Postgraduate Certificate
Quality Management and Food Safety

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Quality Management and Food Safety

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

Website: **www.techtitute.com/us/nutrition/postgraduate-certificate/quality-management-food-safety**

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01
Introduction

Today, the food industry faces significant challenges in terms of food safety, such as microbiological contamination, presence of allergens, adulteration and traceability of ingredients. These elements can critically affect the quality of the products and for this reason, it is necessary to have specialists in the management of the processes that control the handling of food. With this in mind, TECH presents an academic program that seeks to train professionals in this area and thus, meet the great demand for them that currently exists in the market. This is 100% online, a benefit that will allow students to have greater control over their time.

Improve your professional skills in the field of Food Safety and Quality Management and train yourself to easily face the challenges of this ever-growing sector"

Food safety and consumer protection are issues of great concern to governments and international organizations. For this reason, we have achieved the evolution in the processes that allow us to guarantee the quality and safety of our products, focusing mainly on risk prevention and the adoption of proactive measures to generate food that is safe to consume.

For this reason, the study of a Postgraduate Certificate program focused on the management of processes that allow to have under control the dangers that exist at the time of food handling, is an element of great value for professionals who wish to advance without limits in their career. Thus, the students of this program will be able to increase their knowledge of food safety and thus strengthen their job skills to more effectively apply what they have learned.

During the course of the degree, students will access the contents that structure the academic itinerary, starting with the definition of basic concepts on food safety and consumer protection, with the aim of developing the design of optimal facilities to ensure the quality of food. In addition, they will study the regulations related to this area and thus provide the participants with essential skills to carry out the control and traceability process.

All this, thanks to the innovative Relearning methodology, which allows students to study from home and have greater time flexibility, since they will have access 24 hours a day to the multimedia resources they will find in the online campus. In addition, you will be able to strengthen your competencies and increase your ability to solve problems, since you will analyze practical cases that will place you in a real scenario.

This **Postgraduate Certificate in Food Safety and Quality Management** contains the most complete and up-to-date scientific program on the market. The most important features include:

♦ The development of case studies presented by experts in Food Safety and Quality Management

♦ The graphic, schematic, and practical contents with which they are created, provide scientific and practical information on the disciplines that are essential for professional practice

♦ Practical exercises where self-assessment can be used to improve learning

♦ Its special emphasis on innovative methodologies

♦ Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection assignments

♦ Content that is accessible from any fixed or portable device with an Internet connection

Learn about the latest trends, improve your practices in Food Quality Process Management and stand out in this great market"

Master better methods to ensure Food Quality and Safety and enhance your career in this industry.

"*Learn about the latest trends, improve your practices in Food Quality Process Management and stand out in this great market*"

Learn dynamically with interactive tools and multimedia resources that are at the forefront of the market.

The program's teaching staff includes professionals from sector who contribute their work experience to this educational program, as well as renowned specialists from leading societies and prestigious universities.

Its multimedia content, developed with the latest educational technology, will provide the professional with situated and contextual learning, i.e., a simulated environment that will provide an immersive education programmed to learn in real situations.

The design of this program focuses on Problem-Based Learning, by means of which the professional must try to solve the different professional practice situations that are presented throughout the academic course. This will be done with the help of an innovative system of interactive videos made by renowned experts.

02
Objectives

The primary objective of this educational program is to equip students with the latest developments in the Food Industry, providing them with an in-depth understanding of the processes that enable them to manufacture high quality products that are fully consumable by the population. In this way, students will be able to design effective strategies to mitigate contamination risks during the production of these foods. All this will be achieved through the study of multimedia content that will strengthen students' skills in this area.

" *Get the skills demanded by the food industry and expand your career opportunities with this degree"*

General Objectives

- Identify and understand Biology as an experimental science through the application of the scientific method
- Explain key principles and how to apply them to population growth and the sustainable exploitation of natural resources
- Know and apply the procedures for toxicity assessment
- Contribute to consumer protection within the framework of food safety

A Postgraduate Certificate program that will allow you to identify and mitigate food risks in order to guarantee high quality products to the consumer"

Specific Objectives

◆ Design and evaluate tools that promote food safety management throughout the food chain to protect public health

◆ Identify and interpret the requirements of the food safety management standard (UNE EN ISO 22000) for its subsequent application and evaluation in food chain operators

◆ Develop, implement, evaluate and maintain appropriate hygiene practices, food safety and risk control systems

◆ Participate in the design, organization and management of the different food services

◆ Collaborate in the implementation of quality systems

◆ Evaluate, control and manage aspects of traceability in the food supply chain

03
Structure and Content

The curricular content of this Postgraduate Certificate has been developed by recognized experts in the field of the Food Industry, with the objective of providing students with a first class education. In this way, participants will have the opportunity to acquire specialized knowledge in the management of quality control and safety processes that are fundamental in food production. This will be achieved through the study of multimedia resources and the analysis of case studies, which will allow students to develop excellent professional skills in this field.

Learn how to design and improve food safety processes to achieve operational optimization of production, thanks to this qualification"

Module 1. Quality and Food Safety Management

1.1. Food Safety and Consumer Protection
  1.1.1. Definition and Basic Concepts
  1.1.2. Quality and Food Safety Evolution
  1.1.3. Situation in Developing and Developed Countries
  1.1.4. Key Food Safety Agencies and Authorities: Structures and Functions
  1.1.5. Food Fraud and Food Hoaxes: The Role of the Media
1.2. Facilities, Premises and Equipment
  1.2.1. Site Selection: Design and Construction and Materials
  1.2.2. Premises, Facilities and Equipment Maintenance Plan
  1.2.3. Applicable Regulations
1.3. Cleaning and Disinfection Plan (L + D)
  1.3.1. Components of the dirt
  1.3.2. Detergents and Disinfectants: Composition and Functions
  1.3.3. Cleaning and Disinfection Stages
  1.3.4. Cleaning and Disinfection Programming
  1.3.5. Current Regulations
1.4. Pest Control
  1.4.1. Pest Control and Disinfestation (Plan D + D)
  1.4.2. Pests Associated with the Food Chain
  1.4.3. Preventive Measures for Pest Control
      1.4.3.1. Traps and Snares for Mammals and Ground Insects
      1.4.3.2. Traps and Snares for Flying Insects

1.5. Traceability Plan and Good Manipulation Practices (GMP)
  1.5.1. Structure of a Traceability Plan
  1.5.2. Current regulations associated with traceability
  1.5.3. GMP Associated with Food Processing
      1.5.3.1. Food Handlers
      1.5.3.2. Requirements to be Met
      1.5.3.3. Hygiene Training Plans
1.6. Components of Food Safety Management
  1.6.1. Water as an Essential Element in the Food Chain
  1.6.2. Biological and Chemical Agents Associated with Water
  1.6.3. Quantifiable Elements of Water Quality, Safety and Use
  1.6.4. Supplier Certification
      1.6.4.1. Supplier Monitoring Plan
      1.6.4.2. Current associated regulations
  1.6.5. Food Labeling
      1.6.5.1. Consumer Information and Allergen Labeling
      1.6.5.2. Labeling of Genetically Modified Organisms
1.7. Food Crisis and Associated Policies
  1.7.1. Food Crisis Causes
  1.7.2. Food Security Crisis Scope, Management, and Response
  1.7.3. Alert Communication Systems
  1.7.4. Policies and Strategies for Improving Food Quality and Safety
1.8. Design of the Hazard Analysis Critical Control Point (HACCP) Plan
  1.8.1. General Guidelines to be Followed for its Implementation: Underlying Principles and Prerequisite Program
  1.8.2. Management Commitment
  1.8.3. Configuration of HACCP Resources
  1.8.4. Description of the Product and Identification of its Intended Use
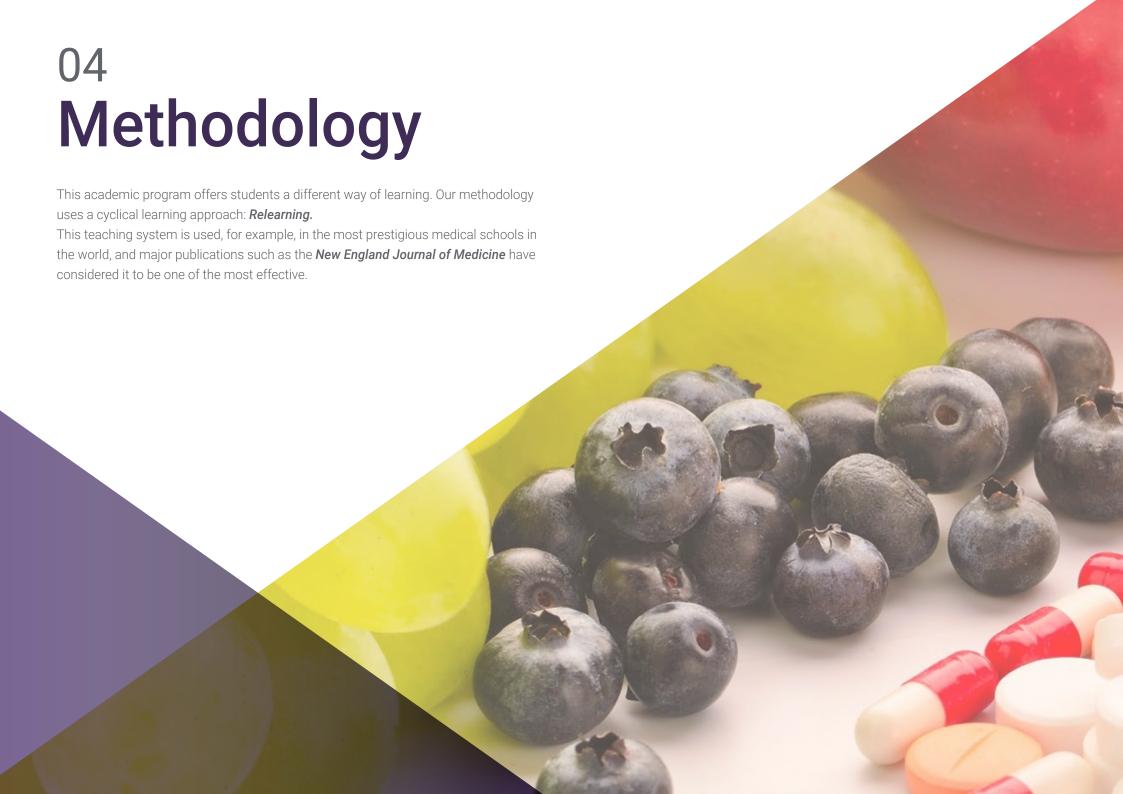 1.8.5. Flow Diagrams

Achieve excellence in your profession with this incredible Postgraduate Certificate. Start now"

04
Methodology

This academic program offers students a different way of learning. Our methodology uses a cyclical learning approach: *Relearning.*

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

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

At TECH we use the Case Method

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

With TECH, 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 power or because of its uniqueness or rarity. It is essential that the case is based on current professional life, trying to recreate the real conditions of professional nutritional practice.

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 achieve the assimilation of concepts, but also a development of their mental capacity through exercises to evaluate real situations and the application of knowledge.

2. Learning is solidly translated into practical skills that allow the nutritionist to better integrate 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.

Relearning Methodology

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

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

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.

01 learning from evidence

02 relearning from evidence

03 testing

04 learning from an expert

05 neurocognitive context dependent learning

06 Von-Restorff effect

07 case based learning through storytelling

08 competencies testing (retesting)

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

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

Relearning 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 for success.

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

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

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

Study Material

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

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

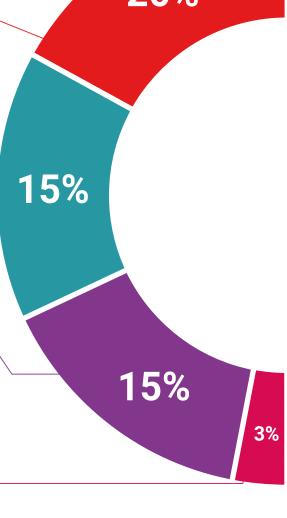### Nutrition Techniques and Procedures on Video

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

Interactive Summaries

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

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

Additional Reading

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

20%

15%

15%

3%

20%

17%

7%

3%

Expert-Led Case Studies and Case Analysis

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

Testing & Retesting

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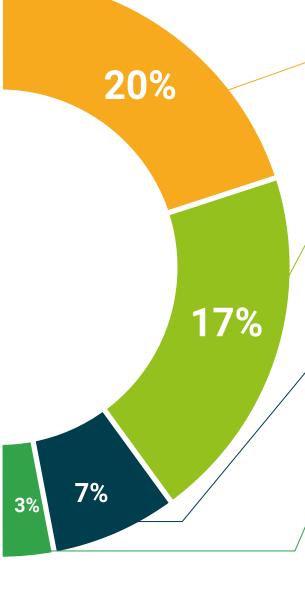
Classes

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 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.

Certificate

The Postgraduate Certificate in Quality Management and Food Safety 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 program will allow you to obtain your **Postgraduate Certificate in Quality Management and Food Safety** 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 Quality Management and Food Safety**

Modality: **online**

Duration: **6 weeks**

Accreditation: **6 ECTS**

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Mr./Ms. _____, with identification document _____ has successfully passed and obtained the title of:

Postgraduate Certificate in Quality Management and Food Safety

This is a program of 180 hours of duration equivalent to 6 ECTS, with a start date of dd/mm/yyyy and an end date of dd/mm/yyyy.

TECH Global University is a university officially recognized by the Government of Andorra on the 31st of January of 2024, which belongs to the European Higher Education Area (EHEA).

In Andorra la Vella, on the 28th of February of 2024

Dr. Pedro Navarro Illana
Rector

This qualification must always be accompanied by the university degree issued by the competent authority to practice professionally in each country. Unique TECH Code: AFWORD23S techtitute.com/certificates

*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.

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