

Liverpool John Moores University

Title: Clinical Nutrition
Status: Definitive
Code: **6108SSLN** (123123)
Version Start Date: 01-08-2016

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

Team	Leader
Julie Abayomi	Y
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Academic Level: FHEQ6
Credit Value: 10
Total Delivered Hours: 21.5
Total Learning Hours: 100
Private Study: 78.5

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	12
Practical	5
Workshop	3

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	AS1	Seen Exam	100	1.5

Aims

To understand the relationship between nutrition, pathology and clinical outcome for selected disorders and the value of therapeutic nutrition. This module examines the role of nutrition in the treatment and outcome of a variety of disorders. It examines the theory of dietary change and nutritional support.

Learning Outcomes

After completing the module the student should be able to:

- 1 Discuss the nutritional significance of a variety of pathological states
- 2 Critically evaluate the theoretical basis for, and the value of, therapeutic nutritional regimens for a variety of clinical disorders

Learning Outcomes of Assessments

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

Exam	1	2
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Outline Syllabus

You will study clinical aspects of nutrition including hospital related malnutrition, its identification and management, focussing on methods of nutrition support. You will also build on level 5 materials, particularly biochemistry and nutrition in the life cycle and relate this to clinical conditions such as CVD, obesity, diabetes and metabolic disorders to gain an appreciation of the role nutrition plays in the cause, prevention and/or management of clinical conditions.

Learning Activities

The module is taught via lectures, practical sessions and workshops. Practicals and workshops will be used to expand on material covered by the lecture. You will be expected to contribute and this may involve researching material prior to/during the practical/workshop and bring what you have found to share with the group. Please be prepared to contribute to the discussion. You will need to bring your white kitchen coats to the practical sessions as they will involve food preparation.

Notes

This module builds on level 5 modules, particularly Nutrition & Exercise Physiology & Biochemistry.