

## **Component Specification**

## **Health Promotion**

## NFQ Level 6

## 6N2214

1. Component Details

Title	Health Promotion	
Teideal as Gaeilge	Cur chun Cinn na Sláinte	
Award Class	Minor	
Code	6N2214	
Level	6	
Credit Value	15	
Purpose	The purpose of this award is to equip the learner with the knowledge, skill and competence to raise community awareness of health related issues, holistic approaches to health and to establish and evaluate health promotion programmes.	
Learning Outcomes	Learners will be able to:	
	1	Explain how food is converted into energy and identify the factors that can affect the energy requirements of an individual: weight, height and exercise level
	2	Outline current diet guidelines and explain the link between exercise and well-being
	3	Demonstrate a basic knowledge of substance and drug abuse
	4	Demonstrate an awareness about common illnesses in the population: Emphysema, COPD, Asthma, Diabetes, Heart Disease, etc
	5	Identify health issues in the local community

- 6 Identify key agencies at local and national level e.g. medical, social, education, religious and sporting
- 7 Demonstrate the importance of being a positive role model in promoting a healthy lifestyle in others
- 8 Identify ways to facilitate change through creative means
- 9 Identify local resources i.e. funding, key personnel, facilities, etc
- 10 Identify tasks required for successful implementation of a planned event e.g. design information sheet, booking event, guest speaker
- 11 Use creative means to promoting healthy living and be able to motivate people (e.g. staff, clients, etc)
- 12 Adhere to budget guidelines
- 13 Review of set targets and identifying key issues of a planned event
- 14 Evaluate their own lifestyle choices
- 15 Appraise the need for a holistic (mind/body/spirit) approach to wellbeing
- 16 Set health promotion targets to promote a healthier lifestyle
- 17 Develop a health promotion event relevant to the local community
- 18 Demonstrate understanding of how best to motivate people
- 19 Know how to empower the individual in the local community i.e. education, access to resources, etc
- 20 Organise a healthy living event e.g. relevant seminar, food demonstration, hike, walk, exercise/dance/yoga class
- 21 Delegate responsibilities to team members as appropriate and supervise team members as required
- 22 Identify possible solutions and make recommendation for implementation on future events.

#### Assessment

General Information	Details of FET assessment requirements are set out in Assessment Guidelines for Providers.		
	All FET assessment is criterion referenced. Successful achievement of the award is based on learners attaining the required standards of knowledge, skill or competence.		
	The techniques set out below an approach to assessment for this circumstances providers may ide techniques through the provider validation which are <b>reliable</b> and appropriate to their context.	component. In exceptional entify alternative assessment 's application for programme	
	Assessment of a number of com across programmes for delivery outcomes of each minor award a	provided that the learning	
	Group or team work may form part of the assessment, provided each learner's achievement is separately assessed.		
	All providers are required to sub of their application for programm will include information relating t assessment. See current FET va www.qqi.ie.	ne validation. Assessment Plans o scheduling and integration of	
Assessment Techniques	In order to demonstrate that they have reached the standards of knowledge, skill and competence identified in all the learning outcomes, learners are required to complete the assessment(s) below.		
	The assessor is responsible for instruments (e.g. project and ass papers), assessment criteria and the techniques identified below a requirements.	signment briefs, examination d mark sheets, consistent with	
	Programme validation will require providers to map each learning outcome to its associated assessment technique. See current FET validation guidelines at <u>www.qqi.ie</u> .		
	All learning outcomes <b>must</b> be assessed and achieved		
	Project	50%	
	Learner Record	50%	
Description			
	Project		

A project is a response to a brief devised by the assessor. A project is usually carried out over an extended period of time. Projects may involve research, require investigation of a topic, issue or problem or may involve process such as a design task, a performance or practical activity or production of an artefact or event.

### Learner Record

A learner record is the learner's self-reported and self-reflective record in which he/she describes specific learning experiences, activities, responses and skills acquired.

Recognition of Prior Learning (RPL)	Learners may be assessed on the basis of their prior knowledge and experience. Providers must be specifically quality assured to assess learners by this means. To do so they must complete B10, see Provider's Quality Assurance Guidelines and be included on the Register of RPL approved providers. See RPL Guidelines at www.fetac.ie for further information and registration details.
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Grading	Pass	50% - 64%
	Merit	65% - 79%
	Distinction	80% - 100%

Specific Validation Requirements	There are no specific validation requirements for this award
Supporting Documentation	None
Access	To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of

have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.

# TransferSuccessful completion of this component award enables the<br/>learner to transfer to programmes leading to other certificates<br/>where this component is a mandatory or an elective requirement.

### 2. FET Award Standards

QQI award standards are determined within the National Framework of Qualifications (NFQ), <u>http://www.nfq-qqi.com</u>. QQI determines standards for the education and training awards that it makes itself and that are made by providers to whom it has delegated authority to make an

award. Providers offering programmes leading to QQI awards **must** have their programme(s) validated in accordance with current validation policy (see <u>www.qqi.ie</u>).

Award standards are designed to be consistent with the NFQ's award classes i.e. major, special purpose, supplemental and minor awards. They are expressed in terms of **learning outcomes** i.e. concise statements of what the learner is expected to know or be able to do in order to achieve a particular award. Learning outcomes for FET awards are contained within the associated specifications:

AWARD CLASS	STANDARDS	AWARDS
Major Award	Certificate Specification	Certificate (Levels 1 to 5) Advanced Certificate (Level 6)
Supplemental Award	Supplemental Specification	Supplemental Certificate (Level 3 to 6)
Special Purpose	Specific Purpose Specification	Specific Purpose Certificate (Levels 3 to 6)
Minor Award	Component Specification	Component Certificate (Levels 1 to 6)

Award standards are thresholds, they describe standards of knowledge, skill or competence to be acquired, and where appropriate, demonstrated, by a learner before an award may be made.

Award standards will be reviewed from time to time as necessary. Minor changes may be made by the QQI executive outside the review cycle where necessary. Changes to standards are published on QQI's website. Providers with validated programmes and providers with delegated authority to make awards are responsible for monitoring relevant standards and making necessary responses to changes.

### 3. FET Credit

Every FET certificate and component specification includes an FET credit value (Table 1). FET credit is quantified in multiples of 5 FET credits (up to 50 hours of learner effort). Learner effort is based on the time taken by typical learners at the level of the award to achieve the learning outcomes for the award. It includes all learning time involved including: guided learning hours, self-directed learning and assessment.

### Table 1: FET Credit Values

NFQ Level	Major Awards Credit Values	Default Credit Values Minor Awards	Other Permitted Minor Award Credit Values	Special Purpose and Supplemental Award Credit Value Ranges
1 2	20 30	5 5	10 10	
3	60	10	5,20	>5 and<60
4	90	10	5,15,20	>5 and<90
5	120	15	5,10,30	>5 and <120
6	120	15	5,10,30	>5 and <120

### **Guide to Level**

Learning outcomes at this level include a comprehensive range of skills which may be vocationally-specific and/or of a general supervisory nature, and require detailed theoretical understanding. The outcomes also provide for a particular focus on learning skills. The outcomes relate to working in a generally autonomous way to assume design and/or management and/or administrative responsibilities. Occupations at this level would include higher craft, junior technician and supervisor.

Strand	Sub-strand	Nature of learning
Knowledge	Breadth	Specialised knowledge of a broad area
	Kind	Some theoretical concepts and abstract thinking, with significant underpinning theory
Know How & Skill	Range	Demonstrate a comprehensive range of specialised skills and tools
	Selectivity	Formulate responses to well defined abstract problems
Competence	Context	Act in a range of varied and specific contexts involving creative and non-routine activities; transfer and apply theoretical concepts and/or technical or creative skills to a range of contexts
	Role	Exercise substantial personal autonomy and often take responsibility for the work of others and/or for the allocation of resources; form and function within, multiple and complex heterogeneous groups.
	Learning to Learn	Learn to evaluate own learning and identify needs within a structured learning environment; assist others in identifying learning needs
	Insight	Express an internalised, personal world view, reflecting engagement with others.

Extract from 'Determinations for the Outline National Framework of Qualifications': NQAI