

## MODULE DESCRIPTOR

### Module Title

Practice Placement B

Reference	HS2160	Version	1
Created	March 2023	SCQF Level	SCQF 8
Approved	June 2023	SCQF Points	30
Amended	June 2020	ECTS Points	15

### Aims of Module

To prepare and provide students with the ability to appraise and integrate academic theory with the practical skills required of a Dietitian in professional situations, under appropriate supervision and guidance. To enable students to apply a person centred management approach and demonstrate professional values to all service users.

### Learning Outcomes for Module

On completion of this module, students are expected to be able to:

- 1 Assess service users needs to develop safe and appropriate dietetic care plans, demonstrating effective management of own workload
- 2 Discuss clinical reasoning in relation to dietetic assessment and outcomes.
- 3 Communicate effectively with service users, carers, practice educators and appropriate members of the interprofessional team, understand own role and that of others within the team.
- 4 Identify service users' health improvement needs and devise appropriate intervention strategies using an enabling approach.
- 5 Demonstrate the values and attitudes required of a dietitian, displaying professionalism at all times, and identifying areas for professional development, whilst managing own health and wellbeing.

### Indicative Module Content

This practice-learning based module will include experiential learning. Application of safe practice including mandatory training and protocols. Professional practice, standards, policies and procedures. Assessment, treatment and management of service users. Clinical reasoning, problem solving, enablement and goal setting. Use of relevant professional documentation. Shared decision making. Transferring knowledge and skills from academic modules and the available evidence base to support practice. Communication with service users, educators, tutors, interdisciplinary team members, support staff and other relevant parties. Care, compassion respect and empathy. Team working, time management, administrative duties, organisation. Reflection, personal and professional development and learning opportunities, and contracts. HCPC and BDA. Nutrition and Dietetics Care model and process. Portfolio development. Fitness to Practice.

### Module Delivery

This is a work based practice module in a dietetic practice setting, which has been approved for placement provision, and monitored, by the Scottish Cluster Dietetic Placements group. Workshops to prepare students for the supervised placement setting and assessment methodology.

### Indicative Student Workload

	Full Time	Part Time
Contact Hours	10	N/A
Non-Contact Hours	N/A	N/A
Placement/Work-Based Learning Experience [Notional] Hours	290	N/A
TOTAL	300	N/A
<i>Actual Placement hours for professional, statutory or regulatory body</i>	450	

### ASSESSMENT PLAN

*If a major/minor model is used and box is ticked, % weightings below are indicative only.*

#### Component 1

Type:	Practical Exam	Weighting:	100%	Outcomes Assessed:	1, 2, 3, 4, 5
Description:	Practice Based learning assessed as a competence via portfolio of evidence by the Practice Educator in the dietetic practice setting.				

### MODULE PERFORMANCE DESCRIPTOR

#### Explanatory Text

Placement portfolio assessing placement learning outcomes comprises 100% of the module grade. Achievement of placement learning outcomes will demonstrate achievement of module learning outcomes.

Module Grade	Minimum Requirements to achieve Module Grade:
<b>Pass</b>	Student has achieved a pass in all placement learning outcomes
<b>Fail</b>	Student has failed in one, or more, placement learning outcome(s)
<b>NS</b>	Non-submission of work by published deadline or non-attendance for examination

**Module Requirements**

Prerequisites for Module	Successful completion of stage 1
Corequisites for module	None.
Precluded Modules	None.

**ADDITIONAL NOTES**

This placement will form part of the evidence of satisfactory completion of 1,000 hours of practice education required by the British Dietetic Association. Placement B is credit rated, but no grade is attributed to the module.

**INDICATIVE BIBLIOGRAPHY**

- 1 Placement B Student Portfolio (2022) Dietetic Placement Portfolios & Profiles | Dietetic Placements Scotland | RGU
- 2 British Dietetic Association (2021) Model and Process for Nutrition and Dietetic Practice  
2021-BDA-Model-and-Process-for-Nutrition-and-Dietetic-Practice.pdf
- 3 GANDY, J., ed., 2019. Manual of Dietetic practice. 6th ed. Hoboken: John Wiley & Sons.
- 4 Health and Care Professions Council Standards of Proficiency Dietitians (2013) Dietitians | (hcpc-uk.org)