

Unit Title:

Applying the principles of nutrition as part of a personal training programme

Level: 3
Credit value: 6
Guided learning hours: 40

Unit expiry date: 31/12/2013

Unit purpose and aim

This unit covers the learner's ability to apply the principles of nutrition to support client goals as part of an exercise and physical activity programme.

Learning Outcomes		Assessment Criteria		
1	Understand the principles of nutrition	1.1 Describe the structure and function of the digestive system		
	or riutilition	1.2 Explain the meaning of key nutritional terms including:		
		• diet		
		 healthy eating 		
		nutrition		
		balanced diet		
		1.3 Describe the function and metabolism of:		
		 macro nutrients 		
		 micro nutrients 		
		1.4 Explain the main food groups and the nutrients they contribute to the diet		
		1.5 Identify the calorific value of nutrients		
		1.6 Explain the common terminology used in nutrition including:		
		 UK dietary reference values (DRV) 		
		 recommended daily allowance (RDA) 		
		 recommended daily intake (RDI) 		
		glycemic Index		
		1.7 Interpret food labelling information		
		1.8 Explain the significance of healthy food preparation		
		1.9 Explain the relationship between nutrition, physical activity body composition and health including:		
		 links to disease / disease risk factors 		
		 cholesterol 		
		 types of fat in the diet 		

2	Understand key guidelines in relation to	2.1	Identify the range of professionals and professional bodies involved in the area of nutrition
	nutrition	2.2	Explain key healthy eating advice that underpins a healthy diet
		2.3	Describe the nutritional principles and key features of the National food model/guide
		2.4	Define portion sizes in the context of the National food model/guide
		2.5	Explain how to access reliable sources of nutritional information
		2.6	Distinguish between evidence-based knowledge versus the unsubstantiated marketing claims of suppliers
3	Understand nationally recommended practice in	3.1	Explain professional role boundaries with regard to offering nutritional advice to clients
	relation to providing nutritional advice	3.2	Explain the importance of communicating health risks associated with weight loss fads and popular diets to clients
		3.3	Evaluate the potential heath and performance implications of severe energy restriction, weight loss and weight gain
		3.4	Identify clients at risk of nutritional deficiencies
		3.5	Explain how cultural and religious dietary practices can influence nutritional advice
		3.6	Describe safety, effectiveness and contraindications relating to protein and vitamin supplementation
		3.7	Explain why detailed or complex dietary analysis that incorporates major dietary change should always be referred to a Registered Dietician
4	Understand the relationship between	4.1	Define the role of carbohydrate, fat and protein as fuels for aerobic and anaerobic energy production
	nutrition and physical activity	4.2	Explain the components of energy expenditure and the energy balance equation
		4.3	Explain how to calculate an estimate of Basal Metabolic Rate (BMR)
		4.4	Explain how to estimate energy requirements based on physical activity levels and other relevant factors
		4.5	Identify energy expenditure for different physical activities
		4.6	Evaluate the nutritional requirements and hydration needs of clients engaged in physical activity
5	Understand how to collect information	5.1	Explain why it is important to obtain clients' informed consent before collecting nutritional information
	relating to nutrition	5.2	Describe the information that needs to be collected to offer nutritional advice to clients
		5.3	Explain the legal and ethical implications of collecting nutritional information
		5.4	Describe different formats for recording nutritional information
		5.5	Explain why confidentiality is important when collecting nutritional information
		5.6	Describe issues that may be sensitive when collecting nutritional information
		5.7	Explain different methods that can be used to measure body composition and health risk in relation to weight

6	Understand how to use	6.1	Describe basic dietary assessment methods
	nutritional information	6.2	Explain how to analyse and interpret collected information so that clients' needs and nutritional goals can be identified with reference to the National food model/guide recommendations
		6.3	Describe how to interpret information gained from methods used to assess body composition and health risk in relation to weight
		6.4	Explain how to sensitively divulge collected information and 'results' to clients
		6.5	Explain how to recognise the signs and symptoms of disordered eating and healthy eating patterns
		6.6	Describe the key features of the industry guidance note on 'Managing users with suspected eating disorders'
		6.7	Explain the circumstances in which a client should be recommended to visit their GP about the possibility of referral to a Registered Dietician
7	Understand the principles of nutritional goal setting	7.1	Explain how to apply the principles of goal setting when offering nutritional advice
	with clients	7.2	Explain how to translate nutritional goals into basic healthy eating advice that reflects current National guidelines
		7.3	Explain when people other than the client should be involved in nutritional goal setting
		7.4	Define which other people could be involved in nutritional goal setting
		7.5	Identify the barriers which may prevent clients achieving their nutritional goals
		7.6	Explain how to apply basic motivational strategies to encourage healthy eating and prevent non-compliance or relapse
		7.7	Explain the need for reappraisal of clients' body composition and other relevant health parameters at agreed stages of the programme
8	Be able to collect and analyse nutritional	8.1	Collect information needed to provide clients with appropriate healthy eating advice
	information	8.2	Record information about clients and their nutritional goals in an approved format
		8.3	Analyse collected information including nutritional needs and preferences in relation to the clients current status and nutritional goals

9 Be able to apply the principles of nutrition to a physical activity	9.1	Access and make use of credible sources of educational information and advice in establishing nutritional goals with clients
programme	9.2	Design and agree nutritional goals that are compatible with the analysis, accepted good practice and national guidelines
	9.3	Ensure that the nutritional goals support and integrate with other programme components
	9.4	Agree review points with the clients
	9.5	Review the clients understanding of how to follow the nutritional advice as part of their physical activity programme
	9.6	Monitor, evaluate and review the clients' progress towards

their nutritional goals

Assessment

Assessment for this unit will consist of candidates completing a worksheet and a detailed client case study. These assessments will be assessed locally and internally verified.

All of the information and materials required for the assignment, and associated documentation can be found on the OCR website: www.ocr.org.uk

Evidence requirements

Candidates must fully complete the assignment and demonstrate competence in all of the assessment criteria. The assignment paperwork has been designed to ensure that all assessment criteria have been met.

Guidance on assessment and evidence requirements

Learners must provide evidence of their ability to apply the principles of nutrition to a physical activity programme by collecting and analysing appropriate information and agreeing nutritional goals with clients that are compatible with the analysis, accepted good practice and national guidelines.

The document referred to in AC 6.6 is downloadable from the qualification page of the OCR website.

Details of relationship between the unit and national occupational standards

Instructing Physical Activity and Exercise 2009 NOS

D462 Apply the principles of nutrition to support client goals as part of an exercise and physical activity programme

Resources

OCR strongly advises that teaching and development of subject content and associated skills be referenced to real vocational situations, through the utilisation of appropriate work-based contact, vocationally experienced delivery personnel, and real life case studies.

Candidates should be encouraged to read around the subject and have an appropriate knowledge of the application of the appropriate legislation (eg Health and Safety).

Centres will need to provide appropriate assessment facilities for candidates that comply with the regulations laid down by OCR in the *Admin guide: Vocational Qualifications* (A850) and the *JCQ Instructions for Conducting Examinations*, available on the OCR website www.ocr.org.uk

Centres will need to meet the above requirements when they seek centre approval from OCR.

Centres should ensure that appropriate physical resources are available in line with guidance provided in the Centre Handbook.

Additional information

For further information regarding administration for this qualification, please refer to the OCR document 'Admin Guide: Vocational Qualifications' (A850).