

## Module specification

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Module code	NAD 602
Module title	Advanced Dietetic Practice
Level	6
Credit value	40
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	24 hrs
Placement tutor support	0 hrs
Supervised learning e.g. practical classes, workshops	24 hrs
Project supervision (level 6 projects and dissertation modules only)	0 hrs
<b>Total active learning and teaching hours</b>	<b>48 hrs</b>
Placement / work based learning	0 hrs
Guided independent study	352 hrs
<b>Module duration (total hours)</b>	<b>400 hrs</b>

<b>For office use only</b>	
Initial approval date	31/8/22
With effect from date	September 2024
Date and details of revision	
Version number	1

## Module aims

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This module is the final in the series of progressive dietetics modules, with one at each level of the programme. The aim of this module is to further develop skills learned at level 4 and 5, and to apply these to a full range of clinical conditions. This will include methods of dietetic assessment (BDA Model and Process) with reference to specific clinical conditions and including patients with multiple conditions; developing practical ability in diet history taking; estimating nutritional requirements (including more advanced areas such as critical care), writing care plans, evaluating practice, critiquing the evidence-base for practice.

The core qualities of reflective practice and working within professional standards will be central to the module.

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

1	Apply the Model and Process of Dietetic Assessment (BDA, 2020) to more advanced clinical case-based tasks, demonstrating a critical awareness of patient centred care, ethical decision-making and evidence-based practice.
2	Further develop practical skill in individual patient assessment, including greater awareness and critical understanding of the role of psycho-social aspects.
3	Demonstrate professional attributes, including management and critical reflection of own learning, interprofessional working, communication skills and leadership.
4	Demonstrate ability to apply profession-specific clinical governance standards.

## Assessment

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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: OSCE assessment

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

## Derogations

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A minimum grade of 40% must be achieved in all assessment components in order to pass the module.

## **Learning and Teaching Strategies**

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The Active Learning Framework (ALF) will be utilised in the delivery of this module through synchronous and asynchronous content. It will consist of lectures, seminars, interactive online content, practical demonstrations and activities. Practical sessions provide the opportunity to gain experience with different population groups across a range of settings and will support lectures, enabling students to develop applied skills and foster creativity and innovation through the sharing of ideas.

## **Indicative Syllabus Outline**

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The module will cover the following indicative content:

- The process of dietetic assessment; complex and advanced care pathways; implementation and critical understanding of interventions; a critical evaluation of outcomes
- Further development of knowledge and skills in anthropometric measurement, physical assessments and observations and how these contribute to the assessment-care-review process
- Further development of knowledge, understanding and interpretation of biochemical measurements and reference standards used in dietetic assessment
- Further developing skills in dietary assessment, including more complex presentations and scenarios than at level 5.
- Advanced critical analysis and application of nutritional care and dietetic practice in both acute and chronic conditions, including medical, surgical, paediatric and mental health.
- Development of understanding of artificial feeding – including further types of tube feeding and further development of knowledge and skills in parenteral nutrition
- Further consideration of rehabilitation and reablement in dietetic care – particularly in the post-acute phase.
- Further developing skills in reflective practice.
- Consideration of the process of challenging practice of others.
- Consideration of leadership in dietetics, with opportunity to demonstrate leadership skills.
- Advanced application of Information governance standards (including confidentiality and record keeping) and ability to critically reflect on these processes.

## **Indicative Bibliography:**

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

### **Essential Reads**

British Dietetic Association (BDA; 2020). *The Model and Process of Nutrition and Dietetic Practice*.

Gandy, J. (ed) (2018). *The Manual of Dietetic Practice* (6th ed). Wiley, Blackwell.

### **Other indicative reading**

Boud, D., Keogh, R., and Walker, D. (eds) (1985). *Reflections: turning experience into learning*. London: Kogan Page

Elia, M., Ljunqvist, O., Stratton., R. J., Lanham-New, S., Davies, S. C. (2013). *Clinical Nutrition*. Wiley, Blackwell

Gable, J., & Herrmann, T. (2016). *Counselling Skills for Dietitians*, Third Ed, Wiley, Blackwell

Hickson, M & Smith, S (eds). 2018. *Advanced Nutrition and Dietetics in Nutrition Support*. Wiley, Blackwell.

Lawrence, J., Gandy, J., & Douglas, P. (eds) (2016). *Dietetic and Nutrition Case Studies*. Wiley, Blackwell

Mahan, L. K., & Raymond, J. L. (2016). *Krause's Food & the Nutrition Care Process-E-Book*. Elsevier Health Sciences.

## **Employability skills – the Glyndŵr Graduate**

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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  
Creative  
Ethical

### **Key Attitudes**

Commitment  
Curiosity  
Resilience  
Confidence  
Adaptability

### **Practical Skillsets**

Digital Fluency  
Organisation  
Critical Thinking  
Emotional Intelligence  
Communication