

Liverpool John Moores University

Title: Professional Practice in Food & Nutrition
Status: Definitive
Code: **6054TEF** (103868)
Version Start Date: 01-08-2018

Owning School/Faculty: Sports Studies, Leisure and Nutrition
Teaching School/Faculty: Sports Studies, Leisure and Nutrition

Team	Leader
Lucinda Richardson	Y

Academic Level: FHEQ6
Credit Value: 24
Total Delivered Hours: 153
Total Learning Hours: 240
Private Study: 87

Delivery Options

Course typically offered: Standard Year Long

Component	Contact Hours
Lecture	14
Off Site	111
Seminar	10
Workshop	15

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Portfolio	AS1	Portfolio	50	
Exam	AS2	Part-Seen	50	3

Aims

To gain an insight into selected areas of food and nutrition from a work related learning and research perspective, which may be relevant to future career choice and to encourage links with academic study and the workplace. To develop and practice specific world of work (WoW) and Graduate Development (GD) skills to increase self-awareness and employability

Learning Outcomes

After completing the module the student should be able to:

- 1 Critically review and analyse academic literature and reach logical conclusions.
- 2 Communicate and liaise effectively with a work related agency taking responsibility for the conduction and reporting of a project.
- 3 Develop specific graduate and reflective skills to enhance work related learning.

Learning Outcomes of Assessments

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

Report	2	3
EXAM	1	

Outline Syllabus

Each student will select a topic and carry out an in depth investigation in conjunction with an outside agency and produce an output (e.g a booklet, poster, laboratory report), a copy of which will be available to the agency. Students will attend lectures from the WoW team and researchers in order to develop further subjective and specific graduate skills.

Learning Activities

Work independently and as part of a team, managing time and setting own objectives. Students will be placed with an agency where they will be required to understand the working of the agency and carry out a project selected by the agency in conjunction with University Staff. The project may require group or individual study. To attend World of Work lectures and training workshops to develop high level graduate skills. Research presentations will be given by research active colleagues which students will build upon to produce high quality reviews of the topics.

Notes

To evaluate professional practise in food and nutrition applied to practitioners in the workplace (including research) and provide an opportunity to develop in depth projects of chosen topics, one in conjunction with an outside agency and the other based on research. To enhance existing graduate skills and develop as a potential employee through experiential learning. Evidence from this module may contribute to WoW certification.