

Postgraduate Certificate

Viticulture Specialist





Postgraduate Certificate Viticulture Specialist

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

Website: www.techtute.com/in/nutrition/postgraduate-certificate/viticulture-specialist

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01

Introduction

Farms are affected by climate change. In this line, vineyards require sustainable nutrition plans that guarantee attention to the flora, providing the missing nutrients artificially and thus achieving a balance between plant, soil and climate. This will be decisive in the performance of the wine quality. In order to offer a high-end product, in addition to AI, companies need to have specialists in nutrition who master the parameters of compounds in the grape. For this reason, TECH offers a program that will teach its students the ins and outs of Viticulture with a 100% online program that allows them to combine their professional life with their academic studies





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With this Postgraduate Certificate you will learn about the world's wine regions and their specific characteristics in just 6 weeks"

With rising temperatures worldwide, the locations where the vines are planted are key to efficient production. This circumstance will also influence the properties of the grapes that will later affect the wine in question. For this reason, companies are actively searching for new, more environmentally friendly formulas and, above all, for professionals with up-to-date knowledge of ripening and harvesting from a nutritional point of view.

In a globalized paradigm, it is necessary for agriculture to work in coordination with new technologies to obtain a more ecological and organic result. However, fast and mechanized industrial processes could lead to errors in the final product. For this reason, TECH has designed a 100% online program aimed at graduates in Nutrition and other professionals interested in the development of Viticulture processes. Thanks to this program, students will be trained in the management of winemaking operations and the promotion of optimal properties for the health of consumers.

In addition, TECH has selected a team of professionals with extensive experience in the sector to impart theoretical and practical knowledge to the specialists enrolled. In turn, this program has audiovisual materials in various formats that energize the study and manage to motivate students so that they can get the most out of the program. This is a unique opportunity in a 100% online format that will allow students to adapt the pace according to their needs.

This **Postgraduate Certificate in Viticulture Specialist** 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 nutrition, gastronomy and chemistry
- The graphic, schematic and eminently practical contents with which it is conceived provide Scientific information on those disciplines that are essential for professional practice
- Practical exercises where the self-assessment process can be carried out to improve learning
- Its special emphasis on innovative methodologies
- Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection work
- Content that is accessible from any fixed or portable device with an Internet connection



Don't wait any longer, be part of the agricultural evolution thanks to the analysis of the critical points of quality control in vineyards"

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Irrigation management is fundamental to the health of wine as a final product. Learn more about this area, thanks to the theoretical and practical knowledge provided by TECH"

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

Its multimedia content, developed with the latest educational technology, will provide the professionals 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 professionals must try to solve the different professional practice situations that are presented throughout the academic course. For this purpose, the students will be assisted by an innovative interactive video system created by renowned experts.

Thanks to the knowledge TECH offers you on the rational control of pests and diseases in grapevine, you will be able to promote a much more ecological plantation.

Do you want to master soil maintenance techniques against invasive flora? Get into the care of the crop to offer a higher quality product.



02 Objectives

This Postgraduate Certificate in Viticulture Specialist has been designed for nutritionists to bet on more environmentally friendly agri-food trends. Thanks to the audiovisual contents and the possibility of downloading the reference guide, the student will have all the tools to study this Postgraduate Certificate, with only an electronic device and Internet connection. This program aims to instill in the professional the need for environmental protection based on sustainability. In this way, the graduates will obtain the update required in the wine labor market to propose alternatives to the errors in the elaboration of the product, from its first phase to the last.



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A program designed for you to be part of the experts at the forefront of today's Enology and Viticulture"



General Objectives

- ♦ Provide the widest possible range of viticultural knowledge
- ♦ Show the student the importance of viticulture for the production of great wines
- ♦ Inculcate the need for environmental protection based on sustainability
- ♦ Substantiate the enological importance of these compounds both in the winemaking stages and in the final product
- ♦ Examine the microorganisms associated with the winemaking process, their nutritional requirements, and the beneficial or detrimental properties they can contribute to the wine
- ♦ Provide knowledge for the production of white wines
- ♦ Determine the wide range of existing possibilities in order to choose the most appropriate processes for a given terroir, grape variety and wine style
- ♦ Develop to the maximum the most advanced enology so that the student can produce top quality white wines
- ♦ Turn the student into an expert in red winemaking
- ♦ Determine the varieties used or with potential in the vinification of sparkling wines
- ♦ Examine the viticultural elements that affect winemaking
- ♦ Generate specialized knowledge about the expedition Preparation of wines for consumption
- ♦ Establish the importance of winemaking for this group of great wines
- ♦ Substantiate the need to protect these heritage treasures as part of our culture
- ♦ Broaden knowledge of fining and elimination of the various components that can depreciate the wine
- ♦ Broaden the knowledge of barrel construction
- ♦ Present the importance of barrel toasting
- ♦ Delve into the sensory analysis of wine Aspects to evaluate and how to carry it out
- ♦ Identify the organoleptic alterations of the wine





Specific Objectives

- Broaden knowledge in the management of vineyards
- Develop knowledge of terroir as a fundamental element of wine expressiveness
- Treat the health of the vine in a respectful manner
- Convey the importance of vine health care
- Avoid crop management malpractices
- Encourage the student's interest in the use of organic products
- Correctly manage the costs and income of a vineyard



Achieve your goal and distinguish yourself from other professionals in the labor market with the latest techniques and strategies to respectfully treat the health of the vine"

03

Course Management

TECH has a professional team of experts in enology with years of experience in the wine industry. The teaching staff has been carefully selected to transmit theoretical and practical knowledge to students with guaranteed success. Thanks to their contribution, students will be able to specialize in terroir as a fundamental element of the expressiveness of wines, based on a digital teaching that transcends academic knowledge to the keys to real practice. This makes the Postgraduate Certificate a program that has all the guarantees and that has been designed for graduates in Nutrition



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Join now a team of teachers with extensive experience in wine tasting to consider the components to take into account in this activity"

Management



Ms. Clavero Arranz, Ana

- ♦ General Manager of Bodegas Cepa 21
- ♦ Chief Executive Officer of Grupo Bodegas Emilio Moro
- ♦ Chief Financial Officer of Grupo Bodegas Emilio Moro
- ♦ Head of Administration at Bodegas Cepa 21
- ♦ Administration Technician at Bodegas Convento San Francisco
- ♦ Professional Master's Degree in Business Administration and Management from the University of Valladolid
- ♦ Professional Master's Degree in Financial Management from ESIC
- ♦ Executive Coach by ICF
- ♦ Digital Immersion Program for CEOs (ICEX)
- ♦ Executive Development Program by IESE

Professors

Mr. Sáez Carretero, Jorge

- ♦ Viticulture Manager at Cepa 21 Winery
- ♦ Viticulture Technician at Fontana Winery
- ♦ Viticulture Manager at GIVITI
- ♦ Graduate in and Science Engineering from the Polytechnic University of Madrid
- ♦ Professional Master's Degree in Viticulture and Enology from the Polytechnic University of Madrid
- ♦ Accredited as Integrated Pest Management Advisor
- ♦ Accredited as Advisors of the Official Register of Producers and Operators of Phytosanitary Defense Means



04

Structure and Content

The syllabus of this Postgraduate Certificate in Viticulture Specialist has been carefully designed by experts working in the field of Grape Harvest and Gastronomy. This team of teachers will share with students the situations that have occurred in the long trajectory of their professional career, so it is not only a theoretical learning, but goes far beyond. In addition, TECH applies the Relearning methodology to exempt students from cumbersome hours of study, so that they can expand their knowledge in a simple and gradual manner. In this way, the 100% online program adapts to your availability, through theoretical and practical exercises that will prepare you for real cases.





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Delve into the latest techniques in viticultural pedology to understand how planting preparation affects the nutrients present in the wine"

Module 1. Viticulture

- 1.1. Preparation of the Plantation
 - 1.1.1. Viticultural Soil Science
 - 1.1.2. Interpretation of Soil Analyses
 - 1.1.3. Correct Preparation of the Planting Bed
 - 1.1.3.1. Types of Implements and Work Performed
 - 1.1.4. Analysis of the Different Planting Systems
- 1.2. Correct Choice of Vine Rootstocks
 - 1.2.1. Types of Vine Rootstocks
 - 1.2.2. Characteristics and Functions of Vine Rootstocks
 - 1.2.3. Vine Nurseries
- 1.3. Pruning
 - 1.3.1. Pruning Seasons
 - 1.3.2. Execution of Cuts
 - 1.3.3. Control and Disinfection of Wounds
- 1.4. Soil Maintenance
 - 1.4.1. Plowing
 - 1.4.1.1. Advantages and Disadvantages
 - 1.4.1.2. Types of Tools
 - 1.4.1.2.1. Cultivator
 - 1.4.1.2.2. Inter-Vine Cultivator
 - 1.4.1.2.3. Subsoiler
 - 1.4.1.2.4. Chisel
 - 1.4.1.3. Plowing Seasons
 - 1.4.2. Plant Covers
 - 1.4.2.1. Recommended Species for Cover Crops
 - 1.4.2.2. Planting Systems
 - 1.4.2.3. Maintenance of Green Covers
 - 1.4.3. Inconveniences of Invasive Flora
 - 1.4.4. Control of Invasive Flora
- 1.5. Rational Control of Pests and Diseases
 - 1.5.1. Main Pests and Diseases of Grapevine
 - 1.5.2. Phytosanitary
 - 1.5.2.1. Contact
 - 1.5.2.2. Penetrants
 - 1.5.2.3. Systemic
 - 1.5.3. Forms of Action of Phytosanitary Products
 - 1.5.4. Ecological Preparations
 - 1.5.5. Biological Control
 - 1.5.6. Correct Application of Phytosanitary Products
- 1.6. Risk Management
 - 1.6.1. Advantages and Disadvantages of the Different Irrigation Systems
 - 1.6.1.1. Sprinkling
 - 1.6.1.2. Drip
 - 1.6.1.3. Exudation Bands
 - 1.6.2. Water Requirements of Grapevines
 - 1.6.2.1. Irrigation Periods
 - 1.6.2.2. Calculation of Irrigation Requirements
 - 1.6.3. Water Stress
- 1.7. Green Operation
 - 1.7.1. The Importance of Green Pruning
 - 1.7.1.1. Green Pruning Seasons
 - 1.7.2. Green Pruning
 - 1.7.3. Thinning
 - 1.7.4. Cluster Thinning
- 1.8. Ripening and Harvesting
 - 1.8.1. Grape Ripening
 - 1.8.2. Advantages and Disadvantages of Grape Harvesting Systems
 - 1.8.3. Harvesting Costs



- 1.9. Wine Regions of the World
 - 1.9.1. France
 - 1.9.2. Italy
 - 1.9.3. Greece:
 - 1.9.4. Australia and New Zealand
 - 1.9.5. South Africa
 - 1.9.6. USA
 - 1.9.7. South America

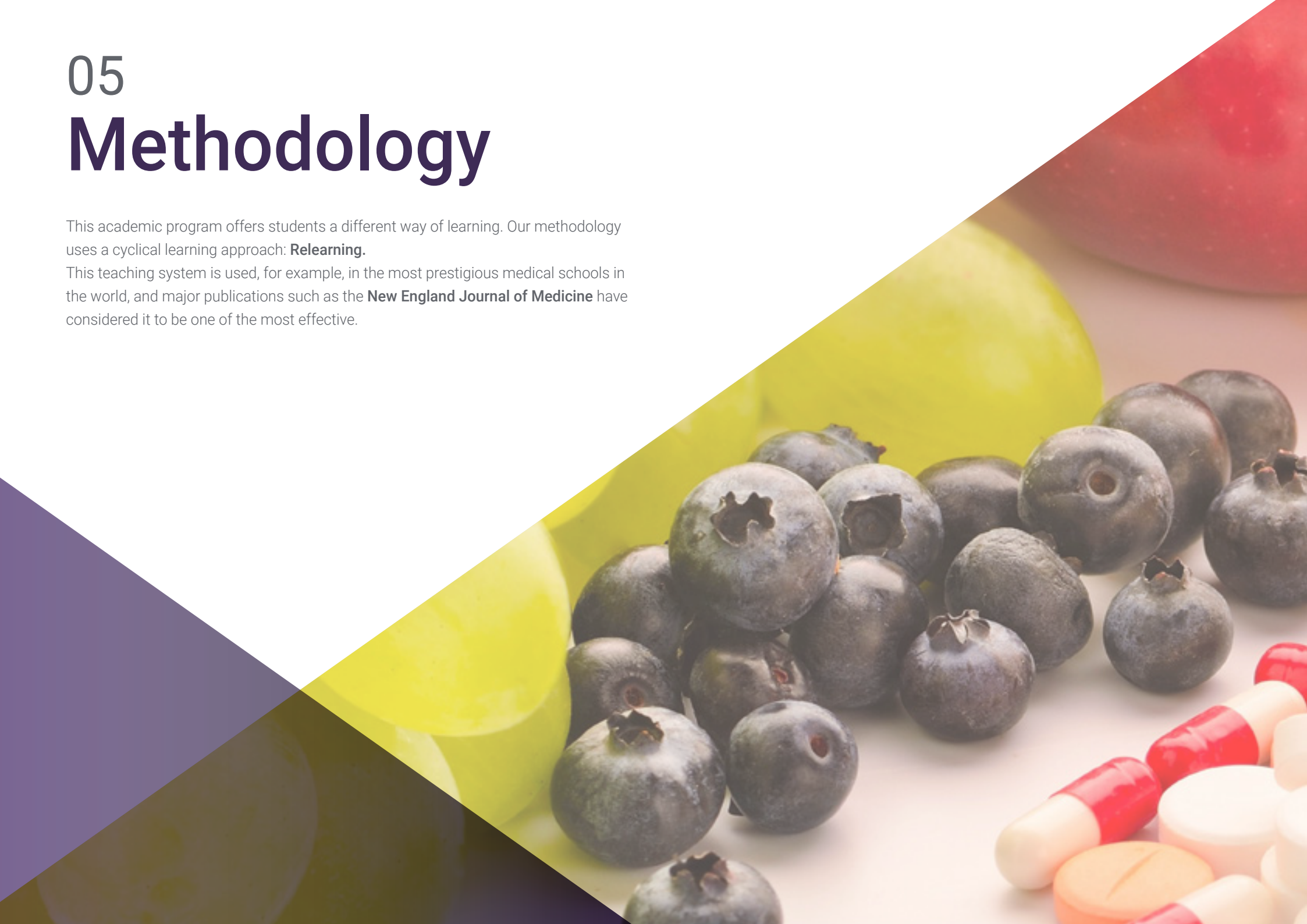
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A program that will enable you to master the availability of nutrients for vines in order to successfully solve problems in this environment”

05 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.





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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.

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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 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.



06

Certificate

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





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

This **Postgraduate Certificate in Viticulture Specialist** contains the most complete and up-to-date scientific 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 Viticulture Specialist**

Official N° of Hours: **150 h.**



*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.

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



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