

Module Documentation



EDUS06001

Learning and Innovation Skills

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EDUS06001

Learning and Innovation Skills

Short Title	Learning & Innovation Skills		
Full Title	Learning and Innovation Skills		
Attendance	N/A	Discipline	142 Education Science
Coordinator	Carina Ginty	Department	Humanities
Official Code	EDUS06001	NFQ Level	06
		ECTS Credit	05

Module Description

The aim of this module is to empower students with the skills to be successful in third level education and the workplace. This module combines online learning activities and small group workshops to focus on areas such as academic writing, creative thinking, problem solving, communications, career planning, report writing, innovation, technology and presentation skills.

Learning Outcomes

On completion of this module the learner will/should be able to

1. Analyse time management skills;
2. Appraise different learning styles and apply appropriate learning strategies;
3. Engage in creative problem solving and work as an effective group member;
4. Appraise appropriate and available information sources applicable to particular contexts;
5. Demonstrate ability in academic writing and referencing sources of information;
6. Apply the basic principles of critical thinking / problem solving and communication skills.

Teaching and Learning Strategies

This module will be delivered primarily using active learning strategies and student centred discussions. Module content and delivery mechanisms will be tailored to the discipline of study.

Assessment Strategies

Assessments may include written, oral, visual and group assessment methods and where appropriate assessment should be integrated with other modules and the first year experience programmes (e.g PASS participation, Induction and assessment strategies for other first year modules).

Repeat Assessment Procedures

Students will have the opportunity to present repeat assessments in the autumn.

Module Dependencies

Prerequisite Modules

None

Corequisite Modules

None

Incompatible Modules

None

Indicative Syllabus

Learning and Innovation Skills is an experiential module which helps students to develop the skills required to be successful in third level. Active learning strategies and student centered discussions play a critical role.

Each programme can choose from a suite of active learning techniques that link to the programmes discipline area. All teaching and learning strategies selected need to meet the learning outcomes of the Learning and Innovation Skills Module.

The module should ideally be delivered as a weekly active learning workshops and /or seminars. This can be supported by online resources.

Please note: All content and activities can be contextualised to the discipline area of the programme.

CourseWork / Assessment Breakdown

CourseWork / Continuous Assessment	100 %
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Coursework Assessment Breakdown

Description	Outcome Assessed	% of Total	Assessment Week
Continuous Assessments	1,2,3,4,5,6	100	OnGoing

End Exam Assessment Breakdown

Description	Outcome Assessed	% of Total	Assessment Week
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ACCS Mode Workload

Type	Location	Description	Hours	Frequency	Avg Wkly Wrkld
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Total Average Weekly Learner Workload 0.00 Hours

Open Learning Mode Workload

Type	Location	Description	Hours	Frequency
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					Avg Wkly Wrkld
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Total Average Weekly Learner Workload 0.00 Hours					
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Distance Learning Mode Workload					
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Type	Location	Description	Hours	Frequency	Avg Wkly Wrkld
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Total Average Weekly Learner Workload 0.00 Hours					
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Part Time Mode Workload					
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Type	Location	Description	Hours	Frequency	Avg Wkly Wrkld
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Total Average Weekly Learner Workload 0.00 Hours					
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Full Time Mode Workload					
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Type	Location	Description	Hours	Frequency	Avg Wkly Wrkld
Lecture	Not Specified	Workshop/Seminar	3	Weekly	3.00

Total Average Weekly Learner Workload 3.00 Hours					
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Online Learning Mode Workload					
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Type	Location	Description	Hours	Frequency	Avg Wkly Wrkld
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Total Average Weekly Learner Workload 0.00 Hours					
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Module Resources					
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Module Book Resources					
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Recommended Reading

Burns, Tom & Sinfield, Sandra, *Essential Study Skills: The Complete Guide to Success*, Sage, London.

Burns, Tom and Sinfield, Sandra, *Teaching Learning and Study Skills: A Guide for Tutors*, Sage, London.

Gaskell, Philip, *Standard Written English: a Guide*, Open University, Edinburgh.

Jaques, David, *Learning in Groups*, Kogan Page, London.

Berger, John, *Ways of Seeing*, BBC and Penguin Books, London.

McConalogue, Tom, *Eat the Elephants and Fight the Ants: How to Take More Control of your Time*, Blackhall, Dublin.

Moran, Aidan, *Managing Your Own Learning at University*, UCD Press, Dublin.

Northedge, Andrew, *The Good Study Guide*, Open University, Milton Keynes.

Powell, Stuart, *Returning to Study: a Guide for the Professional*, Open University, Buckingham.

Van den Brink-Budgen, Roy, *Critical Thinking For Students: Learn the Skills of Critical Assessment and Effective Argument*, How To Books, Oxford.

(For all required and recommended reading the most recently published textbook will apply)

Module Alternate Book Resources

None

Module Other Resources

Skills4Study <http://www.skills4studycampus.com/palgrave/> (Registered students can access internally through Moodle)

Module URLs

None

Additional Information

None

Approval Information

School Approval by Nicola Griffin on 22-05-2014

Academic Council on 22-05-2014

Programme Membership

Code	Intake Year	Programme Title
GA_KCDAG_H08	201600	Bachelor of Science (Honours) in Computing and Digital Media
GA_BMASG_H08	201500	Bachelor of Business (Honours) in Marketing and Sales
GA_BFING_B07	201500	Bachelor of Business in Finance
GA_BBENG_B07	201500	Bachelor of Business with Entrepreneurship
GA_BFING_H08	201500	Bachelor of Business (Honours) in Finance and Economics
GA_BMASG_B07	201500	Bachelor of Business in Marketing and Sales
GA_BBUSI_C06	201500	Higher Certificate in Business

GA_BBUSG_B07	201500	Bachelor of Business
GA_BBENG_H08	201500	Bachelor of Business (Honours) with Entrepreneurship
GA_BBISG_H08	201500	Bachelor of Science (Honours) in Business Information Systems
GA_BBUAG_H08	201500	Bachelor of Business (Honours)
GA_BHUMA_B07	201500	Bachelor of Business in Human Resources
GA_BHUMA_H08	201500	Bachelor of Business (Honours) in Human Resources
GA_BBISG_B07	201500	Bachelor of Science in Business Information Systems
GA_BHUMA_B07	201500	Bachelor of Arts in Human Resource Management
GA_KSOAG_H08	201500	Bachelor of Science (Honours) in Computing in Software Development
GA_KSOFG_B07	201500	Bachelor of Science in Computing in Software Development
GA_OREMG_B07	201500	Bachelor of Business in Retail Management
GA_OCULI_B07	201500	Bachelor of Business in Culinary Arts
GA_HHERG_H08	201500	Bachelor of Arts (Honours) in Heritage Studies
GA_OCULG_B07	201500	Bachelor of Business in Culinary Arts
GA_HHERG_B07	201500	Bachelor of Arts in Heritage Studies
GA_HHERG_B07	200900	Bachelor of Arts in Heritage Studies
GA_OTOUG_B07	201500	Bachelor of Business in Tourism Management
GA_BACCG_H08	201500	Bachelor of Business (Honours) in Accounting
GA_OCPCG_C06	201500	Higher Certificate in Arts in Culinary Arts - Professional Chef Programme
GA_OHCAG_B07	201500	Bachelor of Business in Hotel & Catering Management
GA_OHCAG_H08	201500	Bachelor of Arts (Honours) in Hotel & Catering Management
GA_OHOPG_C06	201500	Higher Certificate in Arts in Hotel and Hospitality Operations
GA_OEVEG_B07	201500	Bachelor of Business in Event Management with Public Relations
GA_KCDMG_B07	201600	Bachelor of Science in Computing and Digital Media
GA_OTOUG_C06	201500	Higher Certificate in Business in Tourism
GA_BRUAG_H08	201500	Bachelor of Business (Honours) in Rural Enterprise and Agri-Business
GA_BRUAG_B07	201500	Bachelor of Business in Rural Enterprise and Agri-Business
GA_BAGRI_C06	201500	Higher Certificate in Business in Agriculture
GA_SAFMG_B07	201500	Bachelor of Science in APPLIED FRESHWATER AND MARINE
GA_SAGRI_C06	201500	Certificate in Agriculture

GA_SCMLG_H08	201500	Bachelor of Science (Honours) in MEDICAL SCIENCE
GA_SFSCG_H08	201500	Bachelor of Science (Honours) in Forensic Science and Analysis
GA_SABBG_H08	201500	Bachelor of Science (Honours) in Applied Biology and Biopharmaceutical Science
GA_SABBG_B07	201500	Bachelor of Science in Applied Biology and Biopharmaceutical Science
GA_SPHYG_H08	201500	Bachelor of Science (Honours) in IN PHYSICS AND INSTRUMENTATION
GA_SCHPG_H08	201500	Bachelor of Science (Honours) in CHEMICAL AND PHARMACEUTICAL
GA_SAFMG_H08	201500	Bachelor of Science (Honours) in APPLIED FRESHWATER & MARINE
GA_SCHPG_B07	201500	Bachelor of Science in CHEMICAL AND PHARMACEUTICAL
GA_SPHYG_B07	201500	Bachelor of Science in IN PHYSICS AND INSTRUMENTATION
GA_SPHYG_C06	201500	Higher Certificate in Science in IN PHYSICS AND INSTRUMENTATION
GA_SABBG_C06	201500	Higher Certificate in Science in Applied Biology and Biopharmaceutical Science
GA_SAFMG_C06	201500	Higher Certificate in Science in APPLIED FRESHWATER & MARINE
GA_SCHPG_C06	201500	Higher Certificate in Science in CHEMICAL AND PHARMACEUTICAL
GA_SFSCG_B07	201500	Bachelor of Science in Forensic Science and Analysis
GA_SFSCG_C06	201500	Higher Certificate in Science in Forensic Science and Analysis
GA_SCMLG_B07	201500	Bachelor of Science (exit award for Medical Science Students)
GA_ACONG_B07	201500	Bachelor of Arts in Contemporary Art
GA_SMEDC_E06	201500	Certificate in Science in Medical Device Technology
GA_DGRAP_B07	201600	Bachelor of Arts in Design
GA_DGRAP_H08	201600	Bachelor of Arts (Honours) in Design
GA_DGRAP_H08	201600	Bachelor of Arts (Honours) in Design
GA_DAPPL_B07	201600	Bachelor of Science in Applied Design
GA_DAPPL_H08	201600	Bachelor of Science (Honours) in Applied Design
GA_OCULI_H08	201600	Bachelor of Business (Honours) in Culinary Innovation and Enterprise
GA_ACONG_C06	201500	Higher Certificate in Arts in Contemporary Art
GA_ACONG_H08	201500	Bachelor of Arts (Honours) in Contemporary Art
GA_OHOTE_H08	201600	Bachelor of Arts (Honours) in Hotel & Catering Management

GA_GCULI_C06	201600	Higher Certificate in Arts in Culinary Arts - Professional Chef Programme
GA_OEVEN_H08	201600	Bachelor of Business (Honours) in Event Management with Public Relations
GA_FINTE_H08	201600	Bachelor of Business (Honours) in International Tourism Management
GA_GCULI_C06	201600	Higher Certificate in Arts in Culinary Arts - Professional Chef Programme
GA_GCULI_H08	201600	Bachelor of Arts (Honours) in Culinary and Gastronomic sciences
GA_GCULI_B07	201600	Bachelor of Arts in Culinary and Gastronomic sciences
GA_ORETA_H08	201600	Bachelor of Business (Honours) in Retail Management
GA_OCULI_B07	201600	Bachelor of Business in Culinary Innovation and Enterprise
GA_SFORE_H08	201600	Bachelor of Science (Honours) in Forensic Science and Analysis
GA_SSESG_H08	201500	Bachelor of Science (Honours) in Sport and Exercise Science
GA_SEXIT_C06	201700	Higher Certificate in Science in Exit award for Medical Science
GA_ECOMP_H08	201600	Bachelor of Engineering (Honours) in Computer and Electronic Engineering
GA_ECOMP_H08	201700	Bachelor of Engineering (Honours) in Computer and Electronic Engineering
GA_ECOMP_H08	201600	Bachelor of Engineering (Honours) in Computer and Electronic Engineering