

Module Ti	itle:	Nutrition			Leve	el:	4	Credit Value:		20
Module code:		CMP415	Is this a new module?	V A C		_	Code of module being replaced:		CI	MP408
Cost Centre: GACM		GACM	JACS3 code:		B300					
Trimester(s) in which to be offered:		2	With effect from:		Octo	ber 18				
School:	PRACT: SACIAL X LIFA SCIANCAC			Module Leader		Vic Grah	am			
Scheduled learning and teaching hours				18 hrs						
Guided independent study			182 hrs							
Placement				0 hrs						
Module duration (total hours)				200 hrs						
Programn	ne(s)	in which to be o	ffered					С	ore	Option
BSc (Hons) Acupuncture						✓				
BSc (Hons) Complementary Therapies for Healthcare					✓					
BSc (Hons) Rehabilitation and Injury Management ✓ □										
Pre-requisites										
None										
0.00										
Office use only Initial approval October 2018										
APSC approval of modification				Version 1						
Have any derogations received SQC approval?				Yes □ No ✓						



Module Aims

The aims of the module are:

- 1. To develop the student's knowledge of diet and nutrition to enhance the treatment protocol with aftercare guidance: encompassing the physiological and biochemical importance of the macronutrients and micronutrients.
- 2. To understand what comprises a healthy diet or a poor diet, and how changing diet can affect health.

Intended Learning Outcomes						
Key skills for employability						
K K K K K K	 KS1 Written, oral and media communication skills KS2 Leadership, team working and networking skills KS3 Opportunity, creativity and problem-solving skills KS4 Information technology skills and digital literacy KS5 Information management skills KS6 Research skills KS7 Intercultural and sustainability skills KS8 Career management skills KS9 Learning to learn (managing personal and professional development, selfmanagement) KS10 Numeracy 					
At	the end	d of this module, students will be able to	Key Skills			
			KS1	KS3		
		ribe the dietary components and their process of polism.	KS4	KS6		
			KS9	KS10		
2 Examine different theoretical approaches to die and review current research into these areas			KS1	KS3		
		nine different theoretical approaches to diet and nutrition eview current research into these areas	KS4	KS6		
	and review durient recourses into those drode					
			KS1	KS3		
3	3 Explain dietary disorders and the associated illnesses.		KS4	KS6		
			KS9			
			KS1	KS3		
		ss the dietary needs of clients and educate clients to	KS4	KS6		
	adopt self-care procedures			KS9		



Transferable/key skills and other attributes

Ability to communicate well in groups and with others.

Numeracy calculating BMI and BMR of self and peers

The ability to compiling and writing reports.

Engagement in managing their own learning and to see guidance to enhance personal development

Elements of this module have been designed to match the National Occupational Standards for Nutritional Therapy.

Derogations	
Not Applicable	

Assessment:

Assessment One:

The workbook is designed so that the student has the opportunity to reflect on each of the online lessons. It is also aimed at enhancing the students underpinning knowledge of the subject whilst widening their perception of diet and nutrition within the therapeutic environment.

Assessment number	Learning Outcomes to be met	Type of assessment	Weighting (%)	Duration (if exam)	Word count (or equivalent if appropriate)
1	1 to 4	Coursework	100%	N/A	2000



Learning and Teaching Strategies:

The module will be taught as an online learning module. Throughout the module students will work independently through each of the on-line sessions. Support to students is provided through group workshops and an online discussion forum.

Indicative Syllabus outline:

The physiological and metabolic use of major and minor nutrients and their roles in maintaining a balanced diet.

Dietary disorders, their causes and the ways in which nutritional or pharmacological intervention can help to prevent or treat the disorders.

Recognising eating disorders.

Orthodox and complementary therapeutic approaches to diet and nutrition and link this to current issues in health care.

Understanding vitamins and minerals.

Evaluation and process requests for nutritional therapy

Understanding and assessing BMR & BMI

Prepare to advise and educate the client

Enable the client to practise and use the self-care procedures

Evaluate the effectiveness and use of the self-care procedures

Bibliography:

Essential reading

Lanham-New, S., Macdonald, I. and Roche, H. (2010), *Nutrition and Metabolism*. London. John Wiley and Sons.

Rolfes, R., Pinna, K. and Whitney, E. (2011), *Understanding Normal and Clinical Nutrition*. 9th ed. Andover: Wadsworth Cengage Learning.



Other indicative reading

Nelms, M., Long, S and Lacey, K. (2009), *Medical Nutrition Therapy: A Case Study Approach.* 3rd ed. Andover: Wadsworth Cengage Learning.

Department of Health (2012), *Manual of Nutrition*. 12th ed. London: The Stationery Office; Great Britain.

Journals

Nutrition This journal is available as an e-journal. Please note that you will need to be logged into Athens to access it.

Nutrition and Health This journal is available as an e-journal. Please note that you will need to be logged into Athens to access it