

Postgraduate Certificate

Neuromodulators as Food Flavor Enhancers





Postgraduate Certificate Neuromodulators as Food Flavor Enhancers

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

Website: www.techtute.com/us/nutrition/postgraduate-certificate/neuromodulators-food-flavor-enhancers

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01

Introduction

In the constant pursuit of culinary goals, the functioning of the brain has become an additional working element for the modern culinary expert. Neuromodulators, as a gateway to the senses, are thus a gateway to culinary success. With this Postgraduate Certificate, we offer you an effective and practical approach to this revolutionary approach to avant-garde cuisine.





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Neuromodulators and their effect on the diner's taste and taste decisions, in a high intensity and precise Postgraduate Certificate"

The Postgraduate Certificate in Neuromodulators as Food Flavor Enhancers is presented as an educational program that favors connection, learning, participation and the construction of knowledge. A program that aims not only to offer you specific knowledge, but also to create capable, innovative, and revolutionary professionals in their sector.

Students will embark on an educational course with us, designed to be practical, active and participatory. You will work intensively but flexibly, thoroughly but concretely.

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

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

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



Allowing you to complete your specialization in a context that connects you to the professional world. Are you ready to start your project?"

This **Postgraduate Certificate in Neuromodulators as Food Flavor Enhancers** contains the most complete and up-to-date scientific program on the market. The most important features 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 practicing 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-assessment 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 program

“ *A Postgraduate Certificate created based on the experience of professionals in the sector, who will take you through a learning process designed to be put into practice immediately*”

Our teaching staff is made up of working professionals. That way, TECH ensures to offer students the updating objective it aims to provide. A multidisciplinary cadre of trained and experienced professors in different environments, who will develop the theoretical knowledge in an efficient manner, but, above all, will put at the service of the course the practical knowledge derived from their own experience: one of the differential qualities of this Postgraduate Certificate.

This mastery of the subject is complemented by the effectiveness of the methodology used in the design of this course. Developed by a multidisciplinary team of E-Learning experts, it , integrates the latest advances in educational technology. In this way, will be able to study with a range of easy-to-use and versatile multimedia tools will give you the necessary skills you need for 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, telepractice will be used: with the help of an innovative system of interactive videos, and learning from an expert you will be able to acquire the knowledge as if you were facing the case you are learning at that moment. A concept that will make it possible to integrate and fix learning in a more realistic and permanent way.

Observing an expert, during a task, triggers brain mechanisms similar to those activated by the performance of the same activity: this is the principle of the high efficiency of our “learning from an expert”.

This 100% online Postgraduate Certificate will allow you to combine your studies with your professional work while increasing your knowledge in this field.



02

Objectives

TECH Global University aims to specialize highly qualified professionals for the workplace. 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 professionals reach a much higher level of expertise and control. A goal that the student will achieve with a high intensity and precise program.





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Our goal is yours: to provide you with the best online program in Neuromodulators as Food Flavor Enhancers on the educational market. A one-of-a-kind course that will propel you to the forefront of your industry”



General Objectives

- Define and classify flavors
- Provide participants with an overview of flavor chemistry and its sensory relationship
- Identify the neural processes that are affected through flavors
- Apply flavor chemistry to the processes.
- Identify the main sources and suppliers of aromatic chemicals
- Carry out the Flavor Design process in different environments
- Apply the techniques of maximum innovation in Flavor Design
- Revolutionize gastronomy through chemistry and other techniques
- Understand how to carry out various techniques in Flavor Design





Specific Objectives

- Modulate/eliminate undesirable hints in foods through the use of flavor modulators
- Highlight desirable flavor hints through the use of flavor neuromodulators

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Enter Neuromodulators as Food Flavor Enhancers: one of the most creative and exciting areas in the world of food and gastronomy”

03

Course Management

Within the concept of total quality of our Postgraduate Certificate, we are proud to put at your disposal a teaching staff of the highest level, chosen for their proven experience in the educational field. 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 fields of expertise, will be your teachers during your education: a unique opportunity not to be missed”

Management



Mr. Thuemme Canales, Juan José

- ♦ ETADAR Senior Flavorist. Flavor Design Laboratory of the Multinational Company DEIMAN
- ♦ 40 years of experience in the Mexican, Dutch, and U.S. food industry
- ♦ During his career, he has created and developed for the dairy, bakery, confectionery, beverage, and savory sectors
- ♦ Senior Flavorist since
- ♦ Senior Engineer, Monterrey Institute of Technology and Higher Education, Monterrey, Mexico
- ♦ Teacher in Biochemistry of Technology and Higher Education, Monterrey, Mexico
- ♦ Speaker at the University of Durango, at the Frutech Citrus Symposium in Mexico City and at the Food Technology Summit & Expo

Professors

Mr. Coranguez Reyes, Gabriel

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

Ms. 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

Mr. Teutle Chávez, Juan Carlos

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

Mr. García Zepeda, Rafael

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

Mr. Chávez Barrios, Meida

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

Mr. Vargas García, Jorge Luis

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

Ms. Martínez Sánchez, Berenice

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

Ms. Castañeda Olivera, Alondra Magdalena

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

Ms. Peña García, Maribel

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

Mr. Oviedo García, Miguel

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

Ms. Santiago, Miriam

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

Ms. Monsivais Vilchis, María de Guadalupe

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

Ms. Solís Montiel, Yoalli Lizbeth

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

Ms. Gómez Pérez, Karen

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

Ms. Orozco López, Déborah María

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

Ms. Carrasco Reyes, Maria Luisa

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

Mr. Curiel Monteagudo, José Luis

- ♦ Food Chemistry Engineer
- ♦ Master in Food Science and Technology
- ♦ Professor at Claustro de Sor Clara University
- ♦ Mexico City

Mr. Orozco, Carlos

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

04

Structure and Content

This program offered in 100% online format, will serve the student as a way to achieve their goals, choosing the right time and place to review downloadable material whenever and wherever required. The student will go through a highly structured agenda that will allow them to know each and every one of the essential aspects for the field of action of flavorists, allowing them to grow as a professional in the world of aromas and flavors.



“

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

Module 1. Neuromodulators as Food Flavor Enhancers

- 1.1. Enhance Flavor and Fix Food with Modulating Sugars
- 1.2. Blockers for Undesirable Sweetener, Preservative, and Medicinal Notes
- 1.3. Acid Blockers
- 1.4. Omega Blockers
- 1.5. Soy Blockers
- 1.6. Sweet and Savory Note Enhancers





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

05

Study Methodology

TECH is the world's first university to combine the **case study** methodology with **Relearning**, a 100% online learning system based on guided repetition.

This disruptive pedagogical strategy has been conceived to offer professionals the opportunity to update their knowledge and develop their skills in an intensive and rigorous way. A learning model that places students at the center of the educational process giving them the leading role, adapting to their needs and leaving aside more conventional methodologies.



“

TECH will prepare you to face new challenges in uncertain environments and achieve success in your career”

The student: the priority of all TECH programs

In TECH's study methodology, the student is the main protagonist.

The teaching tools of each program have been selected taking into account the demands of time, availability and academic rigor that, today, not only students demand but also the most competitive positions in the market.

With TECH's asynchronous educational model, it is students who choose the time they dedicate to study, how they decide to establish their routines, and all this from the comfort of the electronic device of their choice. The student will not have to participate in live classes, which in many cases they will not be able to attend. The learning activities will be done when it is convenient for them. They can always decide when and from where they want to study.

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*At TECH you will NOT have live classes
(which you might not be able to attend)”*



The most comprehensive study plans at the international level

TECH is distinguished by offering the most complete academic itineraries on the university scene. This comprehensiveness is achieved through the creation of syllabi that not only cover the essential knowledge, but also the most recent innovations in each area.

By being constantly up to date, these programs allow students to keep up with market changes and acquire the skills most valued by employers. In this way, those who complete their studies at TECH receive a comprehensive education that provides them with a notable competitive advantage to further their careers.

And what's more, they will be able to do so from any device, pc, tablet or smartphone.

“*TECH's model is asynchronous, so it allows you to study with your pc, tablet or your smartphone wherever you want, whenever you want and for as long as you want*”

Case Studies and Case Method

The case method has been the learning system most used by the world's best business schools. Developed in 1912 so that law students would not only learn the law based on theoretical content, its function was also to present them with real complex situations. In this way, they could make informed decisions and value judgments about how to resolve them. In 1924, Harvard adopted it as a standard teaching method.

With this teaching model, it is students themselves who build their professional competence through strategies such as Learning by Doing or Design Thinking, used by other renowned institutions such as Yale or Stanford.

This action-oriented method will be applied throughout the entire academic itinerary that the student undertakes with TECH. Students will be confronted with multiple real-life situations and will have to integrate knowledge, research, discuss and defend their ideas and decisions. All this with the premise of answering the question of how they would act when facing specific events of complexity in their daily work.



Relearning Methodology

At TECH, case studies are enhanced with the best 100% online teaching method: Relearning.

This method breaks with traditional teaching techniques to put the student at the center of the equation, providing the best content in different formats. In this way, it manages to review and reiterate the key concepts of each subject and learn to apply them in a real context.

In the same line, and according to multiple scientific researches, reiteration is the best way to learn. For this reason, TECH offers between 8 and 16 repetitions of each key concept within the same lesson, presented in a different way, with the objective of ensuring that the knowledge is completely consolidated during the study process.

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.



A 100% online Virtual Campus with the best teaching resources

In order to apply its methodology effectively, TECH focuses on providing graduates with teaching materials in different formats: texts, interactive videos, illustrations and knowledge maps, among others. All of them are designed by qualified teachers who focus their work on combining real cases with the resolution of complex situations through simulation, the study of contexts applied to each professional career and learning based on repetition, through audios, presentations, animations, images, etc.

The latest scientific evidence in the field of Neuroscience points to the importance of taking into account the place and context where the content is accessed before starting a new learning process. Being able to adjust these variables in a personalized way helps people to remember and store knowledge in the hippocampus to retain it in the long term. This is a model called Neurocognitive context-dependent e-learning that is consciously applied in this university qualification.

In order to facilitate tutor-student contact as much as possible, you will have a wide range of communication possibilities, both in real time and delayed (internal messaging, telephone answering service, email contact with the technical secretary, chat and videoconferences).

Likewise, this very complete Virtual Campus will allow TECH students to organize their study schedules according to their personal availability or work obligations. In this way, they will have global control of the academic content and teaching tools, based on their fast-paced professional update.



The online study mode of this program will allow you to organize your time and learning pace, adapting it to your schedule”

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 assess 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.

The university methodology top-rated by its students

The results of this innovative teaching model can be seen in the overall satisfaction levels of TECH graduates.

The students' assessment of the quality of teaching, quality of materials, course structure and objectives is excellent. Not surprisingly, the institution became the best rated university by its students on the Trustpilot review platform, obtaining a 4.9 out of 5.

Access the study contents from any device with an Internet connection (computer, tablet, smartphone) thanks to the fact that TECH is at the forefront of technology and teaching.

You will be able to learn with the advantages that come with having access to simulated learning environments and the learning by observation approach, that is, Learning from an expert.



As such, the best educational materials, thoroughly prepared, will be available in this program:



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.



Practicing Skills and Abilities

You will carry out activities to develop specific competencies and skills in each thematic field. Exercises and activities to acquire and develop the skills and abilities that a specialist needs to develop within the framework of the globalization we live in.



Interactive Summaries

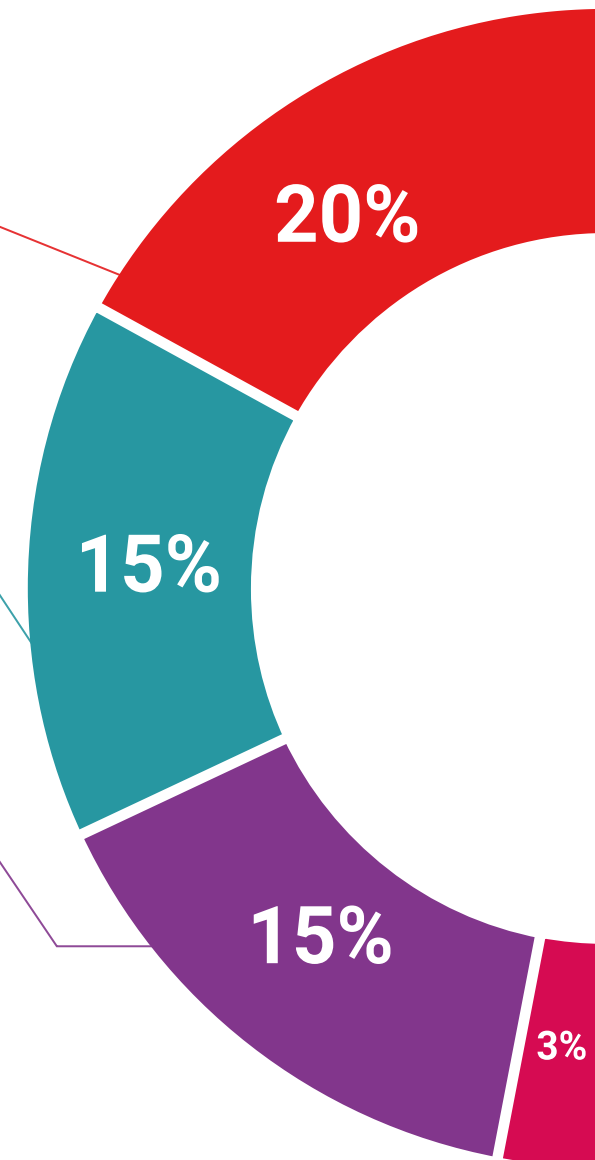
We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

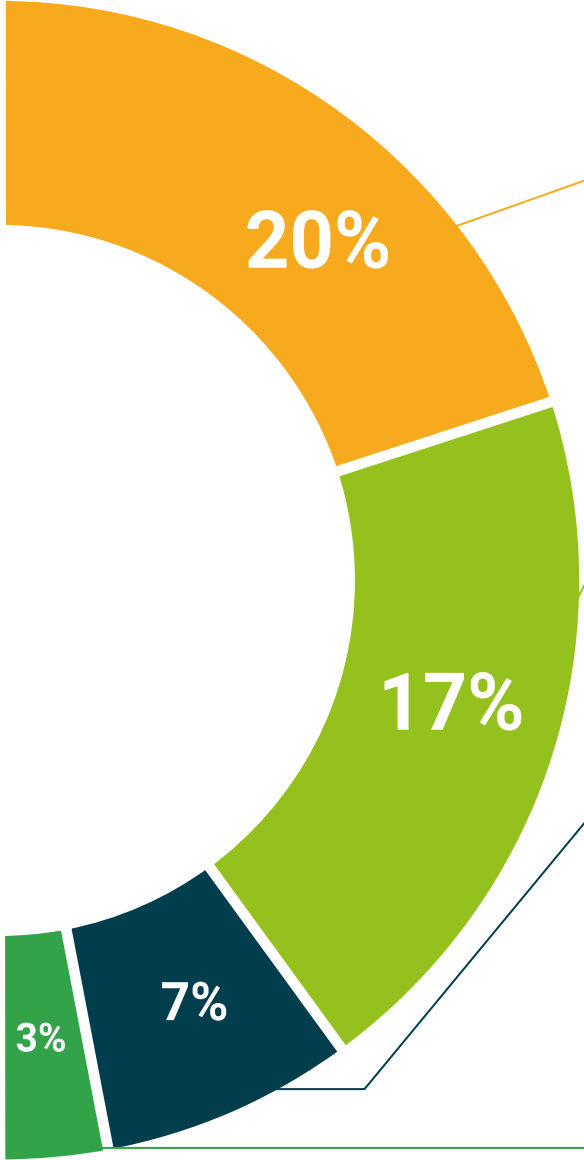
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



Additional Reading

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





Case Studies

Students will complete a selection of the best case studies in the field. Cases that are presented, analyzed, and supervised by the best specialists in the world.



Testing & Retesting

We periodically assess and re-assess your knowledge throughout the program. We do this on 3 of the 4 levels of Miller's Pyramid.



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 for future difficult decisions.



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 Neuromodulators as Food Flavor Enhancers guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Global University.





Successfully complete this program and receive your university qualification without having to travel or fill out laborious paperwork"

This private qualification will allow you to obtain a **Postgraduate Certificate in Neuromodulators as Food Flavor Enhancers** 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** private qualification, 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 Neuromodulators as Food Flavor Enhancers**

Modality: **online**

Duration: **6 weeks**



*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
development languages
virtual classroom



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Postgraduate Certificate

Neuromodulators as Food Flavor Enhancers

