Postgraduate Certificate
Technology and Culture in the Food Industry

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Postgraduate Certificate
Technology and Culture in the Food Industry

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

Website: **www.techtitute.com/pk/nutrition/postgraduate-certificate/technology-culture-food-industry**

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01

Introduction

People's eating habits are seriously influenced by the socioeconomic and cultural aspects that permeate their lives, since these guide the decision at the time of purchasing a product. Therefore, the understanding of these elements becomes fundamental for specialists interested in the field of nutrition, who must have an integral and updated vision of the relationship between technology, culture and food. Therefore, studying this program will allow the student not only to excel in this professional area, but also to acquire a broader knowledge about the patterns and elements that condition the preferences of each person. All this, through a 100% online methodology that will allow you to have more control over your time.

Don't miss the opportunity to immerse yourself in the fascinating world of Technology and Culture in the Food Industry. Enroll now"

Nowadays, food has become an element of great relevance in society, since it is mainly responsible for the health and well-being of the population. For this reason, it is important for specialists to have a comprehensive overview of the cultural nuances that relate to food, integrating elements of food adaptation in different societies.

Accordingly, this Postgraduate Certificate will provide the student with contemporary training on the particularities of this constantly evolving field. Thus, students will be able to broaden their knowledge and strengthen their skills in order to stand out within this industry, in areas such as research, product development, marketing and communication.

During the course of the academic itinerary, you will investigate a wide range of topics related to Culture within the Food Industry, starting primarily with its history and then analyzing the socio-cultural factors that influence consumption. You will also identify the current trends in this market and the role that technology plays in it.

And all of the above, through the innovative Relearning methodology, which facilitates a 100% online educational process, a benefit that allows students to study from the comfort of their homes and organize their schedules as they wish, since they will have access to multimedia resources 24 hours a day. In addition, you will strengthen your problem-solving skills and improve your work competencies, since you will analyze practical cases that will place you in a simulation of a real environment.

This **Postgraduate Certificate in Technology and Culture in the Food Industry** 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 Technology and Culture in the Food Industry
- 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

Enroll today in this Postgraduate Certificate program and discover a new horizon of knowledge that will allow you to grow professionally"

The cultural and religious traditions of a community are two aspects that affect the nourishment of the community and with this degree you will be able to delve deeper into this exercise"

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. For this purpose, the student will be assisted by an innovative interactive video system created by renowned experts.

From the comfort of your own home and at your own pace will be the way you will be able to expand your knowledge.

Technological advances in the field of nutrition have influenced the consumer society. Start this program and find out how they do it.

02

Objectives

The central purpose of this academic program is to equip students with the necessary tools so that they can build a real perspective of the cultural evolution of the food industry and the most common consumption habits of the population. In this way, the student will be able to update their knowledge in this field and improve their skills to skillfully address the aspects that strongly influence when people decide which product to purchase.

With the study of the concepts that most influence the public's choice of food, you will be able to build a broad vision of consumer habits"

General Objectives

- Control the mathematical, statistical and economic aspects involved in food companies
- Analyze trends in food production and consumption
- Appreciate and recognize the sanitary and preventive importance of cleaning, disinfection, disinsecting and pest control programs in the food chain
- Scientific and technical advice on food products and food product development

Specific Objectives

- Analyze the historical-cultural evolution of the processing and consumption of foods or specific food groups
- Relate advances in scientific and technical knowledge of food to cultural and technological progress
- Identify factors that influence food choice and acceptability
- Differentiate the essential characteristics of food and the branches of the food industry in the context of today's food

Study with the latest content and the best teaching methodology? This program blends both and provides you with a high quality education. Start now"

03

Structure and Content

The curriculum of this Postgraduate Certificate has been designed by experts in Nutrition. In this way, students will obtain specialized and updated knowledge about the most important factors that involve food in different cultural contexts, as well as the technological advances that are integrated in the study of its particularities. This, through the exploration of multimedia resources and the analysis of case studies, will allow students to improve their professional skills in this field.

Mastering knowledge of the socio-cultural factors that govern people's diets is a skill you will achieve by the time you complete this program"

Module 1. Food, technology and culture

1.1. Introduction to the Food and purchase Culture
- 1.1.1. Food and nutrition: man as an omnivorous animal
- 1.1.2. Concept of culture and eating behavior
- 1.1.3. Human nutrition in different types of societies
- 1.1.4. Concept of in the Food Industry Adaptation: Examples of food adaptation

1.2. Factors that influence nutrition
- 1.2.1. Ideological meaning of food
- 1.2.2. Diet and gender
- 1.2.3. Patterns of commensality in different cultures: production, consumption and behavior

1.3. Religion and food
- 1.3.1. Permitted and prohibited foods
- 1.3.2. Relationship between food and religious rituals
- 1.3.3. Religion-related dietary practices and behaviors

1.4. Historical basis of food
- 1.4.1. Major changes in human nutrition at different stages of history
- 1.4.2. Prehistory
- 1.4.3. The Ancient Age
- 1.4.4. Middle Ages
- 1.4.5. Impact of the discovery of America on European food and the New World
- 1.4.6. The Modern Age

1.5. Scientific advances and food
- 1.5.1. The Industrial Revolution
- 1.5.2. Impact of scientific discoveries and technological development in the food industry

1.6. Contemporary food I
- 1.6.1. Socio-economic and demographic factors that condition the current diet
- 1.6.2. Food and immigration
- 1.6.3. Man and abundance in the world, myths and facts

1.7. Contemporary Food II
- 1.7.1. New food trends
- 1.7.2. The rise of mass catering and fast food
- 1.7.3. Interest in diet and health

1.8. Food acceptability
- 1.8.1. Physiological and psychological conditions
- 1.8.2. Concept of food quality
- 1.8.3. Evaluation of food acceptability

1.9. Communication Techniques
- 1.9.1. Food marketing
- 1.9.2. Marketing Elements
- 1.9.3. Food advertising resources
- 1.9.4. Influence of advertising on eating behavior

1.10. Socio-cultural factors of food
- 1.10.1. Social relations
- 1.10.2. Expression of feelings, prestige and power
- 1.10.3. Neolithic and Paleolithic social groups

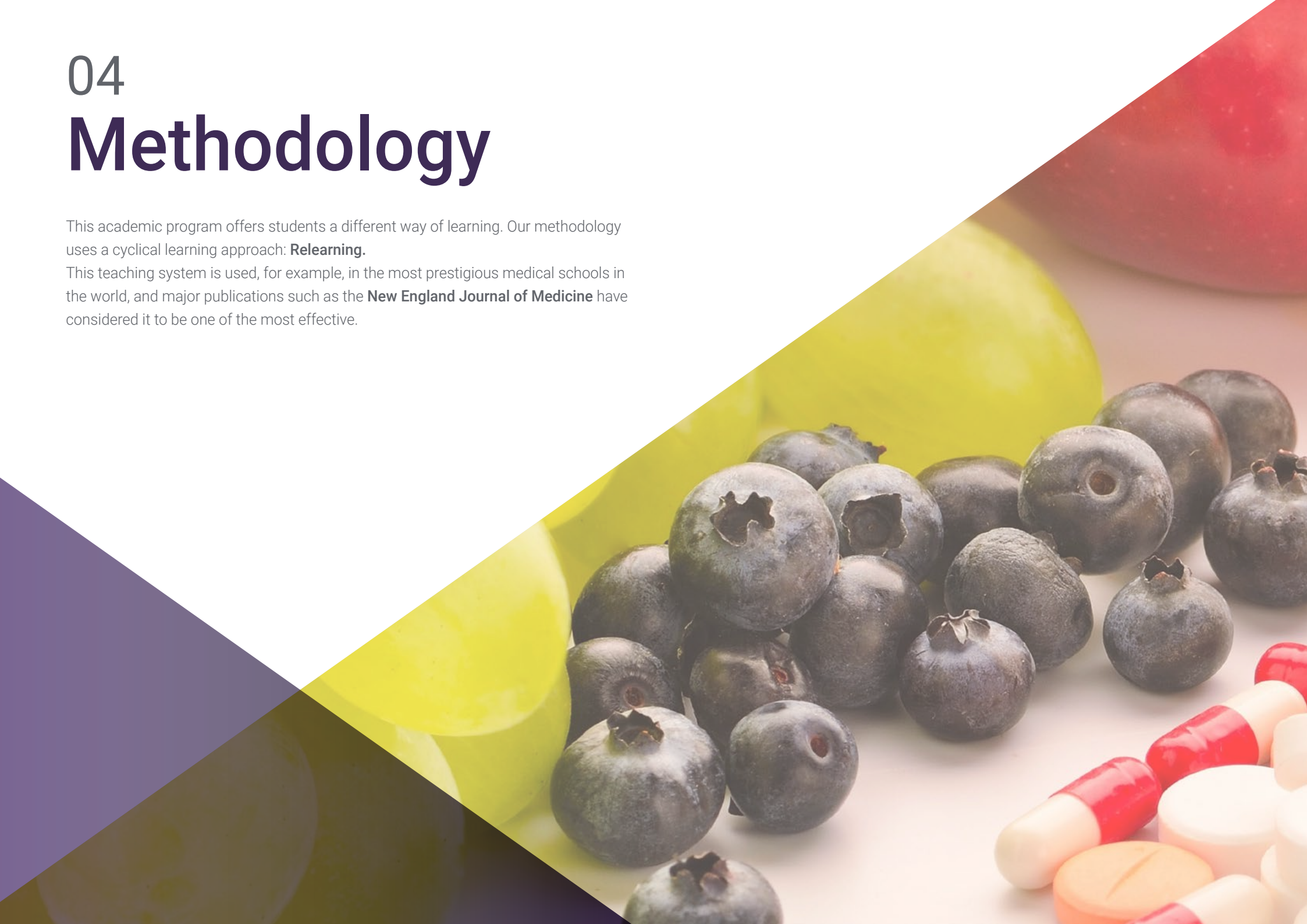
Experience studying with the best learning methodology on the market and be part of the largest online institution in the world"

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.

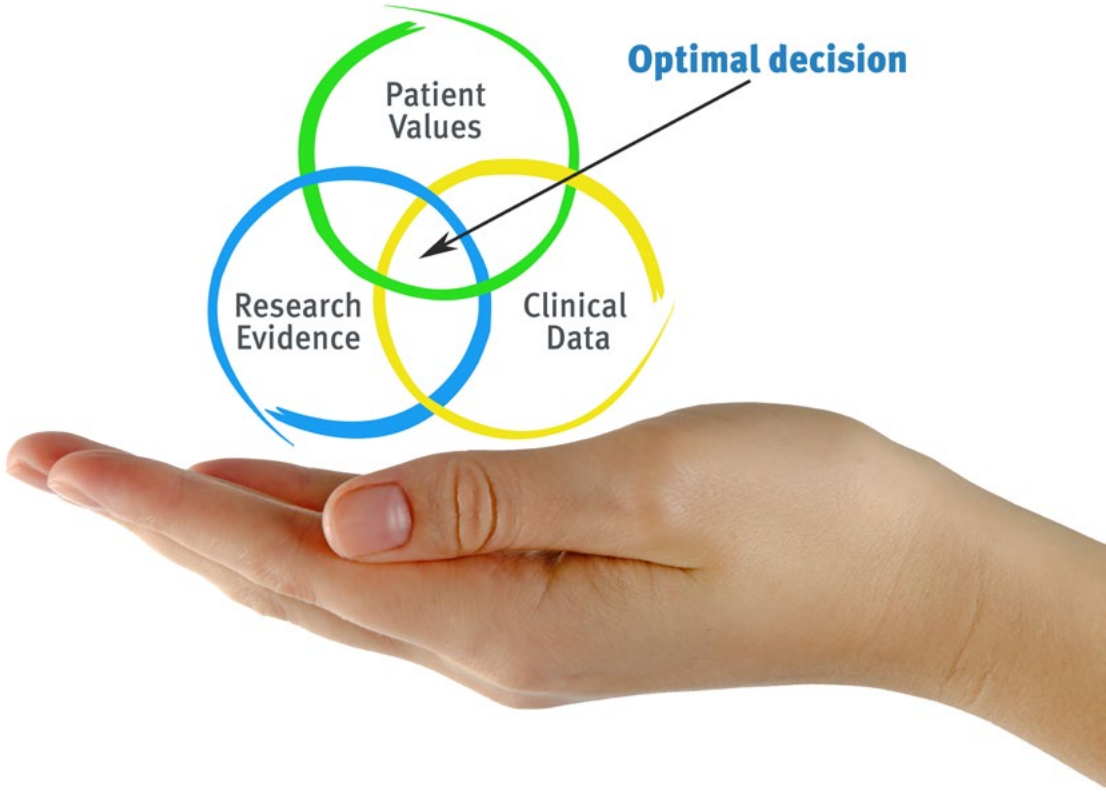


Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

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:

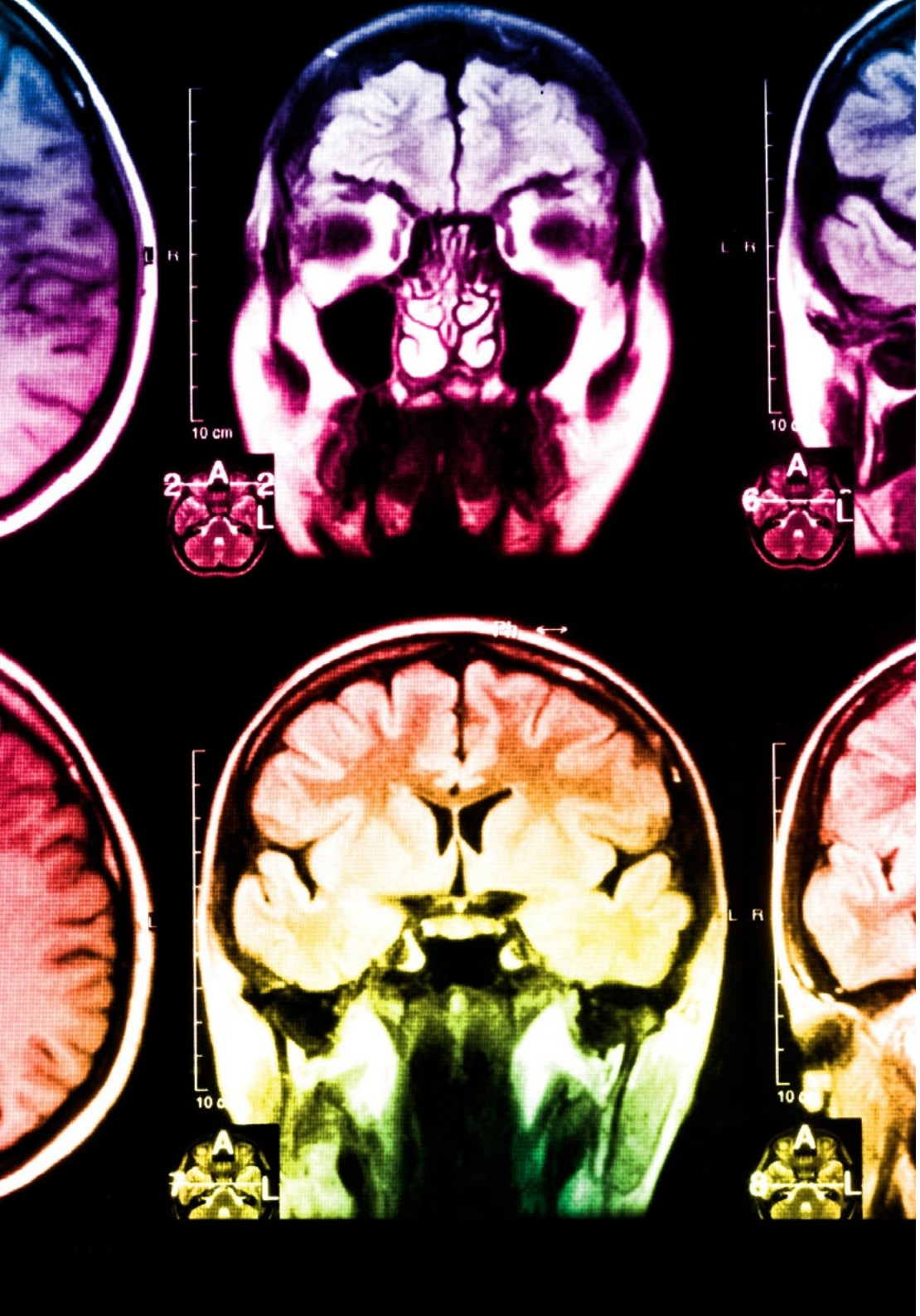
1. Nutritionists who follow this method not only achieve the assimilation of concepts, but also a development of their mental capacity through exercises to evaluate real situations and the application of knowledge.
2. Learning is solidly translated into practical skills that allow the nutritionist to 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.



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.

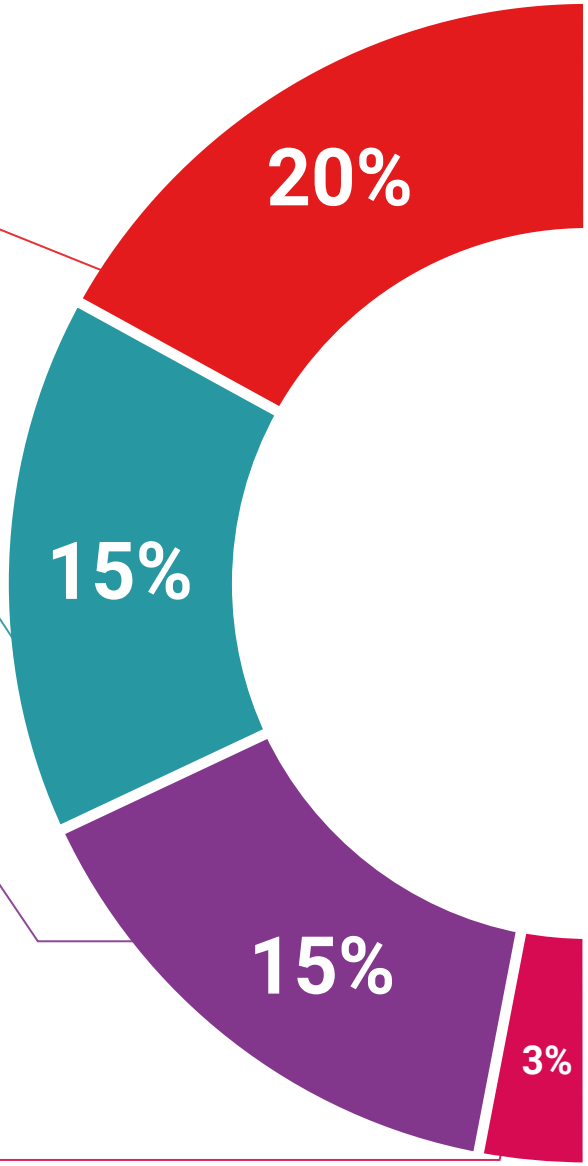
Interactive Summaries

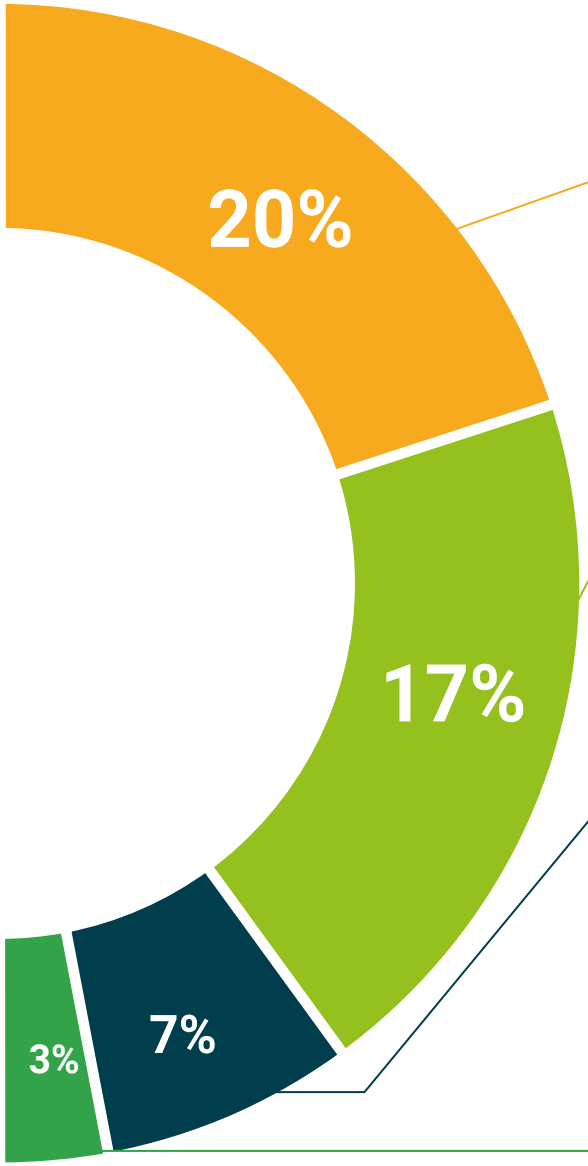
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

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.





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.

05

Certificate

The Postgraduate Certificate in Technology and Culture in the Food Industry guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Technological University.

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

This **Postgraduate Certificate in Technology and Culture in the Food Industry** contains the most complete and up-to-date scientific program on the market.

After the student has passed the assessments, they will receive their corresponding **Postgraduate Certificate** issued by **TECH Technological University** via tracked delivery*.

The certificate issued by **TECH Technological University** will reflect 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 Technology and Culture in the Food Industry**

Official Nº of Hours: **150 h.**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Awards the following

CERTIFICATE

to

Mr./Ms. _____, with identification number _____.

For having passed and accredited the following program

POSTGRADUATE CERTIFICATE

in

Technology and Culture in the Food Industry

This is a qualification awarded by this University, equivalent to 150 hours, with a start date of dd/mm/yyyy and an end date of dd/mm/yyyy.

TECH is a Private Institution of Higher Education recognized by the Ministry of Public Education as of June 28, 2018.

June 17, 2020

Tere Guevara Navarro

Dean

Unique TECH Code: AFWORD23S techtitute.com/certificates

*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.

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