

Module specification

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Module code	NAD 401
Module title	Professional Practice
Level	4
Credit value	20
Faculty	Social and Life Sciences
HECoS Code	100744
Cost Code	GADT

Programmes in which module to be offered

Programme title	Is the module core or option for this programme
BSc (Hons) Nutrition and Dietetics	Core

Pre-requisites

N/A

Breakdown of module hours

Learning and teaching hours	36 hrs
Placement tutor support	0 hrs
Supervised learning e.g. practical classes, workshops	0 hrs
Project supervision (level 6 projects and dissertation modules only)	0 hrs
Total active learning and teaching hours	36 hrs
Placement / work based learning	0 hrs
Guided independent study	164 hrs
Module duration (total hours)	200 hrs

For office use only	
Initial approval date	31/8/22
With effect from date	September 2022
Date and details of revision	
Version number	1

Module aims

This module will introduce students to the professional aspects of dietetics, looking at both clinical and non-clinical settings.

Module Learning Outcomes - at the end of this module, students will be able to:

1	Demonstrate understanding and awareness of core professional values, behaviours and standards of practice – including both the HCPC and BDA standards and expectations.
2	Demonstrate awareness of systems, governance structures and processes within a health and social care context (e.g NHS).
3	Demonstrate awareness of interprofessional learning and collaborative practice
4	Demonstrate awareness of the profession of dietetics, including varied work contexts and the challenges of dietetics in the UK and worldwide

Assessment

Indicative Assessment Tasks:

This section outlines the type of assessment task the student will be expected to complete as part of the module. More details will be made available in the relevant academic year module handbook.

Assessment 1: Group presentation on a chosen topic related to the topics covered in the module, and covering learning outcomes 1-4.

Assessment number	Learning Outcomes to be met	Type of assessment	Weighting (%)
1	1-4	Presentation	100%

Derogations

A minimum grade of 40% must be achieved in all assessment components in order to pass the module and progress to level 5

Learning and Teaching Strategies

The Active Learning Framework (ALF) will be utilised in the delivery of this module through synchronous and asynchronous content. It will consist of lectures, workshops, seminars, interactive online content and practical work. The workshops will support class lectures and enable students to develop communication skills and foster creativity and innovation through the sharing of ideas. Practical work will enable students to experience and research other settings and share their findings with each other. Inter-professional, collaborative learning will feature as a core component of the learning and teaching approach.

Indicative Syllabus Outline

The module will cover the following indicative content:

Introduction to dietetics as a career, both in and outside the NHS.

Introduction to core professional values, behaviours and standards of practice – including HCPC and BDA standards and expectations.

Introduction to personal and professional development, including developing as a reflective practitioner

Communication: oral, written, and electronic commonly used by health care professionals.

Social and environmental factors influencing dietetic care services

Developing awareness around integrity, legal and ethical responsibilities – including legislation applicable to equality, diversity and inclusion

Appropriate use of social media

Systems, governance structures and processes within a health and social care context (including national health and social care leadership policy guidance).

Person identifiable information, including: legislation, regulatory guidance, protocols and individual responsibility governing the security, confidentiality, disclosure and sharing of information.

Introduction to Inter-professional learning and collaborative practice.

Indicative Bibliography:

Please note the essential reads and other indicative reading are subject to annual review and update.

Essential Reads

British Dietetic Association (2008). *Code of Professional Conduct*. Birmingham: BDA

British Dietetic Association (2008). *Guidance on records and record-keeping*. Birmingham: BDA

British Dietetic Association (2016). *The Nutrition Toolkit for Healthcare Catering*. Birmingham: BDA

British Dietetic Association (2020). *Curriculum Framework for Pre-registration education and training of dietitians*. Birmingham: BDA

British Dietetic Association (2020). *Model and Process for Nutrition and Dietetic Practice*. Birmingham: BDA

British Dietetic Association (BDA, n.d.) *Tool for Reflection*

Health and Care Professions Council (2016). *Guidance on conduct and ethics for students*. London: HCPC

Health and Care Professions Council (2016). *Standards of conduct, performance and ethics: Your duties as a registrant*. London: HCPC

Skills for Health (2016) *Core Skills Training Framework*

Employability skills – the Glyndŵr Graduate

Each module and programme is designed to cover core Glyndŵr Graduate Attributes with the aim that each Graduate will leave Glyndŵr having achieved key employability skills as part of their study. The following attributes will be covered within this module either through the content or as part of the assessment. The programme is designed to cover all attributes and each module may cover different areas.

Core Attributes

Engaged
Enterprising
Creative
Ethical

Key Attitudes

Commitment
Curiosity
Resilience
Confidence
Adaptability

Practical Skillsets

Digital Fluency
Organisation
Leadership and Team working
Critical Thinking
Emotional Intelligence
Communication