Title: Professional Practice 2
Status: Definitive
Code: **5001SPS** (129010)
Version Start Date: 01-08-2021

Owning School/Faculty: Sport and Exercise Sciences
Teaching School/Faculty: Sport and Exercise Sciences

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Academic Level: FHEQ5 **Credit Value:** 20 **Total Delivered Hours:** 42

Total Learning Hours: 200 **Private Study:** 158

Delivery Options

Course typically offered: Semester 1

Component	Contact Hours
Lecture	12
Tutorial	6
Workshop	24

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Portfolio	AS1	PBL Portfolio	100	

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.

Learning Outcomes

After completing the module the student should be able to:

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

Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

PBL Portfolio	1	2	3
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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.

Learning Activities

The module will be delivered via lectures, workshops and group tutorials. Activities will be student centred and require student participation to develop their professional skills, knowledge, and abilities. Participation in peer review activities and reflective

processes will also be undertaken. Contact hours will include face-to-face teaching, but will also relate to online activities such as 'live' and pre-recorded lectures, quizzes, task boards, structured groupwork and/or online seminars. Group tutorials will be conducted in Peer-Learning Groups (PLGs)/Personal Tutorial Groups and facilitated by the personal tutor.

Notes

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