

Postgraduate Diploma

Integrated Safety
Management in the Food
and Beverage Industry



Postgraduate Diploma Integrated Safety Management in the Food and Beverage Industry

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Global University
- » Credits: 18 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma-integrated-safety-management-food-beverage-industry

Index

01

Introduction

p. 4

02

Objectives

p. 8

03

Course Management

p. 12

04

Structure and Content

p. 18

05

Methodology

p. 24

06

Certificate

p. 32

01

Introduction

This TECH program was created with the objective of providing nutritionists with the tools and knowledge to successfully manage everything related to food and beverage safety in the food industry. This specialization is of the utmost importance nowadays, since products must comply with quality and safety standards to prevent any harm to consumers. Food legislation is a current issue and a priority for the population since we consume products from all over the world, which means the food industry must offer health and quality guarantees at a global level. Furthermore, the program also covers the danger of allergens, food production systems or validation and verification systems, content that will make nutritionists to stand out in the field.





Get the most out of your nutritionist degree with this Postgraduate Diploma in Integrated Safety Management in the Food and Beverage Industry and bet on food safety"

The Postgraduate Diploma in Integrated Safety Management in the Food and Beverage Industry at TECH Global University is the most complete and up-to-date academic program available today, since it focuses on integrated safety management of the food and beverages we consume.

Food legislation is a highly relevant aspect prior to the commercialization of any product derived from the food industry. Therefore, this Postgraduate Diploma offers the student a broad knowledge of the current regulations concerning food quality and safety, both nationally and internationally.

This program also develops the most important concepts of food industry hazards, risks and safety, as well as the most commonly used methods to control them, including allergens. It addresses the principles of safety assurance management in the food production industry, using the HACCP plan as a model, its prerequisites, the stages for its implementation and the verification of its efficiency.

Finally, this Postgraduate Diploma reviews the general principles of a certification process in an international context, covering aspects such as documentation management, electronic records, audits and other requirements necessary for a successful certification.

This Postgraduate Diploma is taught by university professors and professionals from various disciplines in primary production, the use of analytical and instrumental techniques for quality control, the prevention of accidental and intentional contamination and fraud, food safety/food integrity and traceability (food defense and food fraud/food authenticity). They are experts in food legislation and regulations on quality and safety, validation of methodologies and processes, digitalization of quality management, new foods research and development and, finally, coordinating and executing R&D&I projects. All this is necessary to achieve in-depth and specialized knowledge.

An educational project committed to creating high quality professionals, given the demand in the field and the demands it entails. A program designed by professionals specialized in each specific subject who face new challenges every day.

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

- ♦ Case studies presented by experts in nutrition and food security
- ♦ 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
- ♦ The latest developments in Integrated Safety Management in the Food and Beverage Industry
- ♦ Practical exercises where the self-assessment process can be carried out to improve learning
- ♦ Its special emphasis on innovative methodologies in Integrated Food and Beverage Industry Safety Management
- ♦ 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



This Postgraduate Diploma is the opportunity you were waiting for to adjust your knowledge in the field to the current situation and to offer a quality service to your clients"

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A safe bet! With this Postgraduate Diploma you will boost your professional career towards a highly demanded positions and sectors in the food industry"

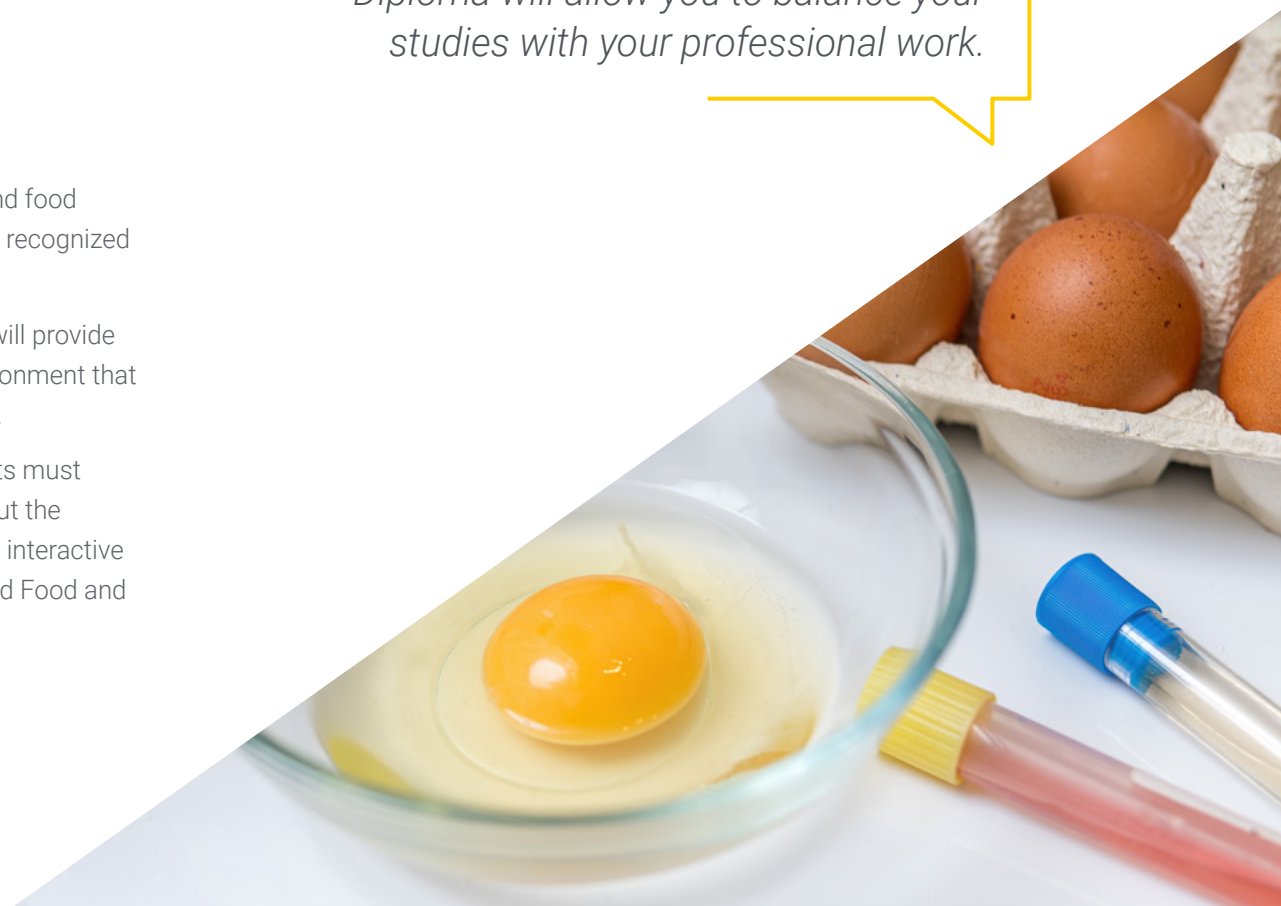
Its teaching staff includes professionals belonging to the field of nutrition and food security, who bring to this study plan the experience of their work, as well as recognized specialists from reference societies and prestigious universities.

The 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 immersive specialization programmed to learn in real situations.

This program is designed around Problem-Based Learning, whereby students must try to solve the different professional practice situations that arise throughout the program. For this purpose, the professional will be assisted by an innovative interactive video system developed by recognized and experienced experts in Integrated Food and Beverage Industry Safety Management.

You will learn to define the characteristics, structure and scope of the main global food safety certification systems.

You choose when and where to study: This 100% online Postgraduate Diploma will allow you to balance your studies with your professional work.



02 Objectives

The program in Integrated Safety Management in the Food and Beverage Industry is aimed at facilitating professional performance with the latest and most innovative advances in the sector. All of this is based on the most complete and up-to-date teaching material on the market. Thus, when the professional enters the labor market, they will be sure to perform every food safety operation with the maximum possible rigor and efficiency, carrying out their functions in accordance with the population's expectations.





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This is the best option to learn about the latest advances in food safety”



General Objectives

- Analyze the principles of food legislation, at national and international level, and its evolution up to the present day
- Analyze the competencies in food legislation to develop the corresponding functions in the food industry
- Evaluating food industry procedures and mechanisms of action
- Develop the basis for applying legislation to the development of food industry products
- Fundamentals of the most important food safety concepts
- Define the concept of risk and risk assessment
- Apply these principles to the development of a safety management plan
- Concretize the principles of the HACCP plan
- Define the principles of a certification process
- Develop the concept of best practice certification
- Analyze the main international certification models for food safety management in the food industry





Specific Objectives

Module 1. Food Legislation and Quality and Safety Standards

- Define the fundamentals of food law
- Describe and develop the main international, European and national organizations in the field of food safety, as well as determine their competencies
- Analyze the food safety policy in the European and Spanish frameworks
- Describe the principles, requirements and measures of food legislation
- Explain the European legislative framework regulating the food industry
- Identify and define the responsibility of the participants in the food chain.
- Classify the types of liability and offenses in the field of food safety
- Develop the criteria for horizontal legislation in Spain
- Develop vertical legislation criteria in Spain

Module 2. Food Safety Management

- Analyze the main types of hazards associated with food
- Evaluate and apply the principle of risk and risk analysis in food safety
- Identify the prerequisites and previous steps for the implementation of a safety management plan
- Establish the main hazards associated with food according to their physical, chemical or biological nature, and some of the methods used for their control
- Apply these principles to the development of a safety management plan
- Specify the methods to evaluate the efficiency of a critical point and of the safety management plan

Module 3. Food Safety Certifications for the Food Industry

- Establish the general requirements for certification
- Identify the different types of Good Practices (GxP) required in a food safety management system and certification
- Develop the structure of the ISO and ISO 17025 international standards
- Define the characteristics, structure and scope of the main global food safety certification systems



A path to achieve knowledge and professional growth that will propel you towards a greater level of competitiveness in the employment market"

03

Course Management

The program's teaching staff includes leading experts in Food and Beverage Industry Safety, who bring their work experience and sector updates to the syllabus. Moreover, other experts of recognized prestige participate in its design and elaboration, which completes the program in an interdisciplinary way so as to provide students with all the guarantees of a highly trained nutritionist. This is meant to promote our students' careers by giving them the tools they need to work successfully in the industry.





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Leading food safety professionals have joined forces to teach you the latest developments in processed foods to consolidate your position as a nutritionist"

International Guest Director

Widely specialized in Food Safety, John Donaghy is a leading Microbiologist with an extensive professional experience of more than 20 years. His comprehensive knowledge on subjects such as foodborne pathogens, risk assessment and molecular diagnostics has led him to be part of international reference institutions such as Nestlé or the Department of Agriculture Scientific Services of Northern Ireland.

Among his main tasks, he has been in charge of operational aspects related to food safety microbiology, including hazard analysis and critical control points. He has also developed multiple prerequisite programs, as well as bacteriological specifications to ensure hygienic environments at the same time as safe for optimal food production.

His strong commitment to providing first class services has led him to combine his management work with scientific research. In this sense, he has an extensive academic production, consisting of more than 50 comprehensive articles on topics such as the impact of Big Data in the dynamic management of food safety risk, microbiological aspects of dairy ingredients, detection of ferulic acid esterase by *Bacillus subtilis*, extraction of pectin from citrus peels by polygalaturonase produced in serum or the production of proteolytic enzymes by *Lysobacter gummosus*.

On the other hand, he is a regular speaker at conferences and forums worldwide, where he discusses the most innovative molecular analysis methodologies to detect pathogens and the techniques for implementing systems of excellence in the manufacture of foodstuffs. In this way, he helps professionals stay at the forefront of these fields while driving significant advances in the understanding of Quality Control. In addition, it sponsors internal research and development projects to improve the microbiological safety of foods.



Dr. Donaghy, Jhon

- ♦ Global Head of Food Safety, Nestlé, Lausanne, Switzerland
- ♦ Project Leader in Food Safety Microbiology, Institute of Agri-Food and Biological Sciences, Northern Ireland
- ♦ Senior Scientific Advisor at the Department of Agriculture Scientific Services, Northern Ireland
- ♦ Consultant on various initiatives funded by the Food Safety Authority of the Government of Ireland and the European Union
- ♦ Doctorate in Science, Biochemistry, University of Ulster
- ♦ Member of the International Commission on Microbiological Specifications for Foods

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Thanks to TECH, you will be able to learn with the best professionals in the world”

Management



Dr. Limón Garduza, Rocío Ivonne

- ♦ PhD in Agricultural Chemistry and Bromatology (Autonomous University of Madrid)
- ♦ Master's Degree in Food Biotechnology (MBTA) (University of Oviedo)
- ♦ Food Engineer, Bachelor's Degree in Food Science, and Technology (CYTA)
- ♦ Expert in Food Quality Management ISO
- ♦ Specialist in Food Quality and Safety, Mercamadrid Training Center (CFM)



Professors

Ms. Andrés Castillo, Alcira Rosa

- ♦ Researcher. GenObIACM Project. Group UCM
- ♦ IRYCIS R&C Institute for Health Research U. Endothelium and MCM
- ♦ Coordinator E.C. with pharmaceuticals and foodstuffs
- ♦ Data Manager for Clinical Trials with DM2 drugs
- ♦ Degree in Marketing. UADE
- ♦ University Expert in Nutrition and Dietetics with CV Risk Factors and DM. UNED
- ♦ Food Traceability Course. USAL Foundation

Dr. Colina Coca, Clara

- ♦ Collaborating Professor at the UOC. Since
- ♦ Doctorate in Nutrition, Food Science and Technology
- ♦ Master's Degree in Food Quality and Safety: APPCC Systems
- ♦ Postgraduate in Sports Nutrition

Dr. Martínez López, Sara

- ♦ Assistant Professor of Nutrition and Food Technology at the European University of Madrid
- ♦ Researcher in the research group "Microbiota, Food and Health". European University of Madrid
- ♦ D. in Pharmacy (Universidad Complutense de Madrid)
- ♦ Degree in Chemistry (University of Murcia)

04

Structure and Content

The content structure has been designed by the best professionals in the sector, with extensive experience and recognized prestige in the profession, backed by the volume of cases reviewed, studied and diagnosed, and with extensive knowledge of new technologies applied to food safety. Thus, a complete program structured in three modules has been designed to introduce nutritionists to the factors involved in carrying out safety functions in the food and beverage industry. They will acquire knowledge in food legislation and quality and safety regulations, food safety management and existing international safety certifications.





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This Postgraduate Diploma in Integrated Safety Management in the Food and Beverage Industry contains the most complete and up-to-date scientific program on the market"

Module 1. Food Legislation and Quality and Safety Standards

- 1.1. Introduction
 - 1.1.1. Legal Organization
 - 1.1.2. Basic Concepts
 - 1.1.2.1. Law
 - 1.1.2.2. Legislation
 - 1.1.2.3. Food legislation
 - 1.1.2.4. Standard
 - 1.1.2.5. Royal Decree
 - 1.1.2.6. Certification, etc.
- 1.2. International Food Legislation. International Organizations
 - 1.2.1. Food and Agriculture Organization of the United Nations (FAO)
 - 1.2.2. World Health Organisation (WHO)
 - 1.2.3. Codex Alimentarius Commission
 - 1.2.4. World Trade Organization
- 1.3. European Food Legislation
 - 1.3.1. European Food Legislation
 - 1.3.2. White Paper on Food Safety
 - 1.3.3. Principles of Food Legislation
 - 1.3.4. General Requirements of Food Legislation
 - 1.3.5. Procedures
 - 1.3.6. European Food Safety Authority (EFSA)
- 1.4. Spanish Food Legislation
 - 1.4.1. Skills
 - 1.4.2. Agencies
- 1.5. Food Safety Management in the company
 - 1.5.1. Responsibilities
 - 1.5.2. Authorization
 - 1.5.3. Certifications





- 1.6. Horizontal Food Legislation Part 1
 - 1.6.1. General Hygiene Regulations
 - 1.6.2. Water for Public Consumption
 - 1.6.3. Official Control of Foodstuffs
- 1.7. Horizontal Food Legislation. Part 2
 - 1.7.1. Storage, Preservation and Transportation
 - 1.7.2. Materials in Contact with Food
 - 1.7.3. Food Additives and Flavorings
 - 1.7.4. Contaminants in Food
- 1.8. Vertical Food Legislation: Products of Plant Origin
 - 1.8.1. Vegetables and By-Products
 - 1.8.2. Fruits and Derivatives
 - 1.8.3. Cereals
 - 1.8.4. Legumes
 - 1.8.5. Edible Vegetable Oils
 - 1.8.6. Edible Fats
 - 1.8.7. Seasonings and Spices
- 1.9. Vertical Food Legislation: Animal Products
 - 1.9.1. Meat and Meat Derivatives
 - 1.9.2. Fish Products
 - 1.9.3. Milk and Dairy Products
 - 1.9.4. Eggs and Egg Products
- 1.10. Vertical Food Legislation: Other Products
 - 1.10.1. Stimulant Foods and Derivatives
 - 1.10.2. Beverages
 - 1.10.3. Prepared Dishes

Module 2. Food Safety Management

- 2.1. Food Safety Principles and Management
 - 2.1.1. The Concept of Danger
 - 2.1.2. The Concept of Risk
 - 2.1.3. Risk Evaluation
 - 2.1.4. Food Safety and Its Management Based on Risk Assessment
- 2.2. Physical Hazards
 - 2.2.1. Concepts and Considerations on Physical Hazards in Foods
 - 2.2.2. Physical Hazard Control Methods
- 2.3. Chemical Hazards
 - 2.3.1. Concepts and Considerations on Chemical Hazards in Foods
 - 2.3.2. Chemical Hazards Naturally Occurring in Food
 - 2.3.3. Hazards Associated with Chemicals Intentionally Added to Foods
 - 2.3.4. Incidentally or Unintentionally Added Chemical Hazards
 - 2.3.5. Chemical Hazard Control Methods
 - 2.3.6. Allergens in Food
 - 2.3.7. Allergen Control in the Food Industry
- 2.4. Biological Hazards
 - 2.4.1. Concepts and Considerations of Biological Hazards in Foods
 - 2.4.2. Microbial Hazards
 - 2.4.3. Non-Microbial Biological Hazards
 - 2.4.4. Biological Hazard Control Methods
- 2.5. Good Manufacturing Practices Program (GMP)
 - 2.5.1. Good Manufacturing Practices (GMP)
 - 2.5.2. Background on GMP
 - 2.5.3. Scope of GMPAI
 - 2.5.4. GMPs in a Safety Management System
- 2.6. Standard Operating Procedure for Sanitation (SSOP)
 - 2.6.1. Sanitary Systems in the Food Industry
 - 2.6.2. Scope of SSOPs
 - 2.6.3. Structure of a SSOP
 - 2.6.4. SSOPs in a Safety Management System
- 2.7. The Hazard Analysis and Critical Control Point (HACCP) Plan
 - 2.7.1. *Hazard Analysis and Critical Control Points* (HACCP)
 - 2.7.2. Background of HACCP
 - 2.7.3. HACCP Prerequisites
 - 2.7.4. The 5 Preliminary Steps to HACCP Implementation
- 2.8. The 7 Steps of Hazard Analysis and Critical Control Points (HACCP) Plan Implementation
 - 2.8.1. Risk Analysis
 - 2.8.2. Identification of Critical Control Points
 - 2.8.3. Establishment of Critical Limits
 - 2.8.4. Establishment of Monitoring Procedures
 - 2.8.5. Implementation of Corrective Actions
 - 2.8.6. Establishment of Verification Procedures
 - 2.8.7. Record Keeping and Documentation System
- 2.9. Evaluation of the Efficiency of the Hazard and Critical Control Point Plan (HACCP) System.
 - 2.9.1. Evaluation of the Efficiency of a CCP
 - 2.9.2. Overall Evaluation of the Efficiency of the HACCP Plan
 - 2.9.3. Use and Management of Records to Evaluate the Efficiency of the HACCP Plan
- 2.10. Hazard Analysis and Critical Control Points (HACCP) Plan System Variants Based on Risk Systems
 - 2.10.1. VACCP or Vulnerability Assessment and Critical Control Points (VACCP) Plan
 - 2.10.2. TACCP or Threat Assessment Critical Control Points (Threat Assessment Critical Control Points)
 - 2.10.3. HARPC or Hazard Analysis & Risk-Based Preventive Controls (HARPC)

Module 3. Food Safety Certifications for the Food Industry

- 3.1. Principles of Certification
 - 3.1.1. The Certification Concept
 - 3.1.2. The Certifying Agencies
 - 3.1.3. General Outline of a Certification Process
 - 3.1.4. Management of a Certification and Re-certification Program
 - 3.1.5. Management System before and after Certification
- 3.2. Good Practice Certifications
 - 3.2.1. Good Manufacturing Practice (GMP) Certification
 - 3.2.2. The Case of GMP for Food Supplements
 - 3.2.3. Good Practice Certification for Primary Production
 - 3.2.4. Other Good Practice Programs (GxP)
- 3.3. ISO 17025 Certification
 - 3.3.1. The ISO Standards Scheme
 - 3.3.2. ISO 17025 System Overview
 - 3.3.3. ISO 17025 Certification
 - 3.3.4. The Role of ISO 17025 Certification in Food Safety Management
- 3.4. ISO 22000 Certification
 - 3.4.1. Background
 - 3.4.2. Structure of the ISO 22000 Standard
 - 3.4.3. Scope of ISO 22000 Certification
- 3.5. GFSI Initiative and the Global GAP and Global Markets Program
 - 3.5.1. The GFSI (*Global Food Safety Initiative*) Global Food Safety System
 - 3.5.2. Global GAP Program Structure
 - 3.5.3. Scope of Global GAP Certification
 - 3.5.4. Structure of the Global Markets Program
 - 3.5.5. Scope of the Global Markets Program Certification
 - 3.5.6. Relation between Global GAP and Global Markets with Other Certifications
- 3.6. SQF Certification (Safe Quality Food)
 - 3.6.1. SQF Program Structure
 - 3.6.2. Scope of SQF Certification
 - 3.6.3. Relationship of SQF With Other Certifications
- 3.7. BRC Certification (British Retail Consortium)
 - 3.7.1. BRC Program Structure
 - 3.7.2. Scope of BRC Certification
 - 3.7.3. Relation between BRC and Other Certification
- 3.8. IFS Certification
 - 3.8.1. IFS Program Structure
 - 3.8.2. Scope of IFS Certification
 - 3.8.3. Relation between IFS and Other Certification
- 3.9. Food Safety System Certification 22000 (FSSC 22000)
 - 3.9.1. Background of the FSSC 22000 Program
 - 3.9.2. FSSC 22000 Program Structure
 - 3.9.3. Scope of the FSSC 22000 Certification
- 3.10. Food Defence Programs
 - 3.10.1. The Concept of Food Defence
 - 3.10.2. Scope of a Food Defence Program
 - 3.10.3. Tools and Programs for Implementing a Food Defence Program



*Specialize with TECH and
you will comfortably advance
in your career in no time"*

05

Méthodologie

Ce programme de formation offre une manière différente d'apprendre. Notre méthodologie est développée à travers un mode d'apprentissage cyclique: ***el Relearning***.

Ce système d'enseignement s'utilise, notamment, dans les Écoles de Médecine les plus prestigieuses du monde. De plus, il a été considéré comme l'une des méthodologies les plus efficaces par des magazines scientifiques de renom comme par exemple le ***New England Journal of Medicine***.



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Découvrez le Relearning, un système qui laisse de côté l'apprentissage linéaire conventionnel au profit des systèmes d'enseignement cycliques: une façon d'apprendre qui a prouvé son énorme efficacité, notamment dans les matières dont la mémorisation est essentielle"

À TECH, nous utilisons la méthode des cas

Dans une situation clinique donnée: que doit faire un professionnel? Tout au long du programme, vous serez confronté à de multiples cas cliniques simulés, basés sur des patients réels, dans lesquels vous devrez enquêter, établir des hypothèses et finalement résoudre la situation. Il existe de nombreux faits scientifiques prouvant l'efficacité de cette méthode. Les spécialistes apprennent mieux, plus rapidement et plus durablement dans le temps.

Avec TECH, le nutritionniste fait l'expérience d'une méthode d'apprentissage qui ébranle les fondements des universités traditionnelles du monde entier.



Selon le Dr Gérvas, le cas clinique est la présentation commentée d'un patient, ou d'un groupe de patients, qui devient un "cas", un exemple ou un modèle illustrant une composante clinique particulière, soit en raison de son pouvoir pédagogique, soit en raison de sa singularité ou de sa rareté. Il est essentiel que le cas soit ancré dans la vie professionnelle actuelle, en essayant de recréer les contraintes réelles de la pratique professionnelle de la nutrition.

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Saviez-vous que cette méthode a été développée en 1912 à Harvard pour les étudiants en Droit? La méthode des cas consiste à présenter aux apprenants des situations réelles complexes pour qu'ils s'entraînent à prendre des décisions et pour qu'ils soient capables de justifier la manière de les résoudre. En 1924, elle a été établie comme une méthode d'enseignement standard à Harvard"

L'efficacité de la méthode est justifiée par quatre acquis fondamentaux:

1. Les nutritionnistes qui suivent cette méthode parviennent non seulement à assimiler les concepts, mais aussi à développer leur capacité mentale grâce à des exercices permettant d'évaluer des situations réelles et d'appliquer leurs connaissances.
2. L'apprentissage est solidement traduit en compétences pratiques qui permettent au nutritionniste de mieux intégrer les connaissances dans la pratique clinique.
3. Grâce à l'utilisation de situations issues de la réalité, on obtient une assimilation plus simple et plus efficace des idées et des concepts.
4. Le sentiment d'efficacité de l'effort investi devient un stimulus très important pour les étudiants, qui se traduit par un plus grand intérêt pour l'apprentissage et une augmentation du temps passé à travailler sur le cours.



Relearning Methodology

À TECH, nous enrichissons la méthode des cas avec la meilleure méthodologie d'enseignement 100% en ligne du moment: le Relearning.

Notre Université est la première au monde à combiner l'étude de cas cliniques avec un système d'apprentissage 100% en ligne basé sur la pratique et combinant un minimum de 8 éléments différents dans chaque cours. Ceci représente une véritable révolution par rapport à une simple étude et analyse de cas.



Le nutritionniste apprendra à travers des études de cas réels ainsi qu'en s'exerçant à résoudre des situations complexes dans des environnements d'apprentissage simulés. Ces simulations sont développées à l'aide de logiciels de pointe pour faciliter l'apprentissage par immersion.

Selon les indicateurs de qualité de la meilleure université en ligne du monde hispanophone (Columbia University). La méthode Relearning, à la pointe de la pédagogie mondiale, a réussi à améliorer le niveau de satisfaction globale des professionnels finalisant leurs études.

Grâce à cette méthodologie, plus de 45.000 nutritionnistes ont été formés avec un succès sans précédent dans toutes les spécialités cliniques, quelle que soit la charge chirurgicale. Notre méthodologie d'enseignement est développée dans un environnement très exigeant, avec un corps étudiant universitaire au profil socio-économique élevé et dont l'âge moyen est de 43,5 ans.

Le Relearning vous permettra d'apprendre avec moins d'efforts et plus de performance, en vous impliquant davantage dans votre formation, en développant un esprit critique, en défendant des arguments et en contrastant les opinions: une équation directe vers le succès.

Dans notre programme, l'apprentissage n'est pas un processus linéaire mais il se déroule en spirale (nous apprenons, désapprenons, oublions et réapprenons). Par conséquent, ils combinent chacun de ces éléments de manière concentrique.

Selon les normes internationales les plus élevées, la note globale de notre système d'apprentissage est de 8,01.



Ce programme offre le meilleur matériel pédagogique, soigneusement préparé pour les professionnels:



Support d'étude

Tous les contenus didactiques sont créés par les spécialistes qui enseignent les cours. Ils ont été conçus en exclusivité pour la formation afin que le développement didactique soit vraiment spécifique et concret.

Ces contenus sont ensuite appliqués au format audiovisuel, pour créer la méthode de travail TECH online. Tout cela, élaboré avec les dernières techniques afin d'offrir des éléments de haute qualité dans chacun des supports qui sont mis à la disposition de l'apprenant.



Techniques et procédures en vidéo

TECH rapproche les étudiants des techniques les plus récentes, des dernières avancées pédagogiques et de l'avant-garde des techniques et procédures actuelles en matière de conseil nutritionnel. Tout cela, à la première personne, expliqué et détaillé rigoureusement pour atteindre une compréhension complète et une assimilation optimale. Et surtout, vous pouvez les regarder autant de fois que vous le souhaitez.



Résumés interactifs

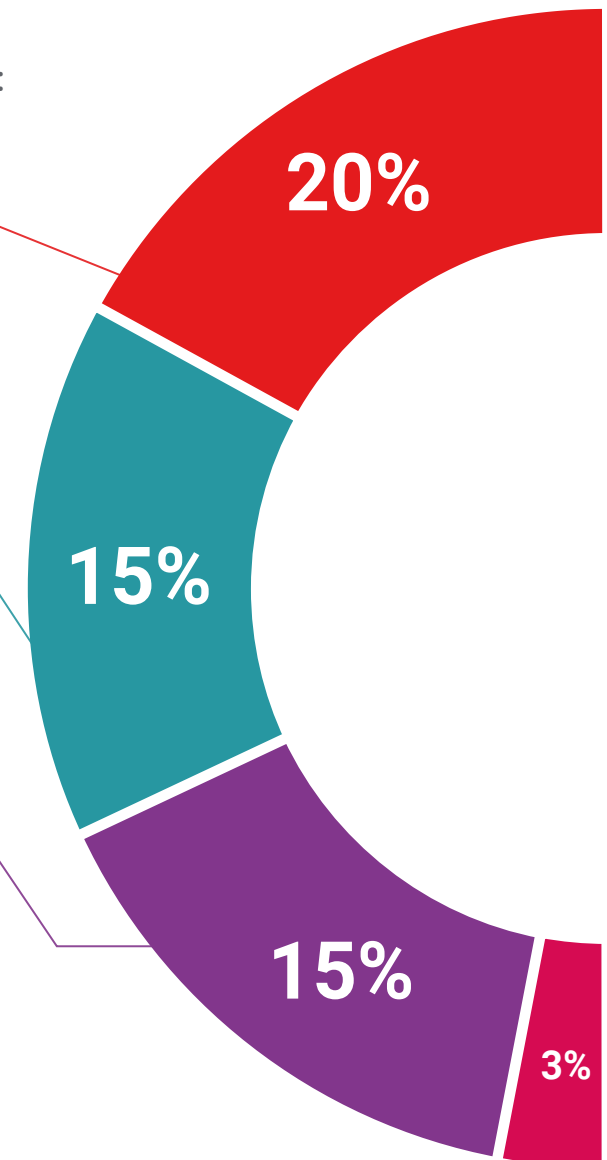
Nous présentons les contenus de manière attrayante et dynamique dans des dossiers multimédias comprenant des fichiers audios, des vidéos, des images, des diagrammes et des cartes conceptuelles afin de consolider les connaissances.

Ce système unique de formation à la présentation de contenu multimédia a été récompensé par Microsoft en tant que "European Success Story".



Bibliographie complémentaire

Articles récents, documents de consensus et directives internationales, entre autres. Dans la bibliothèque virtuelle de TECH, l'étudiant aura accès à tout ce dont il a besoin pour compléter sa formation.





Études de cas dirigées par des experts

Un apprentissage efficace doit nécessairement être contextuel. Pour cette raison, TECH présente le développement de cas réels dans lesquels l'expert guidera l'étudiant à travers le développement de la prise en charge et la résolution de différentes situations: une manière claire et directe d'atteindre le plus haut degré de compréhension.



Testing & Retesting

Les connaissances de l'étudiant sont périodiquement évaluées et réévaluées tout au long du programme, par le biais d'activités et d'exercices d'évaluation et d'auto-évaluation, afin que l'étudiant puisse vérifier comment il atteint ses objectifs.



Cours magistraux

Il existe des preuves scientifiques de l'utilité de l'observation par un tiers expert. La méthode "Learning from an Expert" renforce les connaissances et la mémoire, et donne confiance dans les futures décisions difficiles.



Guides d'action rapide

À TECH nous vous proposons les contenus les plus pertinents du cours sous forme de feuilles de travail ou de guides d'action rapide. Un moyen synthétique, pratique et efficace pour vous permettre de progresser dans votre apprentissage.



06 Certificate

The Postgraduate Diploma in Integrated Safety Management in the Food and Beverage Industry guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Diploma issued by TECH Global University.





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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 Diploma in Integrated Safety Management in the Food and Beverage Industry** 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 Diploma in Integrated Safety Management in the Food and Beverage Industry**

Modality: **online**

Duration: **6 months**

Accreditation: **18 ECTS**



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Postgraduate Diploma
Integrated Safety
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and Beverage Industry

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Postgraduate Diploma

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