

# Postgraduate Certificate Food Allergy Diseases





## Postgraduate Certificate Food Allergy Diseases

- » Modality: online
- » Duration: 8 weeks
- » Certificate: TECH Global University
- » Credits: 6 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: [www.techtitute.com/us/medicine/postgraduate-certificate/food-allergy-diseases](http://www.techtitute.com/us/medicine/postgraduate-certificate/food-allergy-diseases)

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# 01

# Introduction

Food allergies have become, in recent decades, some of the most frequent allergies in specialist consultations. Their diagnosis and approach have undergone constant evolution which requires professionals in this field to permanently update their knowledge of the advances in this field of work. In this course we offer you the possibility to acquire and put into practice this new knowledge in a high intensity training course.





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*Food allergies have become a constant in specialist consultations. Become one of the most in-demand professionals of today”*

Allergology has seen how, in recent years, the number of people affected by the different forms of manifestation of the disease has increased notably. In the last two decades, this increasing trend has been particularly noticeable among children. And yet, very few countries have specialized services in this medical field.

This prevalence has led to allergy being considered a major health problem: according to the WHO, hundreds of millions of people suffer from rhinitis, one of the most common allergy conditions, and at least 300 million suffer from asthma. In addition to these figures, there is an enormous variety of other common and new allergies that have become commonplace in the specialist's office.

This training program has been created with the aim of providing professionals with specific training in the field of allergology to equip them with the most up-to-date knowledge in diagnosis and intervention.

In this sense, the professional must be able to offer their patients a study of their disease in which the recognition of allergens is a priority in order to work towards a lifestyle that aims to avoid symptoms and, with them, the progression of the disease.

During this training, you will learn about new lines of research and practice in allergic disease with a special interest in areas such as asthma and diagnosis by inflammatory genotypes or measurements: induced sputum, flow cytometry, measurement of cytokines and interleukins.

A comprehensive refresher program that will also allow you to incorporate Big Data and telemedicine skills. Work routines that will provide you with a new spectrum of performance and permanent growth.

This **Postgraduate Certificate in Food Allergy Diseases** offers you the characteristics of a high-level scientific, teaching, and technological course. These are some of its most notable features:

- ♦ The latest technology in online teaching software
- ♦ Highly visual teaching system, supported by graphic and schematic contents that are easy to assimilate and understand
- ♦ Practical cases presented by practising experts
- ♦ State-of-the-art interactive video systems
- ♦ Teaching supported by telepractice
- ♦ Continuous updating and recycling systems
- ♦ Autonomous learning: full compatibility with other occupations
- ♦ Practical exercises for self-evaluation and learning verification
- ♦ Support groups and educational synergies: questions to the expert, debate and knowledge
- ♦ Communication with the teacher and individual reflection work
- ♦ Content that is accessible from any fixed or portable device with an Internet connection
- ♦ Supplementary documentation databases are permanently available, even after the course



*Get up-to-date in one of the most in-demand specialties, with 30-40% of the world's population affected by allergies"*





*Update your knowledge in Food Allergies and incorporate the use of new drugs and treatments into your practice"*

Our teaching staff is composed of medical professionals and practising specialists. In this way, we ensure that we provide you with the training update we are aiming for. A multidisciplinary team of doctors trained and experienced in different environments, who will develop the theoretical knowledge in an efficient way, but, above all, will bring their practical knowledge derived from their own experience to the course: one of the differential qualities of this training.

This mastery of the subject is complemented by the effectiveness of the methodology used in the design of this course in Food Allergies. Developed by a multidisciplinary team of e-learning experts, it integrates the latest advances in educational technology. This way, you will be able to study with a range of comfortable and versatile multimedia tools that will give you the operability you need in your training.

The design of this program is based on Problem-Based Learning: an approach that conceives learning as a highly practical process. To achieve this remotely, we will use telepractice: with the help of an innovative interactive video system, and learning from an expert, you will be able to acquire the knowledge as if you were actually dealing with the scenario you are learning about. A concept that will allow you to integrate and fix learning in a more realistic and permanent way.

*With a methodological design based on proven teaching techniques, this course will take you through different teaching approaches to allow you to learn in a dynamic and effective way.*

*Our innovative telepractice concept will give you the opportunity to learn through an immersive experience, which will provide you with a faster integration and a much more realistic view of the contents: learning from an expert.*



# 02 Objectives

Our objective is to train highly qualified professionals for work experience. An objective that is complemented, moreover, in a global manner, by promoting human development that lays the foundations for a better society. This objective is focused on helping medical professionals reach a much higher level of expertise and control. A goal that, in just six months, you will be able to achieve with a highly intensive and precise course.





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*If your goal is to take a step towards achieving the highest medical quality, this is the course for you: A training program that aspires to excellence”*



## General Objectives

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- Define 21st century allergology
- Recognize new forms of allergic disease conditions
- Review the latest international practices in allergology
- Learn the new international lines of research in allergology
- Become familiar with new approaches
- Recognize the importance of allergic disease in primary care morbidity.
- Recognize allergens for appropriate preventive intervention and reduce the risk of exposure as a priority preventive measure





## Specific Objectives

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- Study the most prevalent food allergies today
- Analyze the main forms of food allergy in pediatrics
- Learn how to use the main techniques for diagnosing and treating food allergies
- Understand the different food groups, their classification and taxonomy
- Understand the different molecular profiles of different food allergies: vegetables, fish and seafood, fruits and nuts, legumes
- Diagnose and treat the most prevalent food allergies in children: Milk and egg allergy and fish allergy



*Acquire the necessary knowledge to offer quality practice in the field of allergology, providing your patients with expert and effective care”*



03

# Course Management

For our course to be of the highest quality, we are proud to work with a teaching staff of the highest level, chosen for their proven track record. Professionals from different areas and fields of expertise that make up a complete, multidisciplinary team. A unique opportunity to learn from the best.



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*An impressive teaching staff, made up of professionals from different areas of expertise, will be your teachers during your training: A unique opportunity not to be missed”*



## International Guest Director

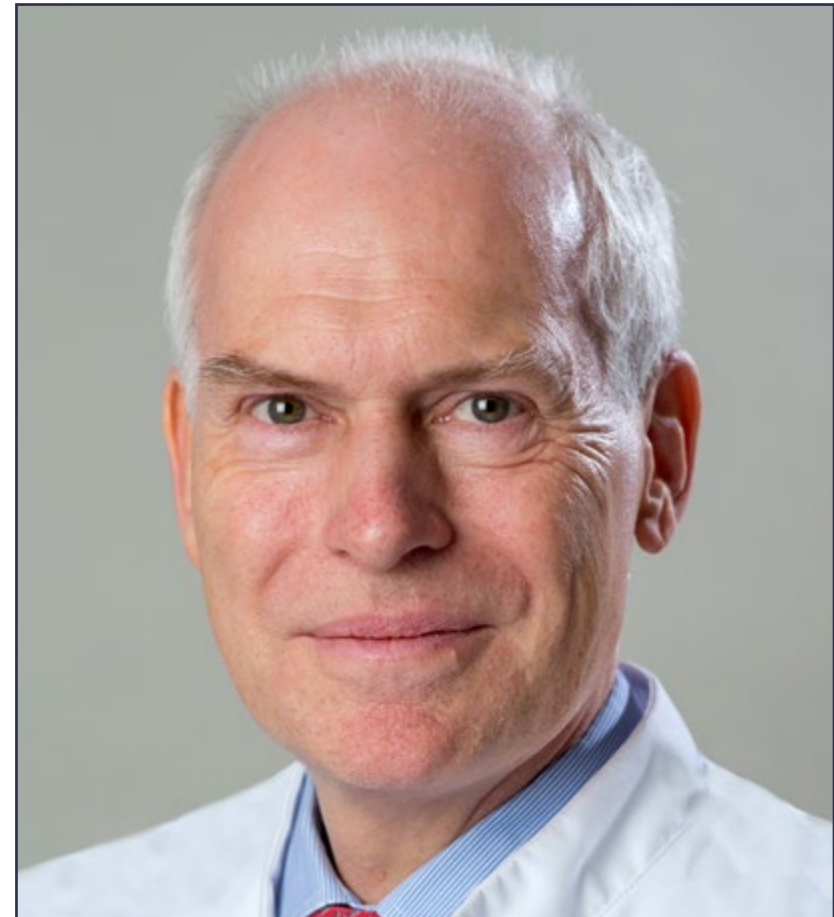
Dr. Torsten Zuberbier's outstanding professional and research career has left an indelible mark on the medical management of allergic diseases. The expert's healthcare competencies and prestige have enabled him to serve for almost two decades as President of the Foundation of the European Center for Allergy Research.

He also holds the main management positions at the Institute for Allergy Research at the Charité Berlin University and at the Fraunhofer Institute for Translational Medicine and Pharmacology, together with Professor Marcus Maurer.

On the other hand, his clinical work focuses on Urticaria, Neurodermatitis, Respiratory and Food Allergies and Allergic Rhinitis. However, his research and experimental work has been devoted to Mast Cell Biology, Mastocytosis and Atopic Dermatitis. Specifically, his studies have delved into the interaction of these immune cells with tissue-type cells. In this way, through a three-dimensional skin model, he has examined the close relationship between these processes and the development of other pathologies such as Eczema and Epidermal Neoplasia.

In this regard, this expert has numerous academic articles in scientific journals of global impact. He is Deputy Editor of the Journal of the German Dermatological Society and a member of the Advisory Board of the Allergo Journal. In these publications, the specialist has also disclosed his views on the relevance of Translational Medicine and the importance of accelerating the applied integration of the latest scientific knowledge.

In addition to this work, Dr. Zuberbier is President of the Global Allergy and Asthma Network of Excellence (GA<sup>2</sup>LEN), initiated by the European Union. He has also been Director General of the Dermatology, Venereology and Allergology Clinic of the Charité and has led the Allergie-Centrum-Charité of the Berlin-Mitte Dermatology Clinic.



## Dr. Zuberbier, Torsten

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- Co-Director of the Fraunhofer Institute for Translational Medicine and Pharmacology
- President of the Foundation of the European Center for Allergy Research
- Chairman of the Global Allergy and Asthma Excellence Network (GA<sup>2</sup>LEN)
- Co-Director General of the Clinic of Dermatology, Venereology and Allergology of the Charité
- Director of the Allergie-Centrum-Charité of the Dermatology Clinic Berlin-Mitte
- Head Physician for Dermatology at the Virchow Clinic in Berlin
- Honorary Doctorate of the University of Athens
- Specialist in Dermatology at the University of Perth Australia
- Medical Degree at the Freie Universität Berlin

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*Thanks to TECH, you will be able to learn with the best professionals in the world”*

## Management



### Dr. Fernández Nieto, María del Mar

- ♦ Assistant Physician, Allergology Unit, Jiménez Díaz Foundation IIS CIBERES (Respiratory Diseases)
- ♦ Member of the SEAIC Asthma Committee
- ♦ Member of the NeumoMadrid Asthma Group
- ♦ Member of the SEPAR Asthma Working Group
- ♦ Member of ERS
- ♦ Member of EAACI

## Professors

### Dr. Arochena Gómez, Lourdes

- ♦ Attending Physician of the Allergology Department at Jiménez Díaz Foundation
- ♦ Member of the Multidisciplinary Asthma Unit at Jiménez Díaz Foundation
- ♦ Master's Degree: "Talent in Allergy" 2017. IE Business School, Madrid
- ♦ Member of the SEAIC Asthma Committee
- ♦ Member of EAACI and ERS



# 04

# Structure and Content

The contents of this course have been developed by the different experts on this course, with a clear purpose: to ensure that our students acquire each and every one of the necessary skills to become true experts in this field.

A complete and well-structured program that will take you to the highest standards of quality and success.







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*This Postgraduate Certificate in Food Allergy Diseases contains the most complete and up-to-date scientific program on the market”*

## Module 1. Food allergies. Epidemiology, Diagnosis, and Treatment

- 1.1. Food Allergy. Classification and Taxonomy
- 1.2. Milk Allergy
- 1.3. Egg Allergy
- 1.4. Fish Allergy
- 1.5. Seafood Allergy
- 1.6. Fruit and Nut Allergy
- 1.7. Legume Allergy
- 1.8. Allergy to Other Plant-Based Foods
- 1.9. Gluten Allergy
- 1.10. Allergy to Additives and Preservatives





“ *A comprehensive teaching program, structured in well-developed teaching units, oriented towards learning that is compatible with your personal and professional life”*



# 05 Methodology

This training program provides you with a different way of learning. Our methodology uses a cyclical learning approach: **Relearning.**

This teaching system is used, for example, in the most prestigious medical schools in the world, and major publications such as the **New England Journal of Medicine** have considered it to be one of the most effective.



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*Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"*



## At TECH we use the Case Method

What should a professional do in a given situation? Throughout the program, students will face multiple simulated clinical cases, based on real patients, in which they will have to do research, establish hypotheses, and ultimately resolve the situation. There is an abundance of scientific evidence on the effectiveness of the method. Specialists learn better, faster, and more sustainably over time.

*With TECH you will experience a way of learning that is shaking the foundations of traditional universities around the world.*



According to Dr. Gérvas, the clinical case is the annotated presentation of a patient, or group of patients, which becomes a "case", an example or model that illustrates some peculiar clinical component, either because of its teaching power or because of its uniqueness or rarity. It is essential that the case is based on current professional life, trying to recreate the real conditions in the physician's professional practice.

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*Did you know that this method was developed in 1912, at Harvard, for law students? The case method consisted of presenting students with real-life, complex situations for them to make decisions and justify their decisions on how to solve them. In 1924, Harvard adopted it as a standard teaching method”*

The effectiveness of the method is justified by four fundamental achievements:

1. Students who follow this method not only achieve the assimilation of concepts, but also a development of their mental capacity, through exercises that evaluate real situations and the application of knowledge.
2. Learning is solidly translated into practical skills that allow the student to better integrate into the real world.
3. Ideas and concepts are understood more efficiently, given that the example situations are based on real-life.
4. Students like to feel that the effort they put into their studies is worthwhile. This then translates into a greater interest in learning and more time dedicated to working on the course.



## Relearning Methodology

At TECH we enhance the Harvard case method with the best 100% online teaching methodology available: Relearning.

This university is the first in the world to combine the study of clinical cases with a 100% online learning system based on repetition, combining a minimum of 8 different elements in each lesson, a real revolution with respect to the mere study and analysis of cases.

*Professionals will learn through real cases and by resolving complex situations in simulated learning environments. These simulations are developed using state-of-the-art software to facilitate immersive learning.*





At the forefront of world teaching, the Relearning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best online university (Columbia University).

With this methodology, more than 250.000 physicians have been trained with unprecedented success in all clinical specialties regardless of surgical load. Our pedagogical methodology is developed in a highly competitive environment, with a university student body with a strong socioeconomic profile and an average age of 43.5 years old.

*Relearning will allow you to learn with less effort and better performance, involving you more in your specialization, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation to success.*

In our program, learning is not a linear process, but rather a spiral (learn, unlearn, forget, and re-learn). Therefore, we combine each of these elements concentrically.

The overall score obtained by TECH's learning system is 8.01, according to the highest international standards.



This program offers the best educational material, prepared with professionals in mind:



#### Study Material

All teaching material is produced by the specialists who teach the course, specifically for the course, so that the teaching content is highly specific and precise.

These contents are then applied to the audiovisual format, to create the TECH online working method. All this, with the latest techniques that offer high quality pieces in each and every one of the materials that are made available to the student.



#### Surgical Techniques and Procedures on Video

TECH introduces students to the latest techniques, the latest educational advances and to the forefront of current medical techniques. All of this in direct contact with students and explained in detail so as to aid their assimilation and understanding. And best of all, you can watch the videos as many times as you like.



#### Interactive Summaries

The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

This exclusive multimedia content presentation training Exclusive system was awarded by Microsoft as a "European Success Story".



#### Additional Reading

Recent articles, consensus documents and international guidelines, among others. In TECH's virtual library, students will have access to everything they need to complete their course.







#### Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, TECH presents real cases in which the expert will guide students, focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.



#### Testing & Retesting

We periodically evaluate and re-evaluate students' knowledge throughout the program, through assessment and self-assessment activities and exercises: so that they can see how they are achieving your goals.



#### Classes

There is scientific evidence on the usefulness of learning by observing experts: The system termed Learning from an Expert strengthens knowledge and recall capacity, and generates confidence in the face of difficult decisions in the future.



#### Quick Action Guides

TECH offers the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help students progress in their learning.



# 06 Certificate

The Postgraduate Certificate in Food Allergy Diseases guarantees you, in addition to the most rigorous and update training, access to a Postgraduate Certificate issued by TECH Global University.





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*Successfully complete this training and receive your university degree without travel or laborious paperwork”*

This program will allow you to obtain your **Postgraduate Certificate in Food Allergy Diseases** endorsed by **TECH Global University**, the world's largest online university.

**TECH Global University** is an official European University publicly recognized by the Government of Andorra (*official bulletin*). Andorra is part of the European Higher Education Area (EHEA) since 2003. The EHEA is an initiative promoted by the European Union that aims to organize the international training framework and harmonize the higher education systems of the member countries of this space. The project promotes common values, the implementation of collaborative tools and strengthening its quality assurance mechanisms to enhance collaboration and mobility among students, researchers and academics.

This **TECH Global University** title is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

Title: **Postgraduate Certificate in Food Allergy Diseases**

Modality: **online**

Duration: **8 weeks**

Accreditation: **6 ECTS**





health future  
confidence people  
education information tutors  
guarantee accreditation teaching  
institutions technology learning  
community commitment  
personalized service innovation  
knowledge present quality  
development languages  
virtual classroom



## Postgraduate Certificate Food Allergy Diseases

- » Modality: online
- » Duration: 8 weeks
- » Certificate: TECH Global University
- » Credits: 6 ECTS
- » Schedule: at your own pace
- » Exams: online

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