## **Liverpool** John Moores University

Title: Clinical Nutrition Status: Definitive

Code: **6113SSLN** (125014)

Version Start Date: 01-08-2021

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

Team	Leader
Ian Davies	Υ

Academic Credit Total

Level: FHEQ6 Value: 20 Delivered 41.5

Hours:

Total Private

**Learning** 200 **Study**: 158.5

Hours:

# **Delivery Options**

Course typically offered: Semester 1

Component	Contact Hours		
Lecture	20		
Practical	10		
Workshop	10		

**Grading Basis:** 40 %

## **Assessment Details**

Category	Short Description	Description	Weighting (%)	Exam Duration
Report	AS1	Report (2500 words)	50	
Exam	AS2	Seen Exam (1.5hrs)	50	1.5

#### Aims

To understand the relationship between nutrition, pathology and clinical outcomes 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
- 3 Critically evaluate recent advances in nutrition, health and disease

### **Learning Outcomes of Assessments**

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

Report	1	2	3
Exam	1	2	3

## **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 lifecycle 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/lab coats to the practical sessions as they will involve food preparation or lab work.

#### **Notes**

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