

Module specification

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Module code	NAD 604
Module title	Practice Placement 3
Level	6
Credit value	0
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	0 hrs
Placement tutor support	8 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	8 hrs
Placement / work based learning	500 hrs
Guided independent study	50 hrs
Module duration (total hours)	558 hrs

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

Module aims

The overall aim of this final placement is to provide students with the opportunity to consolidate their learning and development in the clinical environment in professional situations under supervision and guidance. Learning opportunities within the practice placement experience will allow students to advance their competence in knowledge, communication and professional skills to the point of proficiency required for registration with the HCPC.

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

1	Demonstrate a thorough working knowledge of clinical dietetic practice
2	Demonstrate sufficient ability across the full range of dietetic competencies, such that the student meets the standard expected of a graduate level dietitian upon completion of the placement.
3	Demonstrate a commitment to reflective practice and taking personal responsibility for learning progression and professional development.
4	Demonstrate a dedication to excellence of practice, including the processes of sharing knowledge and good practice.
5	Reach the appropriate competencies on the Placement Competency Matrix for this stage of study.

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:

Assessment number	Learning Outcomes to be met	Type of assessment	Weighting (%)
1	1-5	Portfolio	Pass/fail

Derogations

This module must be passed for students to complete the Nutrition and Dietetics BSc programme. If a student fails to achieve any of the competencies, reassessment will be by repeat training and by the same mode as the original assessment. Any designated period of clinical placement may normally only be repeated once.

Reassessment of this module is subject to programme regulations regarding total number of placement hours permitted (ie usually not more than 1500 total hours). Time lost due to absence must be made up to ensure sufficient hours are completed. -This would normally be by extended the length of the placement

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, 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

The module will cover the following indicative content:

14 week NHS placement (approved dietetic department)

- Undertake a range of activities to develop competency in all areas of dietetic practice
- Develop competency in line with the Placement Competency Matrix for Placement 3
- Gather evidence of competence and collate this in portfolio form.
- Engage in regular feedback sessions with practice team (mentor or weekly supervisor).

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 (2009). Good practice in consent: a guide for dietitians. Birmingham: BDA

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

British Dietetic Association (2020) Nutrition and dietetic care process. Birmingham: BDA

British Dietetic Association (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. London: HCPC

Health and Care Professions Council (2011). Standards of continuing professional development. London: HCPC

Health and Care Professions Council (2013). Standards of proficiency for dietitians. 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
Creative
Ethical

Key Attitudes

Commitment
Curiosity
Resilience
Confidence
Adaptability

Practical Skillsets

Digital Fluency
Organisation
Critical Thinking
Emotional Intelligence
Communication