

Subject Description Form

Subject Code	FSN5027
Subject Title	Practicum II
Credit Value	3
Level	5
Co-requisite	FSN5021 / ABCT5021 Food preparation and Menu Planning, FSN5022 / ABCT5022 Nutritional Assessment, FSN5023 / ABCT5023 Public Health Nutrition, FSN5024 / ABCT5024 Nutrition and Health for Older Adults, FSN5025 / ABCT5025 Nutrition Education and Counselling, and FSN5026 / ABCT5026 Practicum I
Objectives	The aim of this subject is to provide students with professional placement experience in the designated community settings which would enable the students to develop further and apply specific skills or competencies learned in the programme (e.g. nutritional assessment, program planning, evaluation, counselling, management, data analysis, health promotion and policy development, etc.). Students are expected to demonstrate ethical and professional practice through upholding the AfN Standards of Ethics, Conduct and Performance.
Intended Learning Outcomes	Upon successfully completing this subject, students will be able to: <ul style="list-style-type: none"> a) Demonstrate sound understanding of the planning, implementation and evaluation processes of nutrition programs with groups and communities in collaboration with key stakeholders; b) Demonstrate professionalism, evidence-based practice, problem-solving and effective communication skills. c) Conduct projects using appropriate research methods, ethical procedures and data analysis.
Subject Synopsis/ Indicative Syllabus	Students will be given the opportunity to participate in a nutrition program demonstrating an understanding of the planning, implementation and evaluation process. They will explain and promote the role and importance of food and nutrition literacy through the program to individuals in the communities. Each student will work with his/her Chief supervisor in the designated community setting.
Teaching/Learning Methodology	Students are expected to have 60 working/training hours in the designated community setting (e.g. food companies, kindergarten, school and community centers). Learning activities involve nutrition program planning, writing proposals and written report as well as seminar presentation.

Assessment Methods in Alignment with Intended Learning Outcomes	Specific assessment methods/tasks	% weighting	Intended subject learning outcomes to be assessed (Please tick as appropriate)		
			a	b	c
	1. Performance of the placement	60%	✓	✓	✓
	2. Individual Seminar Presentation	20%	✓		✓
	3. Individual Written Reports	20%	✓	✓	✓
	Total	100%			
	Performance of the placement: The students’ performance of the placement is graded by the Chief supervisor. It includes the planning, implementation and evaluation of the nutrition programs. It is used to assess the learning outcomes a, b and c.				
	Individual seminar presentation: The student is required to give an individual presentation on the nutrition program/service conducted for their placement. It is used to assess learning outcomes a and b.				
	Individual written report: The students are required to write individual reports on the service proposal and final written report on their nutrition program/service for their placement. It is used to assess learning outcomes a, b and c.				
Student Study Effort Expected	Class contact:				
	▪ Placement		60 hours		
	▪ Seminar		6 hours		
	Other student study effort:				
	▪ Writing proposals, data processing and final report		50 hours		
	▪ Preparing presentation		10 hours		
	Total student study effort:		126 hours		
Reading List and References	Related books and journal articles.				