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## MODULE DESCRIPTOR

### Module Title

Clinical Skills for Dietetics

Reference	HS3129	Version	1
Created	February 2018	SCQF Level	SCQF 9
Approved	July 2018	SCQF Points	15
Amended		ECTS Points	7.5

### Aims of Module

To develop students effective communication, education, and consultation skills, integrating these with the knowledge and attitudes essential for clinical practice.

### Learning Outcomes for Module

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

- 1 Demonstrate robust assessment skills and generate a nutrition and dietetic diagnosis.
- 2 Demonstrate clinical reasoning skills required to determine appropriate outcomes and goals for dietetic care.
- 3 Plan an appropriate dietary regimen to achieve dietetic outcomes, taking into account individual circumstances, and provide practical dietary advice for a service user.
- 4 Demonstrate effective communication, education and consultation skills, using a person-centred approach.
- 5 Critically appraise the roles and responsibilities of the interprofessional team in assessing, treating, intervening and caring for a service user.

### Indicative Module Content

Consent, Nutrition and Dietetic Care Model and Process, clinical reasoning, evidence-based practice, counselling, behaviour change, goal setting, outcomes. Multi-disciplinary team working, monitoring and evaluation of dietetic practice. Record keeping. Professionalism and Ethics. Reflection. Health and safety/risk assessment.

### Module Delivery

Web-based materials, workshops including role play, simulation, and interactions with volunteer patients/service users.

**Indicative Student Workload**

	Full Time	Part Time
Contact Hours	50	N/A
Non-Contact Hours	100	N/A
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	N/A
<i>Actual Placement hours for professional, statutory or regulatory body</i>		

**ASSESSMENT PLAN**

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

**Component 1**

Type:	Coursework	Weighting:	100%	Outcomes Assessed:	1, 2, 3, 5
Description:	Written assignment.				

**Component 2**

Type:	Practical Exam	Weighting:	0%	Outcomes Assessed:	3, 4
Description:	Service user consultation assessed as a competence.				

**MODULE PERFORMANCE DESCRIPTOR****Explanatory Text**

Component 1 (examination) comprises 100% of the module grade, and Component 2 (OSPE) is assessed as a competence. A minimum of 40%/Grade D is required to pass the module.

Module Grade	Minimum Requirements to achieve Module Grade:
<b>A</b>	A in C1, and a pass in C2.
<b>B</b>	B in C1, and a pass in C2.
<b>C</b>	C in C1, and a pass in C2.
<b>D</b>	D in C1, and a pass in C2.
<b>E</b>	D in C1, and a fail in C2; or E in C1, irrespective of pass or fail in C2.
<b>F</b>	F in C1, irrespective of pass or fail in C2.
<b>NS</b>	Non-submission of work by published deadline or non-attendance for examination

**Module Requirements**

Prerequisites for Module	Successful completion of Stage 2, or equivalent.
Corequisites for module	HS3128 Clinical Nutrition and Dietetics
Precluded Modules	None.

**INDICATIVE BIBLIOGRAPHY**

- 1 Pearson, D and Croker H. Chapter 1.3. Changing Health Behaviour, in Gandy, J. (Ed) (2019) Manual of Dietetic Practice, 6th ed. Chichester: Wiley Blackwell.
- 2 Gable, J and Herrmann T. (2016). Counselling skills for dietitians, 3rd ed., Oxford: Wiley Blackwell.
- 3 British Dietetic Association (2016). Model and process for nutrition and dietetic practice. British Dietetic Association. <https://www.bda.uk.com/uploads/assets/395a9fc7-6b74-4dfa-bc6fb56a6b790519/ModelProcess2016v.pdf> Accessed August 2020.
- 4 Holli, B.B., and Beto, J.A. (2018). Nutrition counseling and education skills; a guide for professionals, 7th ed. Philadelphia: Wolters Kluwer.
- 5 Rollnick S., Miler W.R. and Butler C.C. (2008) Motivational interviewing in health care: helping patients change behaviour. New York: The Guilford Press.
- 6 The bibliography will be updated annually to ensure the articles used are current to dietetic practice and reflect key issues.