



Postgraduate Certificate

Methodology for the Creation of Flavors

- » Modality: online
- » Duration: 4 weeks
- » Certificate: TECH Global University
- » Credits: 4 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/us/nutrition/postgraduate-certificate/methodology-creation-flavors

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01

Introduction

Innovation in the field of taste sensations is a permanent challenge for professionals in this sector. The creation of new flavors, aromas, textures and shapes has become an indispensable requirement to compete in a constantly evolving market. This course on methodology for the creation of flavors offers you, in just a few weeks, an exciting approach to one of the most unique parts of this field.





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The knowledge necessary to develop a sound methodology in the creation of flavors, at your fingertips in just 4 weeks"

The Methodology for the Creation of Flavors course is presented as a formative action that promotes connectivity, learning, participation and the building of knowledge. A training course that aims not only to provide you with specific knowledge, but also to create skilled, innovative and pioneering professionals in their sector.

You will embark on a training course with us, designed to be practical, active, and participatory. 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 course and the networking that we incorporate into it.

The program's teaching staff includes leading professionals who bring to this training the experience of their work. 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 **course in Methodology for the Creation of Flavors** offers you all the characteristics of a high-level scientific, teaching and technological course:

- 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.
- Self-regulating 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.



Today's food industry needs qualified professionals in the research of new flavors. Don't be left out"

“

An essential course, fundamental 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 that we provide you with the training update we are aiming for. A multidisciplinary team of professors trained and experienced in different environments, who will develop the theoretical knowledge in an efficient way, but, above all, will provide the course with the practical knowledge derived from their own experience: one of the distinguishing qualities of this course.

This expertise is complemented by the effectiveness of the methodological design of this course. 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 range of comfortable and versatile multimedia tools that will give you the operability you need in 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".



02

Objectives

Tech University aims to train highly qualified professionals for the world of employment. 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 highly intensive and precise course.





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Our objective is yours: to provide you with the best online course on flavor creation methodology in the market. A one-of-a-kind course that will propel you to the forefront of your industry"



Objectives

Module 1. Creation and Methodology

- Review and unify the concepts learned for creating emotional and successful flavors and aromas.
- Determine the use of chromatographs to generate flavors.
- Obtain new tools that will allow you to enhance your creativity and innovation skills.





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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 Specialist Diploma 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 es Gerente Técnico (Saborista Senior) de ETADAR. Flavor Design Laboratory of the Multinational Company DEIMAN.
- ♦ He has 40 years of experience in the Mexican, Dutch, and U.S. food industry. During his career, he has created and developed flavors for the dairy, bakery, confectionery, beverage, and savory sectors.
- ♦ 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.
- ♦ During his career he has given a plethora of conferences oriented to "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.
- ♦ He currently directs this training program aimed at expanding the knowledge of senior flavorists, preparing flavorists in training and providing entrepreneurs and chefs in the hospitality and catering industry with the tools to break the mold and continue transforming the concept of gastronomy and flavor as we know it.

Professors

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

D. 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

Graduate Gómez Pérez, Karen

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

Graduate 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

Graduate Morales Heredia, Ana Gabriela

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

Graduate Monsivais Vilchis, María de Guadalupe

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

Graduate Orozco López, Déborah María

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

Chef. 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

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

Vargas García, Jorge Luis

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

Yoalli Lizbeth, Solis Montiel

- ♦ 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, schedule and interests.

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. Creation and Methodology

- 1.1. Olfaction, Classification and Differentiation between Smell and Taste.
- 1.2. Memorization of Smell and Flavor.
- 1.3. The Creation and Basic Methodology in the Development of Flavors.
- 1.4. Experimental Design in Flavor Development.
- 1.5. Chromatography Interpretation and Use in Flavor Creation.





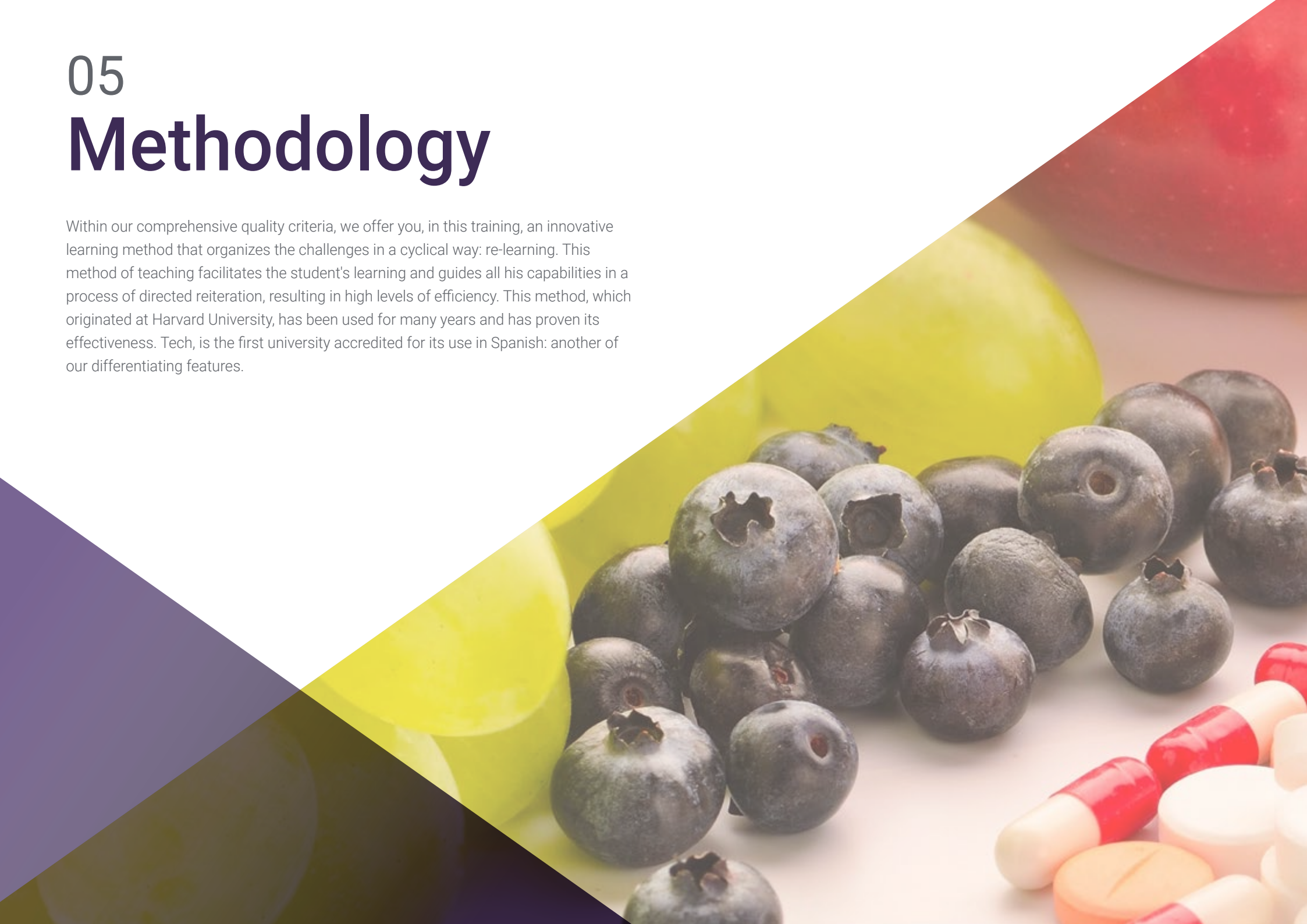
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An opportunity created for professionals who are looking for an intensive and effective Postgraduate Certificate, with which they can advance significantly in the practice of their profession"

05

Methodology

Within our comprehensive quality criteria, we offer you, in this training, an innovative learning method that organizes the challenges in a cyclical way: re-learning. This method of teaching facilitates the student's learning and guides all his capabilities in a process of directed reiteration, resulting in high levels of efficiency. This method, which originated at Harvard University, has been used for many years and has proven its effectiveness. Tech, is the first university accredited for its use in Spanish: another of our differentiating features.





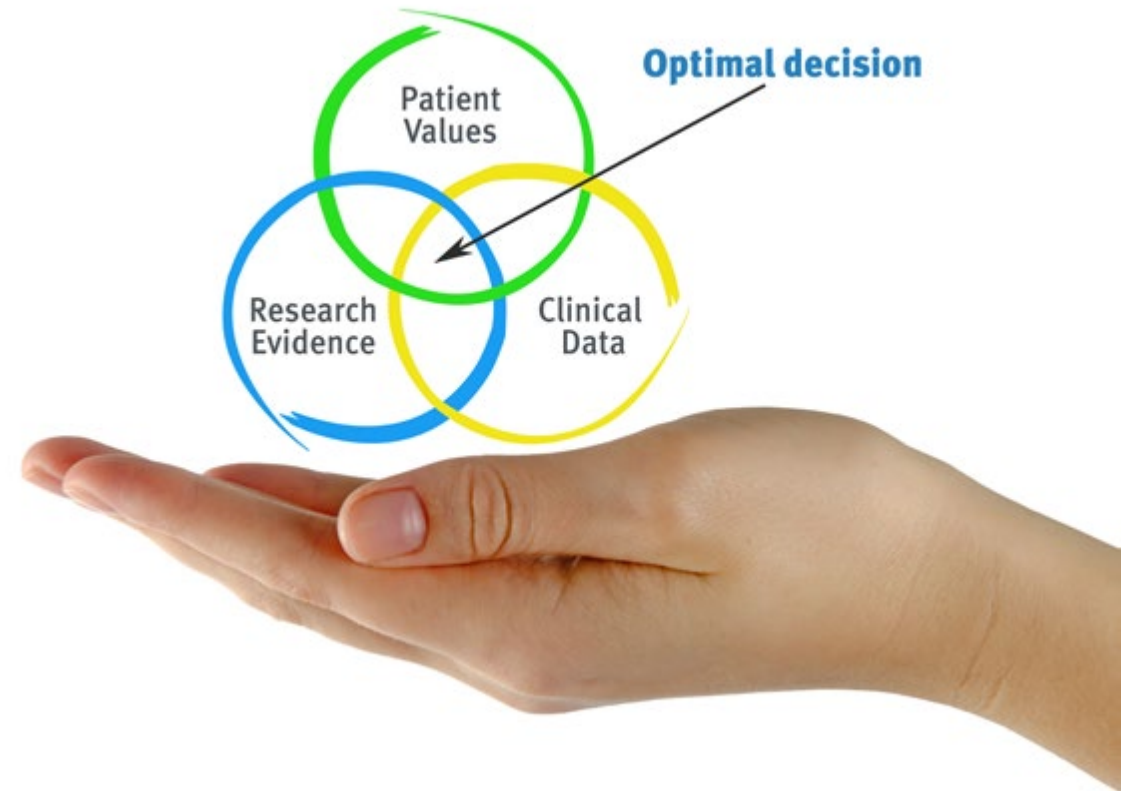
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We are the first humanities school in the world, 100% online, and accredited to use the re-learning methodology: an innovative and effective method that will surprise you with its results"

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 an abundance of scientific evidence on the effectiveness of the method. Pharmacists learn better, more quickly 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. 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 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 115,000 pharmacists with unprecedented success, in all clinical specialties. Our pedagogical methodology is developed in a highly demanding environment, with a university student body with a high socioeconomic profile and an average age of 43.5 years old.

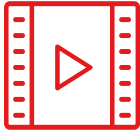
Re-learning will allow you to learn with less effort and better performance, involving you more in your specialization, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation to success.

In our program, learning is not a linear process, but rather a spiral (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.



Throughout your training, you will have access to the best educational materials, prepared specifically for you.



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.

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.



Techniques and processes on Video

We bring you closer to the latest techniques, to the latest educational advances, to the forefront of current news. 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

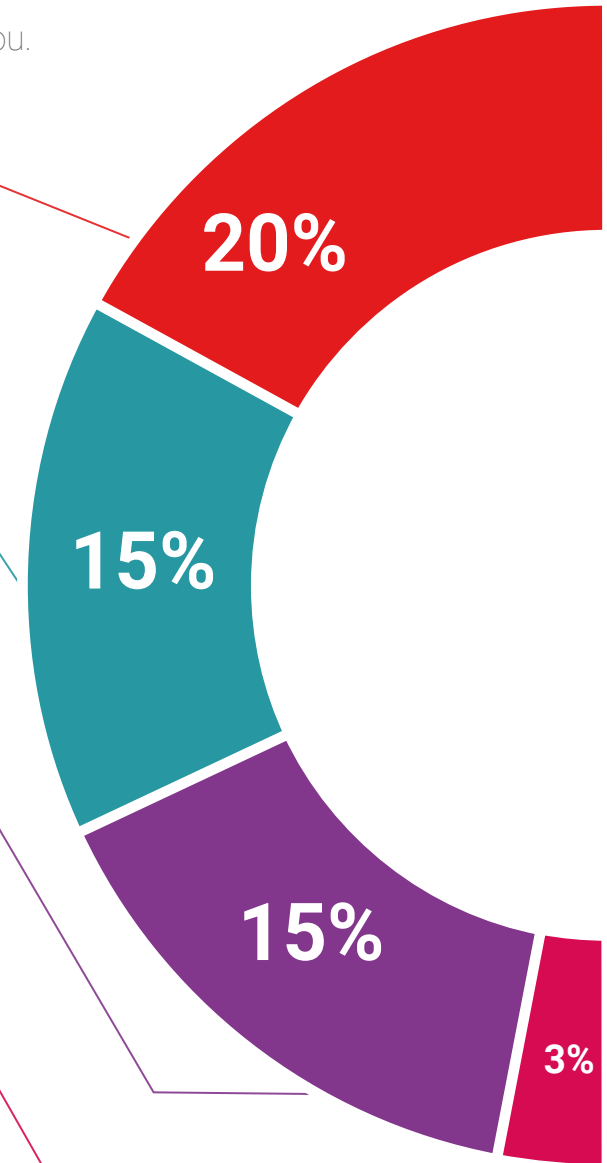
We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge. This unique training system for presenting multimedia content was awarded by Microsoft as a "European Success Story".

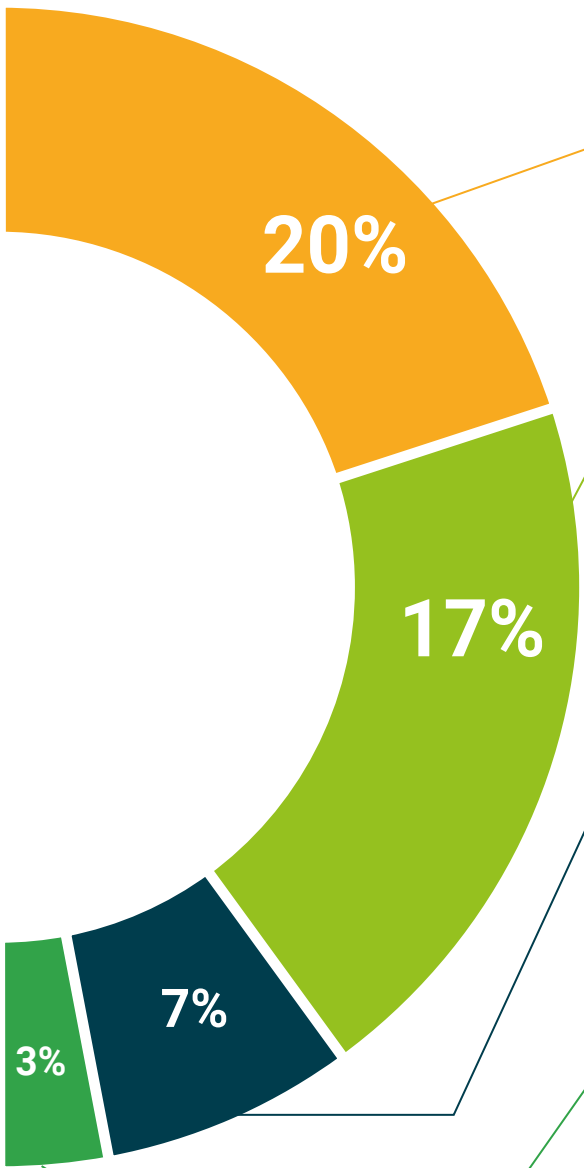


Additional Reading

Participation in this course will give you access to a virtual library where you will be able to complement and keep your training up to date with the latest articles on the subject, consensus documents, international guidelines...

An invaluable resource that you will be able to use even when you finish your training period with us.





Expert-Led Case Studies and Case Analysis

Effective learning must necessarily 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 this program through evaluative and self-evaluative activities and exercises: So you can see how you are achieving your goals.



Learning from an expert

Observation of an expert performing a task is the most effective way of learning. It is called Learning from an expert: a proven way to reinforce knowledge and recall what has been learned. For this reason, we include this type of learning in our courses by means of master 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 resume a Postgraduate Certificate in Methodology for the Creation of Flavors and become a competitive professional”

This program will allow you to obtain your **Postgraduate Certificate in Methodology for the Creation of Flavors** 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 Methodology for the Creation of Flavors**

Modality: **online**

Duration: **4 weeks**

Accreditation: **4 ECTS**



*Apostille Convention. In the event that the student wishes to have their paper diploma issued with an apostille, TECH Global University 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

online training

development languages

virtual classroom

tech global
university

Postgraduate Certificate

Methodology for the
Creation of Flavors

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Postgraduate Certificate

Methodology for the Creation of Flavors

