

Postgraduate Certificate

Balanced Feed Manufacturing:
Processes, Quality Control and
Critical Points for Nutritionists





Postgraduate Certificate Balanced Feed Manufacturing: Processes, Quality Control and Critical Points for Nutritionists

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/pk/nutrition/postgraduate-certificate/balanced-feed-manufacturing-processes-quality-control-critical-points-nutritionists

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01

Introduction

The current world population is estimated to be 7.6 billion people and is expected to increase to 8.6 billion by 2030, making animal nutrition one of the called-upon disciplines to help solve the problem of producing sufficient and economical protein to efficiently and sustainably meet this growing demand. With this high-level specialization, the nutritionist will specialize in balanced feeds, quality control and critical points for nutrition.





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Join the elite with this highly effective training and open new paths to help you advance in your professional progress"

This Postgraduate Certificate will teach you the whole process that must be followed in the manufacture of balanced food to design, elaborate and evaluate the manufacture of the same for animals, from the design of the formula (diet) to the different points to be evaluated to determine the quality, safety and performance of a finished feed for animals.

The program tackles theoretical and practical specialized knowledge in the attainment of a product that complies with what is formulated on paper and has all the quality and innocuousness in order to reach the desired benefit in the animals that consume it.

This Postgraduate Certificate is designed for professionals to update and perfect their technical and practical knowledge in this field. A comprehensive and effective Postgraduate Certificate that will help you to achieve a higher level of skills.

An ambitious, broad, structured and interconnected proposal which covers everything from the fundamental and relevant principles of nutrition to feed manufacturing. A program that includes all the high-level features of a scientific, educational and technological course.

This **Postgraduate Certificate in Balanced Feed Manufacturing: Processes, Quality Control and Critical Points for Nutritionists** contains the most complete and up-to-date scientific program on the market. The most important features of the program include:

- The latest technology in online teaching software
- A 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 forums.
- 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



A Postgraduate Certificate that will enable you to work in Animal Nutrition and Diet with the solvency of a high-level professional.



Become one of the most demanded professionals of the moment: learn from our Postgraduate Certificate in Balanced Feed Manufacturing: Processes, Quality Control and Critical Points for Nutritionists.

Our teaching staff is made up of professionals from different fields related to this specialty. This way, we ensure that we provide you with up-to-date knowledge, which is what we are aiming for. A multidisciplinary team of professionals trained and experienced in different settings, who will work through theoretical content in an efficient way, but, above all, will make available their own practical knowledge derived from experience: one of the distinguishing features of this specialization.

This mastery of the subject matter is complemented by the effectiveness of the methodology used in the design of this Postgraduate Certificate. Developed by a multidisciplinary team of e-learning experts, it integrates the latest advances in educational technology. In this way, you will be able to study with a range of easy-to-use and versatile multimedia tools that will give you the necessary skills you need for your specialization.

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 teaching techniques proven for their effectiveness, this Postgraduate Certificate in Balanced Feed Manufacturing: Processes, Quality Control and Critical Points for Nutritionists will take you through different teaching approaches which will allow you to learn in a dynamic and efficient 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 the working 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 you will be able to achieve thanks to this highly intensive and detailed course.





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If your objective is to broaden your skill set to include new paths to success and development, this is the Postgraduate Certificate for you: a training that aspires to excellence"



General Objectives

- ♦ Determine the properties, use and metabolic transformations of nutrients in relation to the nutritional needs of an animal.
- ♦ Provide clear and practical tools so that the professional can identify and classify the different foods that are available in the region and have better elements of judgement to make the most appropriate decision in terms of differential costs, etc. diferenciales, etc.
- ♦ Posit a series of technical arguments which allow for a better quality of diet and nutrition and, therefore, improve the end produce (meat or milk).
- ♦ Analyze the different raw material components with both positive and negative effects on animal nutrition, and how animals use them for the production of animal protein.
- ♦ Identify and understand the different levels of digestibility for each of the various nutritional components according to their origin.
- ♦ To analyze the key aspects for the design and creation of diets (food) aimed at achieving the maximum utilization of nutrients by animals intended for animal protein production.
- ♦ Provide specialized training on the nutritional requirements for the two main Swine species to be used in animal protein production.
- ♦ Develop specialized understanding of the nutritional requirements of the porcine species and the different feeding strategies needed in order to guarantee that they reach the expected welfare and production standards according to their production stage.
- ♦ Provide practical, theoretical and specialized knowledge on the physiology of Ruminant digestive systems.
- ♦ Analyze the digestive system of ruminants and their particular way of assimilating nutrients from fiber-rich feeds.
- ♦ Analyze the main additive groups used in the food production industry, focused on ensuring the quality and performance of different food products.
- ♦ Analyze, in a clear way, how the complete animal feed manufacturing process is developed: the phases and processes which feed undergoes to guarantee its nutritional composition, quality and safety.



Specific Objectives

- Determine the processes involved in the creation of animal feed.
- Establish an appropriate way to manage raw materials.
- Analyze the different food presentations and their manufacturing processes.
- Identify the different equipment used in the manufacturing of food.
- Implement monitoring and control programs at critical points in the food manufacturing process.
- Implement sampling and establish its importance in the quality control process

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A path to achieve training and professional growth that will propel you towards a greater level of competitiveness in the employment market.

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.

Management



Dr. Cuello Ocampo, Carlos Julio

- ♦ Veterinarian with extensive experience in the areas of Health, Production, Nutrition and Feeding in the line of Poultry, Swine and Cattle Farming.
- ♦ Master's Degree in Ration Formulation for Productive Species
- ♦ Experience in the use and formulation of additives for animal nutrition.
- ♦ Experience in farm management and feed mill development and formulation consulting.
- ♦ Technical Director in Huvepharma NV Laboratories (Bulgaria)

Professors

Dr. Fernández Mayer, Anibal Enrique

- ♦ PhD in Veterinary Science
- ♦ Postdoctorate of Veterinary Science, with a focus on: Animal Nutrition in Institute of Animal Science (IAS)
- ♦ Agricultural Engineer, National University of La Plata (1975-1979), Buenos Aires.

Dr. Ordoñez Gómez, Ciro Alberto

- ♦ Animal technician
- ♦ Master's in Animal Nutrition for Nutritionists.
- ♦ University Professor in the area of animal nutrition focusing on Canines and Felines.

Dr. Páez Bernal, Luis Ernesto

- ♦ PhD in Monogastric Nutrition and Production
- ♦ Doctor Scientiae in Zootechnics, Nutrition and Monogastric Production. Federal University of Viçosa (UFV), MG, Brazil. 2008, MSc in Zootechnics, Nutrition and Monogastric Production. Federal University of Viçosa (UFV), MG, Brazil. 2004
- ♦ Medical nutritionist with a Professional Master's Degree in Monogastric Nutrition and Production
- ♦ Lecturer

Dr. Portillo Hoyos, Diana Paola

- ♦ Professional Graduated from the National University of Colombia.

Dr. Rodríguez Patiño, Leonardo

- ♦ Animal technician Master's in Animal Nutrition for Nutritionists.

Dr. Sarmiento García, Ainhoa

- ♦ Phd in Science and Chemical Technology. (09/ 09.2017 / 2019) University of Salamanca,
- ♦ University Master's in Innovation of Biomedical Sciences and Health. (10- 10.2015 - 2016) University of León
- ♦ Degree in Veterinary Medicine. (09- 10.2015 - 2014) University of León

04

Structure and Content

The contents of this specialisation have been developed by the different experts in 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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A comprehensive teaching program, structured in well-developed teaching units, oriented towards learning that is compatible with your personal and professional life.

Module 1. Manufacturing of Balanced Foods: Processes, Quality Control and Critical Points.

- 1.1. Aspects to Be Considered from Formula to Food Processing
 - 1.1.1. What a Balanced Food Formula Is and What Information It Should Contain
 - 1.1.2. How to Read and Analyze a Balanced Feed Formula
 - 1.1.3. Preparation of Raw Materials and Additives
 - 1.1.4. Equipment Preparation
 - 1.1.5. Basic Analysis of Manufacturing Costs of Balanced Foods
- 1.2. Storage of Cereals
 - 1.2.1. Reception Process of Raw Materials
 - 1.2.2. Sampling of Raw Materials
 - 1.2.3. Basic Analysis upon Reception
 - 1.2.4. Types of Storage and Characteristics
- 1.3. Storage of Liquids and Animal By-products
 - 1.3.1. Liquid Products and Features in Handling and Storage
 - 1.3.2. Dosage of Liquid Products
 - 1.3.3. Control Regulations and Storage of Animal By-products
- 1.4. Steps in the Process for Making Balanced Foods
 - 1.4.1. Weighing
 - 1.4.2. Milling
 - 1.4.3. Mixing
 - 1.4.4. Addition of Liquids
 - 1.4.5. Conditioning
 - 1.4.6. Pelletizing
 - 1.4.7. Cooling
 - 1.4.8. Packaging
 - 1.4.9. Other Processes
- 1.5. Milling and Nutritional Consequences
 - 1.5.1. Purpose of Milling
 - 1.5.2. Mill Types
 - 1.5.3. Milling Efficiency
 - 1.5.4. Importance of Particle Size
 - 1.5.5. Effects of Particle Size on the Zootechnical Performance of Birds and Pigs





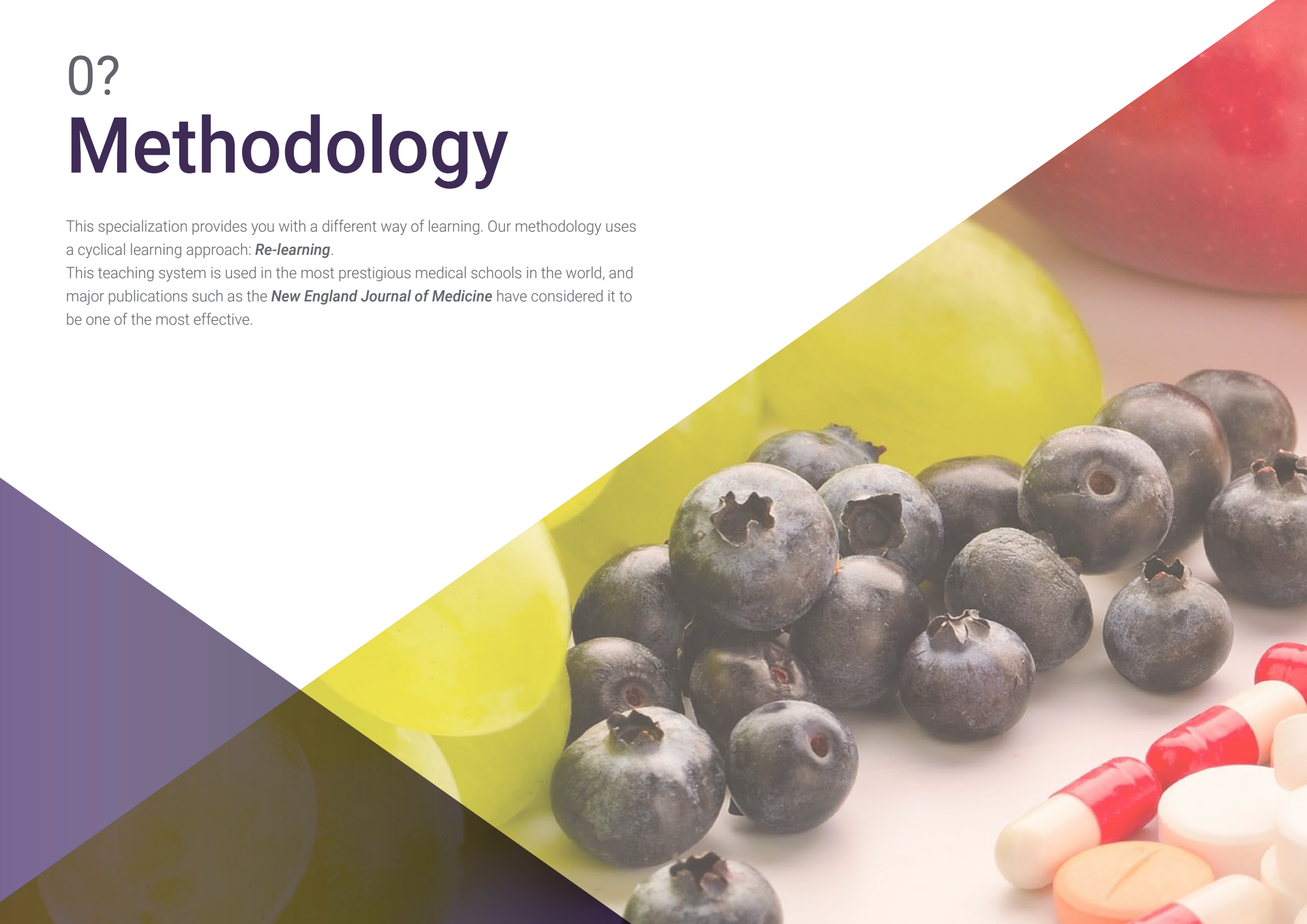
- 1.6. Mixing, Uniformity and the Nutritional Consequences.
 - 1.6.1. Types of Mixers and Characteristics
 - 1.6.2. Stages in the Process of Mixing
 - 1.6.3. Importance of the Process of Mixing
 - 1.6.4. Coefficient Variation of Mixing and Methodology
 - 1.6.4.1. Effects of a Bad Mix on Animal Performance
- 1.7. Pelletizing, Quality and Nutritional Consequences
 - 1.7.1. Purpose of Pelletizing
 - 1.7.2. Phases in the Process of Pelletizing
 - 1.7.3. Pellet Types
 - 1.7.4. Factors which Affect and Benefit the Success of the Process
 - 1.7.5. Pellet Quality and Effects on Zootechnical Performance
- 1.8. Other Machines and Equipment Used in the Balancing Industry
 - 1.8.1. Sampling Probes
 - 1.8.2. Quarters
 - 1.8.3. Moisture Meters
 - 1.8.4. Sifting or Dusting
 - 1.8.5. Densimetric Tables
 - 1.8.6. Hopper Scale
 - 1.8.7. Mill Batchers
 - 1.8.8. Post-pellet Applications
 - 1.8.9. Monitoring Systems.
- 1.9. Forms and Types of Feed Offered by Balanced Feed Plants.
 - 1.9.1. Flour Foods
 - 1.9.2. Peletized Foods
 - 1.9.3. Extruded Food
 - 1.9.4. Wet Food
- 1.10. Control Quality Control and Critical Points Control.
 - 1.10.1. Quality Management in the Plant
 - 1.10.2. Good Practices in Food Production
 - 1.10.3. Quality Control of Raw Materials
 - 1.10.4. Production Process and Finished Product
 - 1.10.5. Hazard Analysis and Critical Control Points (HACCP)

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Methodology

This specialization provides you with a different way of learning. Our methodology uses a cyclical learning approach: ***Re-learning***.

This teaching system is used 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 Re-learning, 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

In a given clinical situation, what would you do? Throughout the program, you will be presented with multiple simulated clinical cases based on real patients, where you will have to investigate, establish hypotheses and, finally, resolve the situation. There is abundant scientific evidence on the effectiveness of the method. Nutritionists learn better, faster, and more sustainably over time.

With TECH, nutritionists can experience a way of learning that is shaking the foundations of traditional universities around the world.



According to Dr. Gervas, 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 potential 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 of professional nutritional 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. Nutritionists who follow this method not only grasp concepts, but also develop their mental capacity by evaluating real situations and applying their knowledge.
2. The learning is solidly focused on practical skills that allow the nutritionist to better integrate the knowledge into clinical practice.
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.



Re-Learning Methodology

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

Our 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, which represent a real revolution with respect to simply studying and analyzing cases.

The nutritionist will learn through real cases and by solving 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 Re-learning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best Spanish-speaking online university (Columbia University).

With this methodology we have trained more than 45,000 nutritionists with unprecedented success, in all clinical specialties regardless of the workload. All this in a highly demanding environment, where the students have a strong socio-economic profile and an average age of 43.5 years.

Re-learning will allow you to learn with less effort and better performance, involving you more in your training, 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 (we learn, unlearn, forget, and re-learn). Hence, we combine each of these elements concentrically.

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



In this program you will have access to the best educational material, prepared with you 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 really specific and precise.

This content is then adapted in an audiovisual format that will create our way of working online, with the latest techniques that allow us to offer you high quality in all of the material that we provide you with.



Nutrition Techniques and Procedures on Video

We introduce you to the latest techniques, the latest educational advances, and the forefront of current nutritional procedures and techniques. All this, in first person, with the maximum rigor, explained and detailed for your assimilation and understanding. And best of all, you can watch them as many times as you want.



Interactive Summaries

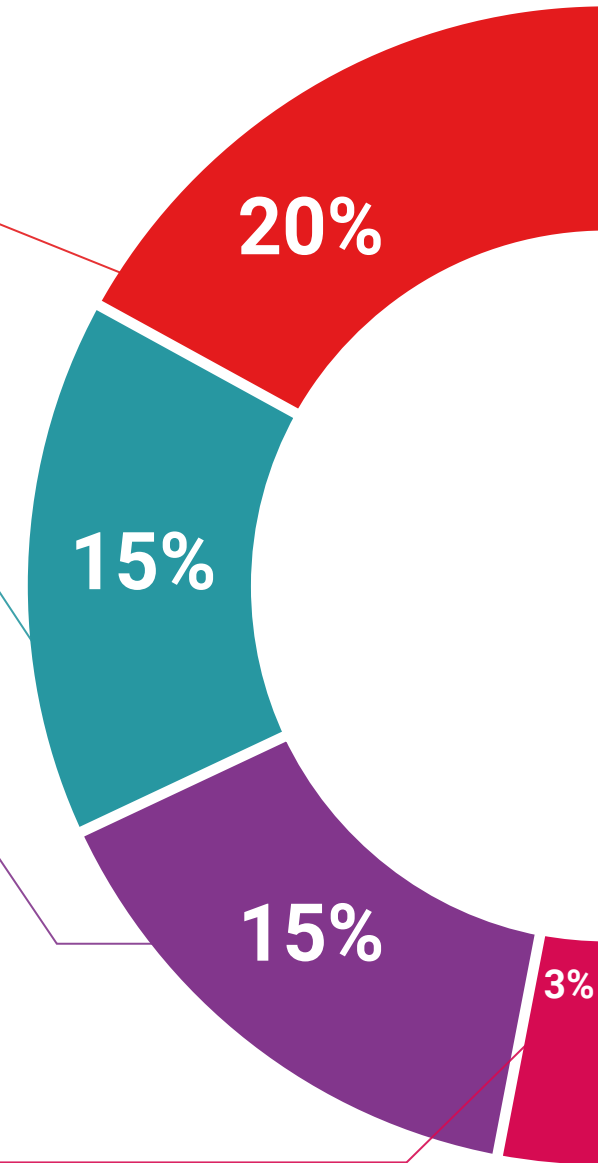
We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

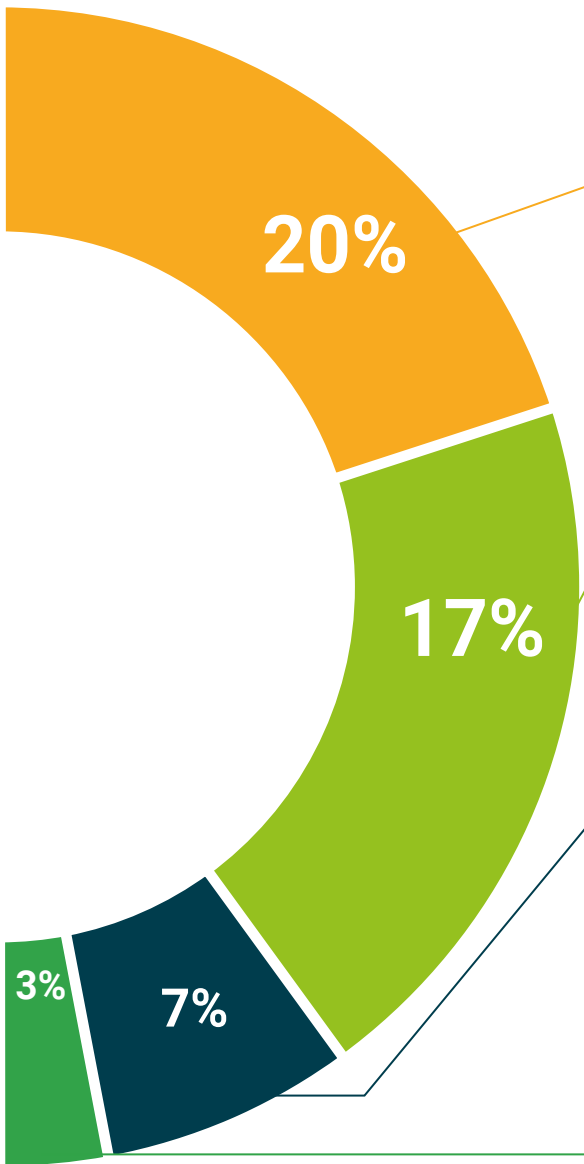
This unique specialization system for presenting multimedia content was awarded by Microsoft as a "European Success Story."



Additional Reading

Recent articles, consensus documents, international guides. in our virtual library you will have access to everything you need to complete your training.





Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, we will present you with real case developments in which the expert will guide you through focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.



Testing & Re-testing

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



Classes

There is scientific evidence suggesting that observing third-party experts can be useful.

Learning from an expert strengthens knowledge and memory, and generates confidence in our future difficult decisions.



Quick Action Guides

We offer you the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help you progress in your learning.



06

Certificate

Through a different and stimulating learning experience, you will be able to acquire the necessary skills to take a big step in your training. An opportunity to progress, with the support and monitoring of a modern and specialized university, which will propel you to another professional level.





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Add to your CV this Postgraduate Certificate in Balanced Feed Manufacturing: Processes, Quality Control and Critical Points for Nutritionists and become a highly competitive professional”

This **Postgraduate Certificate in Balanced Feed Manufacturing: Processes, Quality Control and Critical Points for Nutritionists** contains the most complete and up-to-date scientific program on the market.

After students have passed the assessments, they will receive, by certified mail, their Postgraduate Certificate issued by **TECH Technological University**.

The certificate issued by **TECH Technological University** will specify the qualification obtained in the Postgraduate Certificate, and meets the requirements commonly demanded by labor exchanges, competitive examinations, and professional career evaluation committees.

Title: **Postgraduate Certificate in Balanced Feed Manufacturing: Processes, Quality Control and Critical Points for Nutritionists**

ECTS: **6**

Official Number of Hours: **150**



*Apostille Convention. In the event that the student wishes to have their paper certificate issued with an apostille, TECH EDUCATION will make the necessary arrangements to obtain it, at an additional cost.

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



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