



# Postgraduate Diploma

Canine and Feline Nutrition and Feeding

» Modality: online

» Duration: 6 months

» Certificate: TECH Global University

» Credits: 18 ECTS

» Schedule: at your own pace

» Exams: online

 $We b site: {\color{blue} www.techtitute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma-canine-feline-nutrition-feeding}$ 

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# tech 06 | Introduction

This Postgraduate Diploma in Canine and Feline Nutrition and Feeding is unique, given its level of specialization and the logical sequence of learning with which the content is ordered.

This comprehensive program in Canine and Feline Nutrition and Feeding develops specialized knowledge about small animal nutrition. It analyzes the physiology and functioning of the digestive system of both species, as well as the main differences between them, allowing the professional nutritionist a deeper vision of the digestive system.

It is designed for professional nutritionists to update and improve their technical and practical knowledge in this sector. A complete and effective course that will propel them to the highest level of competence.

With an innovative format, this training allows participants to develop autonomous learning and optimal time management.

In short, it is an ambitious, broad, structured and interwoven proposal, which covers everything from the fundamental and relevant principles of nutrition to the manufacture of food. All this with the characteristics of a course of high scientific, teaching and technological level.

This **Postgraduate Diploma in Canine and Feline Nutrition and Feeding** contains the most complete and up-to-date scientific program on the market. The most important features include:

- The latest technology in online teaching software
- Intensely visual teaching system, supported by graphic and schematic contents, easy to assimilate and understand
- Practical cases presented by practising experts
- State-of-the-art interactive video systems
- Teaching supported by telepractice
- Continuous updating and recycling systems
- Autonomous learning: full compatibility with other occupations
- Practical exercises for self-assessment and learning verification
- Support groups and educational synergies: questions to the expert, debate and knowledge forums
- Communication with the teacher and individual reflection work
- Content that is accessible from any fixed or portable device with an Internet connection
- Supplementary documentation databases are permanently available, even after the course



Join the elite, with this highly effective trained program and open new paths to your professional progress"



A Postgraduate Diploma that will enable you to work in the sectors of food production for or with animal origin, with the solvency of a high level professional"

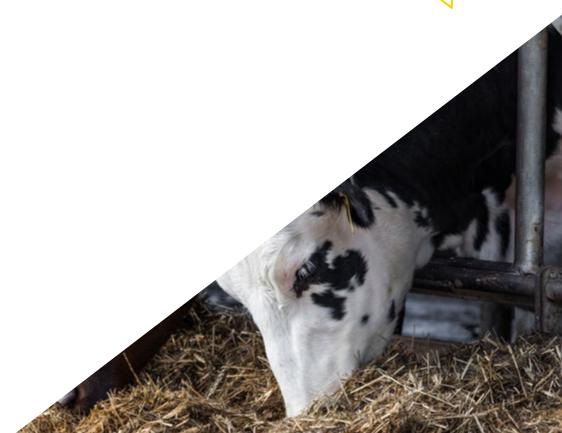
TECH's teaching staff is made up of professionals from different fields related to this specialty. That way, TECH ensures to offer students the educational program and updating intended. A multidisciplinary team of professionals prepared and experienced in different environments, who will cover the theoretical knowledge in an efficient way, but, above all, will bring the practical knowledge derived from their own experience to the course: one of the differential qualities of this course.

This mastery of the subject is complemented by the effectiveness of the methodological design of this Postgraduate Diploma. Developed by a multidisciplinary team of e-learning experts, it integrates the latest advances in educational technology. In this way, our students will be able to study with a range of convenient and versatile multimedia tools that will give them the operability they need during the program.

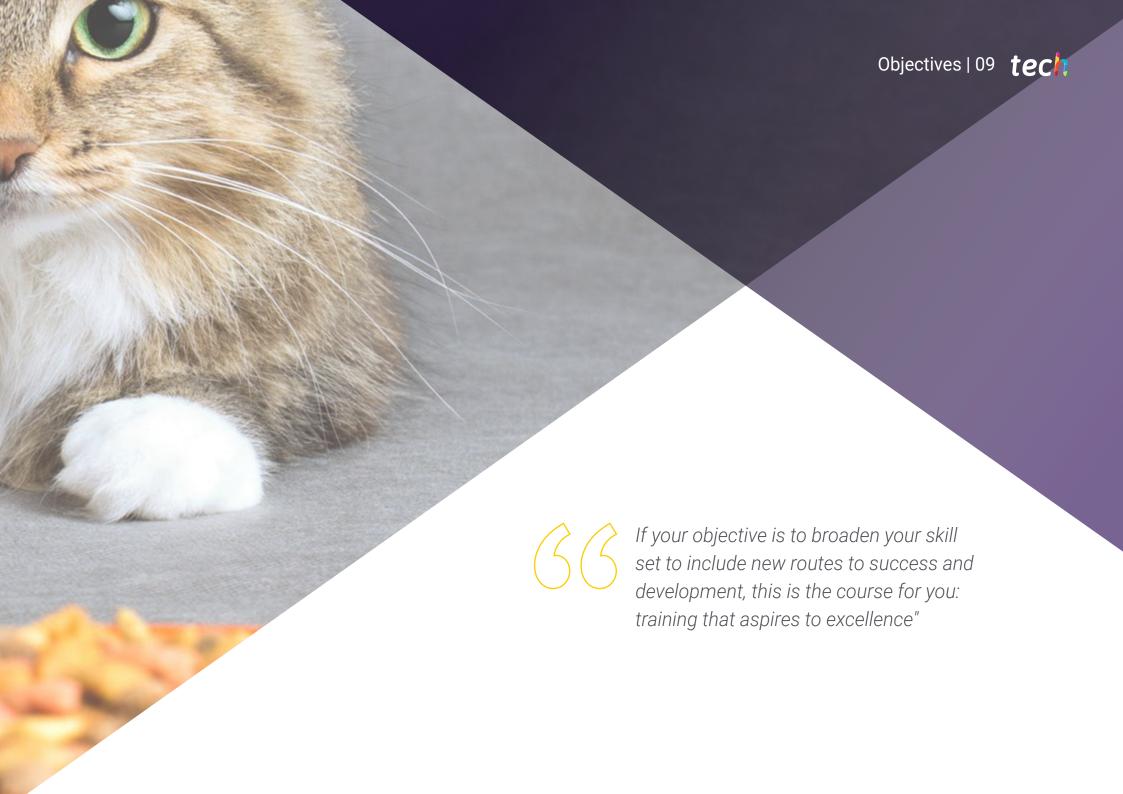
The design of this program is based on Problem-Based Learning: an approach that conceives learning as a highly practical process. To achieve this remotely telepractice will be used: with the help of an innovative system of interactive videos, and learning from an expert you will be able to acquire the knowledge as if you were facing the case you are learning in real time. A concept that will allow students to integrate and memorize what they have learnt in a more realistic and permanent way.

This is the best program in the current academic market to deepen in the Canine and Feline Nutrition and Feeding in a dynamic and participative way. Don't let it slip away.

You have before you the unique opportunity to become an up-to-date, trained professional who will take animal nutrition to the next level.







# tech 10 | Objectives



# **General Objectives**

- Determine the properties, use and metabolic transformations of nutrients in relation to the nutritional needs of an animal
- Provide clear and practical tools so that the professional can identify and classify
  the different foods that are available in the region and have better elements of judgment
  to make the most appropriate decision in terms of differential costs, etc
- Propose a series of technical arguments which allow for a better quality of diet and nutrition and therefore, improve the end produce (meat or milk)
- Analyze the different raw material components with both positive and negative effects on Animals. Nutrition and how animals use them for the production of animal protein
- Identify and understand the different levels of digestibility for each of the various nutritional components according to their origin
- To analyze the key aspects for the design and creation of diets (food) aimed at achieving the maximum utilization of nutrients by animals intended for animal protein production
- Provide specialized training on the nutritional requirements for the two main species of birds to be used in animal protein production
- Develop specialized understanding of the nutritional requirements of the porcine species and the different feeding strategies needed in order to guarantee that they reach the expected welfare and production standards according to their production stage

- Provide practical, theoretical and specialized knowledge on the physiology of canine and feline digestive systems
- Analyze the digestive system of ruminants and their particular way of assimilating nutrients from fiber-rich foods
- Analyze the main additive groups used in the food production industry, focused on ensuring the guality and performance of different food products
- Analyze, in a clear way, how the complete animal feed manufacturing process is developed: the phases and processes which feed undergoes to guarantee its nutritional composition, quality and safety



# **Specific Objectives**

#### Module 1. Nutrients and Metabolism

- Develop the different nutrients contained in the raw materials used in animal nutrition
- Develop the different components of each one of the nutrient groups
- Determine the destinations or metabolic pathways of nutrients to be utilized by the animal
- Establish how animals obtain energy from different nutrients and what energy metabolism consists of
- Analyze the different assimilation processes of nutrients that different species of animals have and which are necessary for their well-being and production
- Evaluate the importance of water as a nutrient and the effect that it has on animals

### Module 2. Digestibility, Ideal Protein and Advances in Animal Nutrition

- Develop the concepts of digestibility and how it is determined
- Analyze advances in protein nutrition and the importance of synthetic amino acids in animal nutrition
- Identify the factors which are involved in the definition of the different nutrient levels
- Establish the critical points in the use of fats, their quality and effect on nutrition
- Develop the basic concepts of organic minerals and their importance
- Justify the concept of intestinal integrity and how to enhance it in production
- Analyze patterns in the use of antibiotics in veterinary nutrition
- Define the patterns in precision nutrition and the most influential factors in its application

#### Module 3. Nutrition and Food in Canines and Felines

- Recognize all nutritional aspects of cats and dogs and identify the myths surrounding them
- Know how to establish appropriate dietary treatments for every circumstance or pathology
- Determine what foods are available in the market and their suitability



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





An impressive teaching staff, made up of professionals from different areas of expertise, will be your teachers during your education: a unique opportunity not to be missed"

# tech 14 | Course Management

# Management



# Dr. Cuello Ocampo, Carlos Julio

- Technical Director at Huvepharma in Latin America
- Degree in Veterinary Medicine from the National University of Colombia
- Professional Master's Degree in Animal Production with emphasis on Monogastric Nutrition at the Universidad Nacional de Colombia
- Postgraduate Certificate in Ration Formulation for Productive Species at the University of Applied and Environmental Sciences UDCA

# **Professors**

### Dr. Fernández Mayer, Anibal Enrique

- Academic Research at INTA
- Specialist and Private Advisor in Milk Production
- Technician Specialized in Animal Production at the Bordenave Agricultural Experimental Station (EEA)
- Agricultural Engineer from the University of Nacional de la Plata
- Veterinary Doctor from the La Habana Agricultural University

# Dr. Páez Bernal, Luis Ernesto

- Commercial Director at BIALTEC, a company dedicated to efficient and sustainable animal nutrition
- Doctor in Nutrition and Monogastric Production from Viçosa Federal University
- Bachelor's Degree in Veterinary from the National University of Colombia
- Master's Degree in Zootechnics from Viçosa Federal University
- Lecturer

### Dr. Sarmiento García, Ainhoa

- Collaborative Researcher at the Faculty of Agricultural and Environmental Sciences and the Polytechnic School of Zamora
- Research Director at Entogreen
- Reviewer of scientific articles in Iranian Journal of Applied Science
- Veterinarian in charge of the nutrition department at Casaseca Livestock
- Veterinary Clinic El Parque in Zamora
- Associate Professor at the Faculty of Agricultural Sciences of the University of Salamanca
- Degree in Veterinary Medicine from the University of León
- PhD. in Chemical Science and Technology from the University of Salamanca
- Master's Degree in Innovation in Biomedical and Health Sciences by the University of León

### D. Ordoñez Gómez, Ciro Alberto

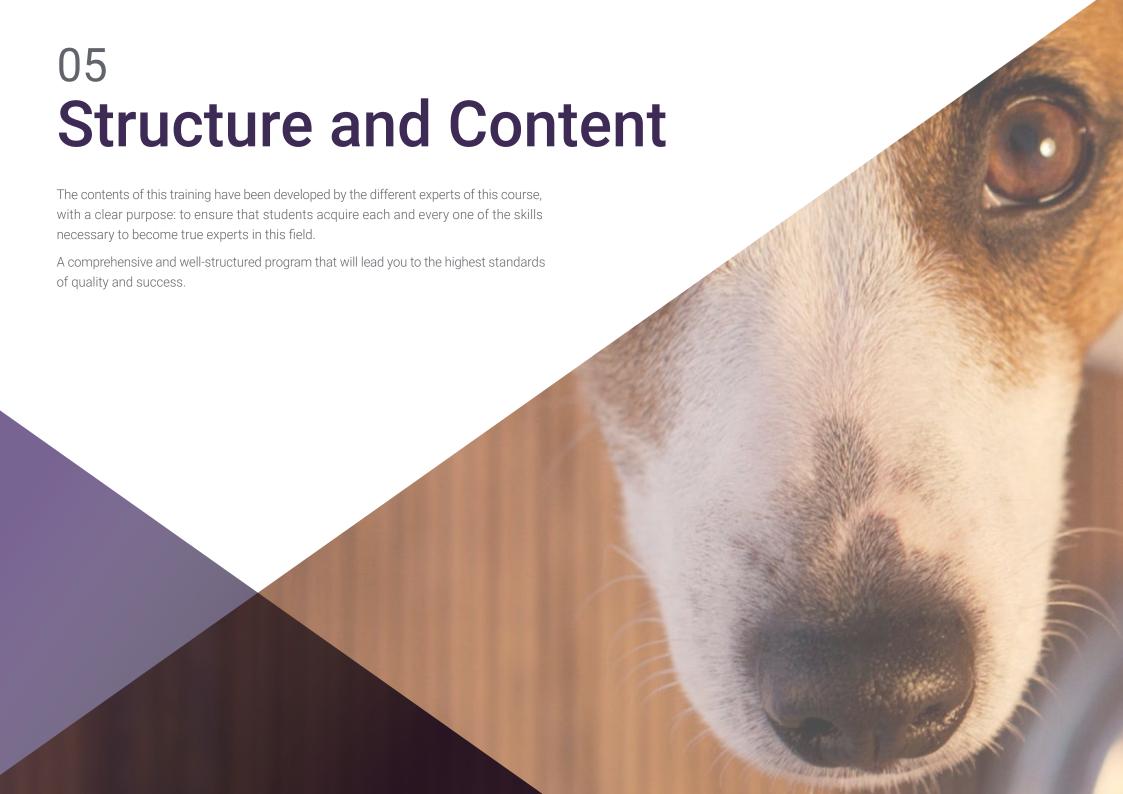
- Researcher specialized in animal nutrition
- Author of the book Glycerin and biodiesel by-products: alternative energy for poultry and swine feed
- Lecturer in the area of animal nutrition and feeding at the Francisco de Paula Santander University
- Master's Degree in animal production at the Francisco de Paula Santander University
- Degree in Animal Husbandry from Francisco de Paula Santander University

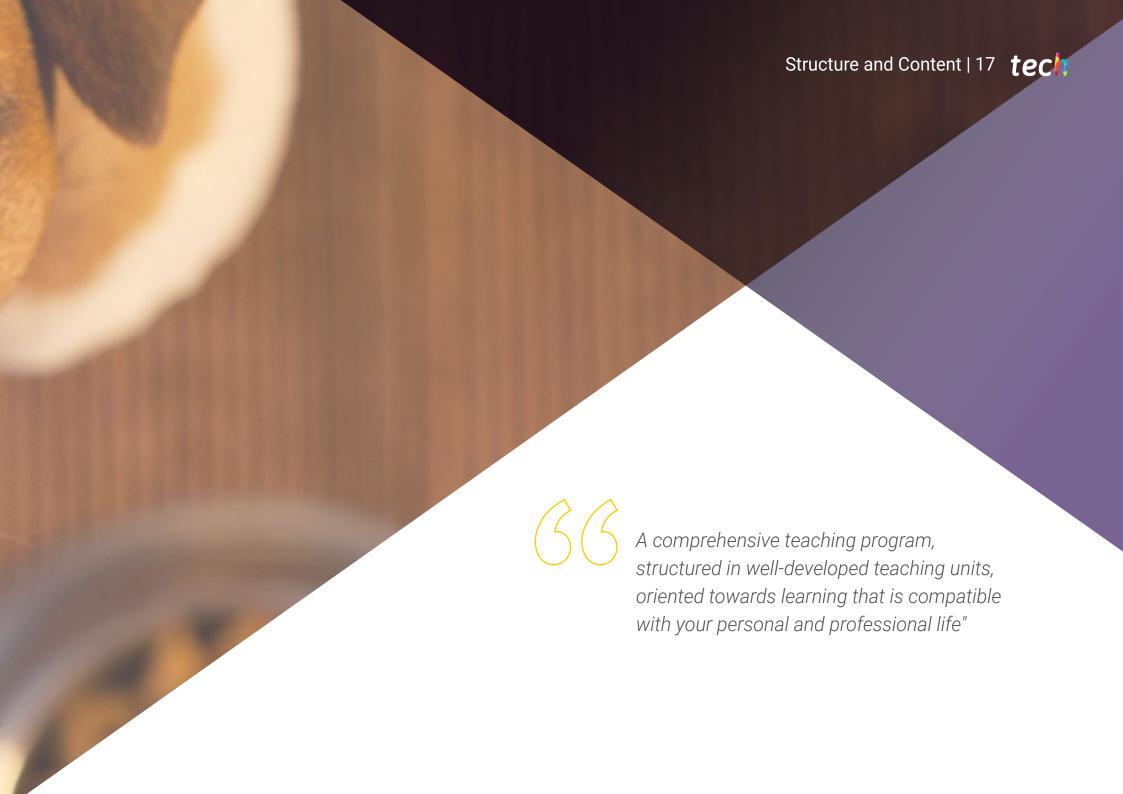
### Dr. Portillo Hoyos, Diana Paola

- Zootechnician at Dog Home Veterinary Clinic
- Zootechnician at Productos Lácteos San Andrés
- Expert researcher in Animal Production
- Co-author of several books on veterenary
- Zootechnician at the National University of Colombia

### Dr. Rodríguez Patiño, Leonardo

- Technical Manager at Avícola Fernandez (poultry company)
- Nutritionist at Grupo Casa Grande
- Nutritionist at Unicol
- Technical-Commercial Consultant at PREMEX
- Nutritionist at Corporación Fernández for Broilers and Pigs
- Master's Degree in Animals. Nutrition
- Zootechnician at the National University of Colombia





# tech 18 | Structure and Content

# Module 1. Nutrients and Metabolism

- 1.1. Carbohydrates
  - 1.1.1. Carbohydrates in Animal Food
  - 1.1.2. Classification of Carbohydrates
  - 1.1.3. Digestion Process
  - 1.1.4. Fiber and Digestion of Fiber
  - 1.1.5. Factors which Affect the Utilistion of Fiber
  - 1.1.6. Physical Function of Fibre
- 1.2. Metabolism of Carbohydrates
  - 1.2.1. Metabolic Fate of Carbohydrates
  - 1.2.2. Glycolysis, Glycogenolysis, Glycogenesis and Gluconeogenesis
  - 1.2.3. Pentose Phosphate Cycle
  - 1.2.4. Krebs Cycle
- 1.3. Lipids
  - 1.3.1. Classification of Lipids
  - 1.3.2. Functions of Lipids
  - 1.3.3. Fatty Acids
  - 1.3.4. Digestion and Absorption of Fats
  - 1.3.5. Factors which Affect Lipid Digestion
- 1.4. Lipid Metabolism
  - 1.4.1. Metabolic Fate of Lipids
  - 1.4.2. Fat Metabolism Energy
  - 1.4.3. Oxidative Rancidity
  - 1.4.4. Essential Fatty Acids
  - 1.4.5. Lipid Metabolism Problems
- 1.5. Energy Metabolism
  - 1.5.1. Measurement of Heat Reaction
  - 1.5.2. Biological Partitioning of Energy
  - 1.5.3. Nutrient Caloric Increase
  - 1.5.4. Energy Balance
  - 1.5.5. Environmental Factors that Influence Energy Requirements
  - 1.5.6. Characteristics of Energy Deficiencies and Excesses





# Structure and Content | 19 tech

ш	.6.	Drotaine
-	. U.	Proteins

- 1.6.1. Protein Classification
- 1.6.2. Functions of the Different Proteins
- 1.6.3. Digestion and Absorption of Proteins
- 1.6.4. Factors which Affect Protein Digestion
- 1.6.5. Nutritional Classification of Amino Acids for Poultry and Swine
- 1.7. Protein Metabolism in Poultry and Swine
  - 1.7.1. Metabolic Fate of Proteins
  - 1.7.2. Gluconeogenesis and Degradation of Amino Acids
  - 1.7.3. Excretion of Nitrogen and Synthesis of Uric Acid
  - 1.7.4. Imbalance of Amino Acids and Energetic Cost of Protein Metabolism
  - 1.7.5. Interaction Between Amino Acids

#### 1.8. Vitamins and minerals

- 1.8.1. Vitamin Classification
- 1.8.2. Vitamin Requirements for Poultry and Swine
- 1.8.3. Vitamin Deficiencies
- 1.8.4. Macro and Micro minerals
- 1.8.5. Interaction Between Minerals
- 1.8.6. Organic Chelates

#### 1.9. Mineral and Vitamin Metabolism

- 1.9.1. Vitamin Interdependence
- 1.9.2. Deficiencies and Toxicity of Vitamins
- 1.9.3. Choline
- 1.9.4. Metabolism of Calcium and Phosphorus
- 1.9.5. Electrolyte Balance

#### 1.10. Water. The Forgotten Nutrient

- 1.10.1. Principal Functions of Water
- 1.10.2. Distribution of Water in an Organism
- 1.10.3. Sources of Water
- 1.10.4. Factors Affecting Water Requirements
- 1.10.5. Water Requirements
- 1.10.6. Requirements for the Quality of Drinking Water

# tech 20 | Structure and Content

### Module 2. Digestibility, Ideal Protein and Advances in Animal Nutrition

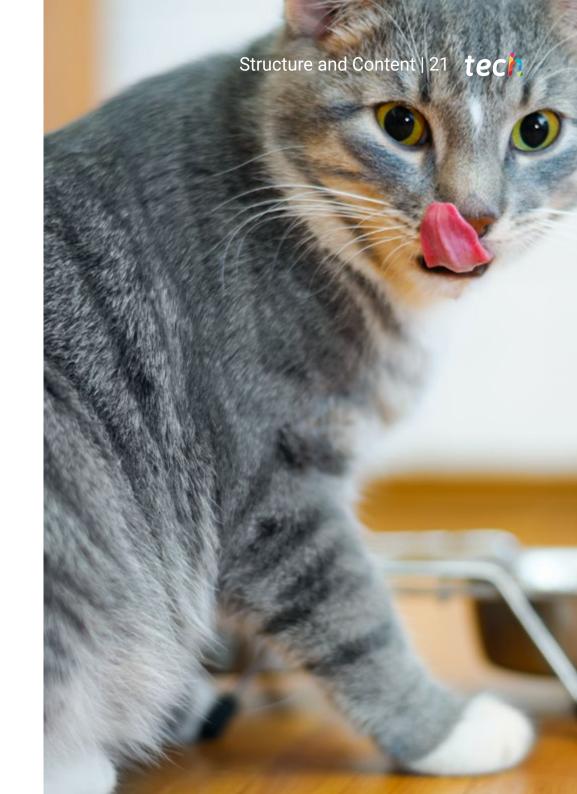
- 2.1. Apparent Digestibility Coefficients
  - 2.1.1. Techniques to Obtain the Ileal Digesta
  - 2.1.2. Methodology to Calculate Digestibility
- 2.2. Endogenous Losses
  - 2.2.1. Origin and Composition of Endogenous Amino Acids
  - 2.2.2. Techniques to Measure Endogenous Losses
- 2.3. Standardized Coefficients and True Digestibility
- 2.4. Factors Affecting Digestibility Coefficients
  - 2.4.1. Age and Physical State
  - 2.4.2. Food Consumption and Composition
- 2.5. Synthetic Amino Acids in Animal Nutrition
  - 2.5.1. Synthesis of Synthetic Amino Acids
  - 2.5.2. Use of Synthetic Amino Acids in Diets
- 2.6. Ideal Protein and Advances in Protein Nutrition
  - 2.6.1. Concept of Ideal Protein
  - 2.6.2. Profiles of Ideal Protein
  - 2.6.3. Use of Practical Applications
- 2.7. Estimation of Nutritional Requirements Through Performance Experiments
  - 2.7.1. Evaluation Methods for Nutritional Requirements
  - 2.7.2. Requirements Determination
- 2.8. Factors Affecting Ntrient Utilization
  - 2.8.1. Age
  - 2.8.2. Physiological Condition
  - 2.8.3. Level of Consumption
  - 2.8.4. Environmental Conditions
  - 2.8.5. Diet
- 2.9. Importance of the Quality and Stability of Fats in Nutrition
  - 2.9.1. Types of Fats
  - 2.9.2. Nutritional Profile of Fats
  - 2.9.3. Quality
  - 2.9.4. Inclusion of Fat in the Diet

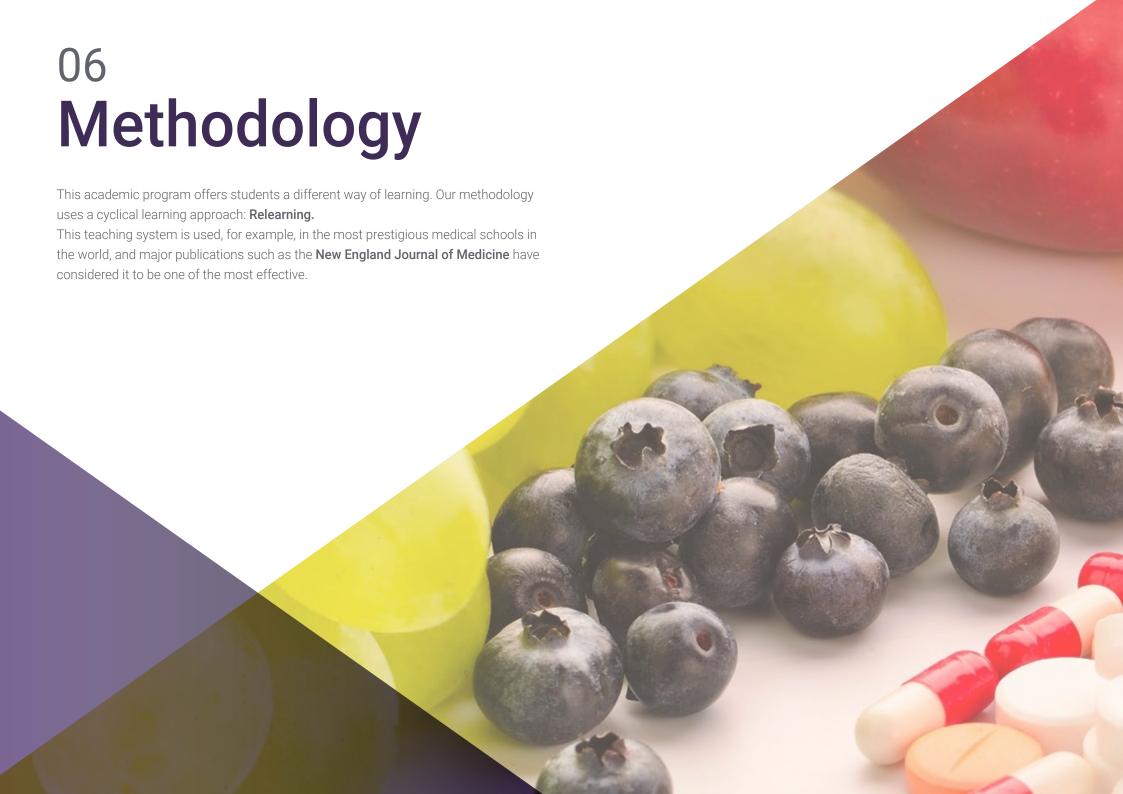
- 2.10. Organic Minerals in Monogastric Nutrition
  - 2.10.1. Macrominerals
  - 2.10.2. Microminerals
  - 2.10.3. Structure of Organic Minerals
- 2.11. Integrity and Intestinal Health, its Importance in Animal Nutrition
  - 2.11.1. Intestinal Physiology and Anatomy
  - 2.11.2. Intestinal Health and Digestibility
  - 2.11.3. Factors which Affect Intestinal Integrity
- 2.12. Strategies for Animal Production Without Using Growth Enhancing Antibiotics
  - 2.12.1. Effects of Antibiotics on Nutrition
  - 2.12.2. Risk of Using Anitbiotics
  - 2.12.3. Global Patterns
  - 2.12.4. Formulation and Feeding Strategies
- 2.13. Concept of Precision Nutrition
  - 2.13.1. Diets Close Up
  - 2.13.2. Animal Models
  - 2.13.3. Ideal Protein
  - 2.13.4. Physiological Condition
  - 2.13.5. Growth Physiology

### Module 3. Nutrition and Food in Canines and Felines

- 3.1. Physiology of the Digestive System of Canines and Felines (I)
  - 3.1.1. Introduction
  - 3.1.1. Functioning of the Digestive System
  - 3.1.1. Principle Differences and Similarities Between Both Species
- 3.2. Physiology of the Digestive System of Canines and Felines (II)
  - 3.2.1. Introduction
  - 3.2.2. Balanced Diet
  - 3.2.3. Factors that influence ingestion
- 3.3. Requirements
  - 3.3.1. Energy and Carbohydrates for Dogs and Cats
  - 3.3.2. Fats and Proteins
  - 3.3.3. Vitamins and minerals

- 3.4. Foods Available for Pet Animals
  - 3.4.1. Introduction
  - 3.4.2. Types of Diets
  - 3.4.3. Owners Interpretation of the Label
- 3.5. Nutrition for Different Stages of Life (I)
  - 3.5.1. Introduction
  - 3.5.2. Maintenance for Adults
  - 3.5.3. Food for Puppies
- 3.6. Nutrition for Different Stages of Life (II)
  - 3.6.1. Reproduction and Lactation
  - 3.6.2. Food for Pets of an Advanced Age
  - 3.6.3. A Special Case. Food for Racing Dogs
- 3.7. Pathologies Derived from Nutrition and their Treatments (I)
  - 3.7.1. Introduction
  - 3.7.2. The Obese Patient
  - 3.7.3. The Underweight Patient
- 3.8. Pathologies Derived from Nutrition and their Treatments (II)
  - 3.8.1. Cardiac Patient
  - 3.8.2. Renal Patient
  - 3.8.3. Liver patient
- 3.9. Pathologies Derived from Nutrition and their Treatments (II)
  - 3.9.1. Gastrointestinal Problems
  - 3.9.2. Skin Diseases
  - 3.9.3. Diabetes Mellitus
- 3.10. Nutritional Management in Extreme Situations
  - 3.10.1. Introduction
  - 3.10.2. Food for a Sick Patient
  - 3.10.3. Intensive Care Nutritional Support







# tech 24 | Methodology

### 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:

- 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.



# tech 26 | Methodology

# 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.



# Methodology | 27 tech

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 socioeconomic 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.

# tech 28 | Methodology

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**

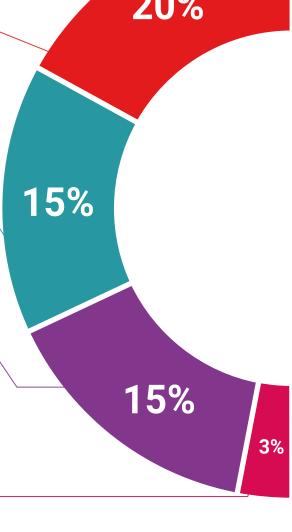
TECH brings students closer to the latest techniques, the latest educational advances and to the forefront of current nutritional counselling techniques and procedures. All of this in direct contact with students and explained in detail so as to aid their assimilation and understanding. And best of all,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





**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.





17%





# tech 32 | Certificate

This program will allow you to obtain your **Postgraduate Diploma in Canine and Feline Nutrition and Feeding** 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 Canine and Feline Nutrition and Feeding

Modality: online

Duration: 6 months

Accreditation: 18 ECTS



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

#### Postgraduate Diploma in Canine and Feline Nutrition and Feeding

This is a program of 450 hours of duration equivalent to 18 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



technological university

# Postgraduate Diploma

Canine and Feline Nutrition and Feeding

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