

Postgraduate Certificate

Introduction to the Study of Flavors



Postgraduate Certificate Introduction to the Study of Flavors

Course Modality: **Online**

Duration: **6 weeks**

Certificate: **TECH Technological University**

6 ECTS Credits

Teaching Hours: **150 h.**

Website: www.techtute.com/nutrition/postgraduate-certificate/postgraduate-certificate-introduction-study-flavors

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01

Introduction

The study of flavors is currently one of the most interesting developments in the areas of gastronomy and industry related to food consumption. For this reason, the market is increasingly looking for professionals trained in this area, competent at all levels to bring not only quality but also innovation to their products. In this context, the Introduction to the Study of Flavors course offers you, for the first time, the opportunity to incorporate the theoretical and practical developments necessary to put you on the path to excellence in this new area.





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Add the essential knowledge to your training to become one of the most qualified professionals in Flavor Design and give a boost to your professional career"

The Postgraduate Certificate of Introduction to the study of flavors is presented as an instructive course that promotes connectivity, learning, participation and the building of knowledge. A program that not only aims to provide you with specific knowledge, but also to create capable, innovative and innovative professionals who are revolutionary in their sector.

Join us on an instructive journey, with an eminently practical, active and participative orientation. You will work intensively but flexibly, comprehensively but precisely.

You will be personally monitored by a mentor, who will accompany you in your training throughout the program.

This supervision will be made through a wide range of communication possibilities, both in real time and delayed: internal messaging, discussion forums, telephone answering service, contact e-mail with the technical support, chat and videoconferencing.

In addition, you will be able to share with other students and professionals in this field through the different systems that we provide in the program and the networking that we incorporate in the program.

The program's teaching staff includes leading professionals who bring their work experience to this training. Additionally, recognized specialists participate in its design and preparation, which means that the program is developed in an interdisciplinary manner. Passionate teachers that will give you the boost you need to grow.

Thanks to multimedia content developed with the latest educational technology, you will be immersed in situated and contextual learning. In other words, a simulated environment that will provide immersive learning, programmed to train for real situations.

A learning process that you will have to integrate into teamwork, learning to investigate, argue, and defend your ideas and decisions. In this way, we work with you towards developing the rest of your personal and professional skills, which are essential for personal and professional success.

This **Postgraduate Certificate in Introduction to the Study of Flavors** offers you all the features of a high-level teaching and technological program:

- The latest technology in online teaching software
- Intensely visual teaching system, supported by graphic and schematic contents, 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
- Availability of content from any fixed or portable device with internet connection
- Supplementary documentation databases are permanently available, even after the program



Today's gastronomy needs qualified professionals skilled in culinary research in the area of new flavors. Become part of the future of world-class gastronomy"

“*An essential elementary program, indispensable to keep you at the forefront of the current demands of the food and gastronomy market*”

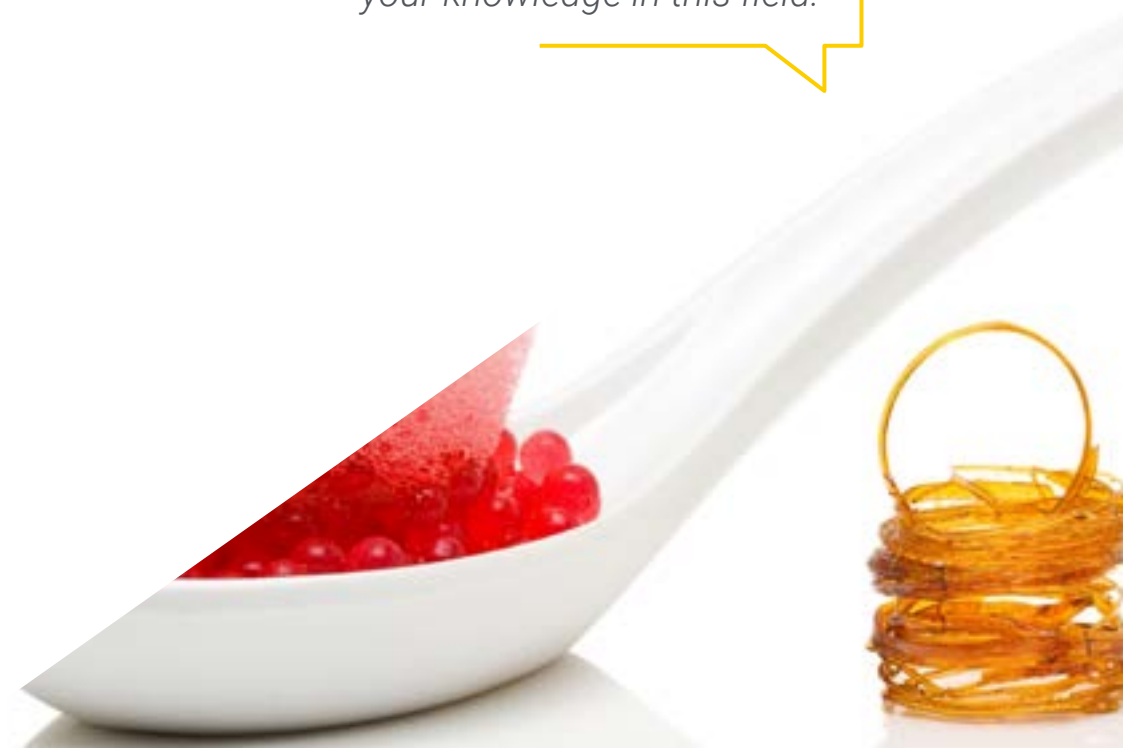
Our teaching staff is made up of working professionals. In this way we ensure to offer you the objective of instructional updating that we intend. A multidisciplinary team of professors trained and experienced in different environments, who will develop the theoretical knowledge in an efficient manner, but, above all, will provide the program with the practical knowledge derived from their own experience: one of the distinguishing qualities of this program.

This command of the subject matter is complemented by the effectiveness of the methodological design of this program. Developed by a multidisciplinary team of e-learning experts, integrating the latest advances in educational technology. This way, you will be able to study with a wide range of comfortable and versatile multimedia tools, which will give you all the operability you need for your training.

The design of this course is based on Problem-Based Learning: an approach that sees learning as an eminently 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.

The observation of an expert in the performance of a task triggers brain mechanisms similar to those activated in the performance of the same activity: this is the principle behind the high efficiency of our "learning from an expert".

This 100% online program's degree will allow you to combine your studies with your professional work while increasing your knowledge in this field.



02 Objectives

Tech University aims to train highly qualified professionals for the world of work. An aim that is complemented, moreover, in a broader sense, by the encouragement of human development that lays the foundations for a better society. This objective is focused on helping 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 high intensity and precision program.





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Our goal is yours: To provide you with the best online program for the introduction to the study of flavors on the educational market. A unique program that will propel you to the forefront of your industry"



Objectives

Module 1. Basic Exploration of the Evolutionary Implications of Foods

- ♦ Identify how emotional behavior and its temporality occur in the mind bound by biochemical and neural mechanisms generating "memories" and "experiences".
- ♦ Understand how the neural processes that generate the formation of memories are associated with flavor stimuli.





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Enter one of the most creative and exciting areas in the world of gastronomy and food”

03

Course Management

For our program 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 in the field of education. Professionals from different areas and competencies that have come together to create a well-rounded, 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



Thuemme Canales, Juan José

- ♦ JUAN JOSÉ THUEMME Technical Manager (Senior Flavorist) of ETADAR. Flavor Design Laboratory of the multinational company DEIMAN
- ♦ He has 40 years of experience in the Mexican, Dutch, and U.S. food industry. Throughout his career, he has created and developed flavors for the dairy, bakery, confectionery, beverage and savory industries.
- ♦ He has been recognized as a Senior Flavorist since 1985. He holds a Bachelor's Degree in Engineering and a Master's Degree in Biochemistry from the Monterrey Institute of Technology and Higher Education. Mexico
- ♦ In the course of his career, he has given a multitude of conferences oriented towards "Creation and application of flavors in the food industry" at the University of Durango, "Top notes creation in citrus flavors" at the Frutech Citrus Symposium, "Creation of flavors" in Mexico City or "Native Flavors" at the Food Technology Summit & Expo 2015, among others.
- ♦ Currently, he is directing this training program which aims to provide senior flavorists with updated knowledge, prepare flavorists in training and provide hotel and restaurant entrepreneurs and chefs with a tool to break new ground and continue to transform the concept of cuisine and flavor as we know it.

Professors

Dña. Castañeda Olivera, Alondra Magdalena

- ◆ Food Engineer
- ◆ Raw Materials Purchaser
- ◆ Researcher for projects at the National Polytechnic Institute
- ◆ DEIMAN, Mexico City

Carrasco Reyes Maria Luisa

- ◆ Industrial Engineer
- ◆ Project Coordinator
- ◆ DEIMAN, Mexico City

Dña. Chávez Barrios, Meida

- ◆ Laboratory Technician
- ◆ Development Assistant
- ◆ ETADAR by DEIMAN, Mexico City

Coranguez Reyes, Gabriel

- ◆ Food Engineer
- ◆ Trainee Flavorist
- ◆ ETADAR by DEIMAN, Mexico City. Morales Heredia, Ana Gabriela

Curriel Monteagudo, José Luis

- ◆ Food Chemistry Engineer
- ◆ Master's Degree in Food Science and Technology
- ◆ Professor at Claustro de Sor Clara University
- ◆ Mexico City

García Zepeda, Rafael

- ◆ Industrial Biochemical Engineer
- ◆ Specialization in Biotechnology
- ◆ Legislation and Standards Manager
- ◆ DEIMAN, Mexico City

Dña. Gómez Pérez, Karen

- ◆ Bachelor's Degree in Communication Sciences
- ◆ Specialist in Advertising Communication and Consumer Analysis
- ◆ Marketing Manager
- ◆ DEIMAN, Mexico City

Dña. Martínez Sánchez, Berenice

- ◆ Bachelor's Degree in Food Chemistry
- ◆ Application and library coordinator
- ◆ ETADAR by DEIMAN, Mexico City

Miriam, Santiago Nicolás

- ◆ Trainee Flavorist
- ◆ Oils and Flavors Applications Technologist
- ◆ ETADAR by DEIMAN, Mexico City

Dña. Morales Heredia, Ana Gabriela

- ◆ Bachelor's Degree in Food Chemistry
- ◆ Master's Degree in Quality and Applied Statistics
- ◆ Technologist in ETADAR by DEIMAN Applications, Mexico City

Dña. Monsivais Vilchis, María de Guadalupe

- ♦ Bachelor's Degree in Food Chemistry
- ♦ Sensory Evaluation Coordinator
- ♦ DEIMAN, Mexico City

Dña. Orozco López, Déborah María

- ♦ Bachelor's Degree in Graphic Communication Design
- ♦ Marketing Analyst Industrial Division
- ♦ DEIMAN, Mexico City

Orozco, Carlos

- ♦ Diploma in Gastronomy
- ♦ Iberoamerican University Leon Gto
- ♦ Executive Chef at Meliá Cohiba
- ♦ Quintana Roo, Mexico

Oviedo García, Miguel

- ♦ Clinical Laboratory Technician
- ♦ Scaling Coordinator
- ♦ DEIMAN, Mexico City

Dña. Peña García, Maribel

- ♦ Biochemical Engineer
- ♦ Master's Degree in Andrology
- ♦ Food Specialist
- ♦ Applications Technologist
- ♦ DEIMAN, Mexico City

Teutle Chávez, Juan Carlos

- ♦ Laboratory Technician
- ♦ Development Assistant
- ♦ ETADAR by DEIMAN, Mexico City

Dr. Vargas García, Jorge Luis

- ♦ Industrial Chemical Engineer
- ♦ Trainee Flavorist ETADAR by DEIMAN, Mexico City

Dr. Solis Montiel, Yoalli Lizbeth

- ♦ Food Engineer
- ♦ Applications Technologist
- ♦ DEIMAN, Mexico City Alonso Osnaya, Norma Nelly
- ♦ Development Assistant
- ♦ ETADAR by DEIMAN, Mexico City



04

Structure and Content

A customized program that is taught in a 100% online format, so you choose the time and place that best suits your availability

Over the course of twelve months, you will go through a complete and well-structured syllabus that will allow you to learn each and every one of the essential aspects of a flavorist's job. A stimulating experience that will lay the foundation for your success as a flavor and aroma designer.





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A complete syllabus that will guide you through the most stimulating and creative learning proposals"

Module 1. Introduction to the Study of Flavors

- 1.1. Basic Principle of Flavor Creativity
- 1.2. The Role of the Senses in the Creation of Flavors
- 1.3. The Classification of Flavoring Agents: Artificial Flavors, Natural Flavors, Nature Identical Flavors and WONF
- 1.4. Flavoring Regulations and Legislation
- 1.5. Food Regulations and Legislation
- 1.6. Qualities of the Flavorist Specialized in Sweet and Savory Areas





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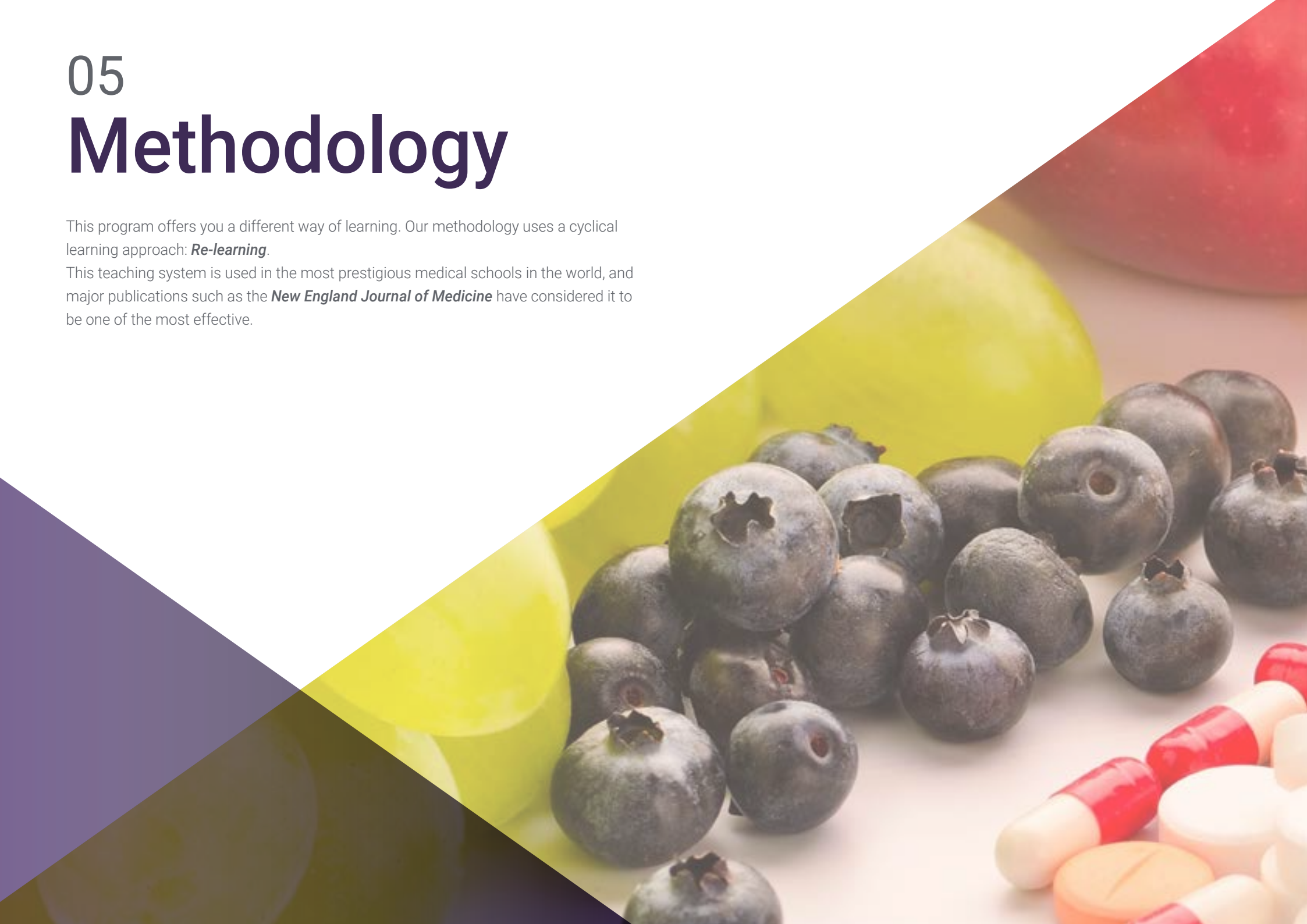
Bring your knowledge up to date through the Introduction to the Study of Flavors program”

05

Methodology

This program offers you 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 situation, what would you do? Throughout the instructional program, you will be presented with multiple simulated cases based on real situations in which you will have to investigate, establish hypotheses and, finally, resolve the situation. There is abundant scientific evidence on the effectiveness of the method. Flavorists learn better, faster and more sustainably over time.

With TECH, the Flavorist will experience a way of learning that is shaking the very 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 singularity 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. Flavorists 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. The learning process is solidly focused on practical skills that allow the flavorist to better integrate knowledge into practice.
3. Ideas and concepts are understood more effectively, since the example situations are based on real life situations.
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 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). Therefore, 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 training 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 course, 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 provide you with the most important contents of the program in the form of fact sheets 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 achieve the necessary competencies to take a big step forward 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 resume a Postgraduate Certificate in Introduction to the Study of Flavors and become a highly competitive professional."

This **Postgraduate Certificate in Introduction to the Study of Flavors** contains the most complete and up-to-date program on the market.

After the student has passed the evaluations, he/she will receive by mail with acknowledgment of receipt their corresponding **Postgraduate Certificate** issued by **TECH Technological University**.

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

Title: **Postgraduate Certificate on Introduction to the Study of Flavors**

ECTS: **6**

Official Number of Hours: **150 hours**.



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

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



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