

Postgraduate Diploma Flavor Design Applied to Gastronomy





Postgraduate Diploma Flavor Design Applied to Gastronomy

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

Website: www.techtute.com/pk/nutrition/postgraduate-diploma/postgraduate-diploma-flavor-design-applied-gastronomy

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01

Introduction

Gastronomy has reached a new level. Consumers are increasingly demanding work that incorporates not only quality, but also innovation in the dishes. New flavors and textures, new aromas. Surprising and new dishes. In this context, the Postgraduate Diploma Course in Flavor Design offers you, for the first time, the opportunity to incorporate the theoretical and practical developments necessary to reach the elite of creators in the world of avant-garde gastronomy.

A new profile, much more in line with the new trends, that stands out for having knowledge of biochemistry and market trends, practicing active listening with co-workers and being self-critical of the outcome of each project.





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Haute cuisine is no longer satisfied with the traditional skills of the professional. It demands people highly trained in specific areas such as the biochemistry of flavor or molecular cuisine"

The Postgraduate Diploma in Flavor Design Applied to Gastronomy is presented as a formative action that favors connection, learning, participation and knowledge construction. A program that aims not only to offer you specific knowledge, but also to create capable, innovative, and revolutionary professionals in their sector.

You will embark on a training course with us, designed to be practical, active, and participatory. You will work intensively but flexibly, thoroughly but concretely.

You will be personally monitored by a mentor, who will accompany you throughout the program.

This support will be provided through a wide range of communication possibilities, both in real time and delayed: internal messaging, discussion forums, telephone answering service, e-mail contact with the technical department, chat, and videoconferencing.

In addition, you will be able to share with other students and professionals in this field through the different systems provided in the course and the *networking* incorporated into the course.

This **Postgraduate Diploma in Flavor Design Applied to Gastronomy** offers you the characteristics of a high-level scientific, teaching, and technological course.

- The latest technology in online teaching software
- A highly visual teaching system, supported by graphic and schematic contents that are 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-evaluation 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



Today's gastronomy needs qualified professionals in culinary research in the area of new flavors. Become part of the future of high-level gastronomy"

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Discover a new way of approaching creativity in gastronomy, delving into flavor and its relationship with the consumer's emotions. A plus in the menu of any restaurant"

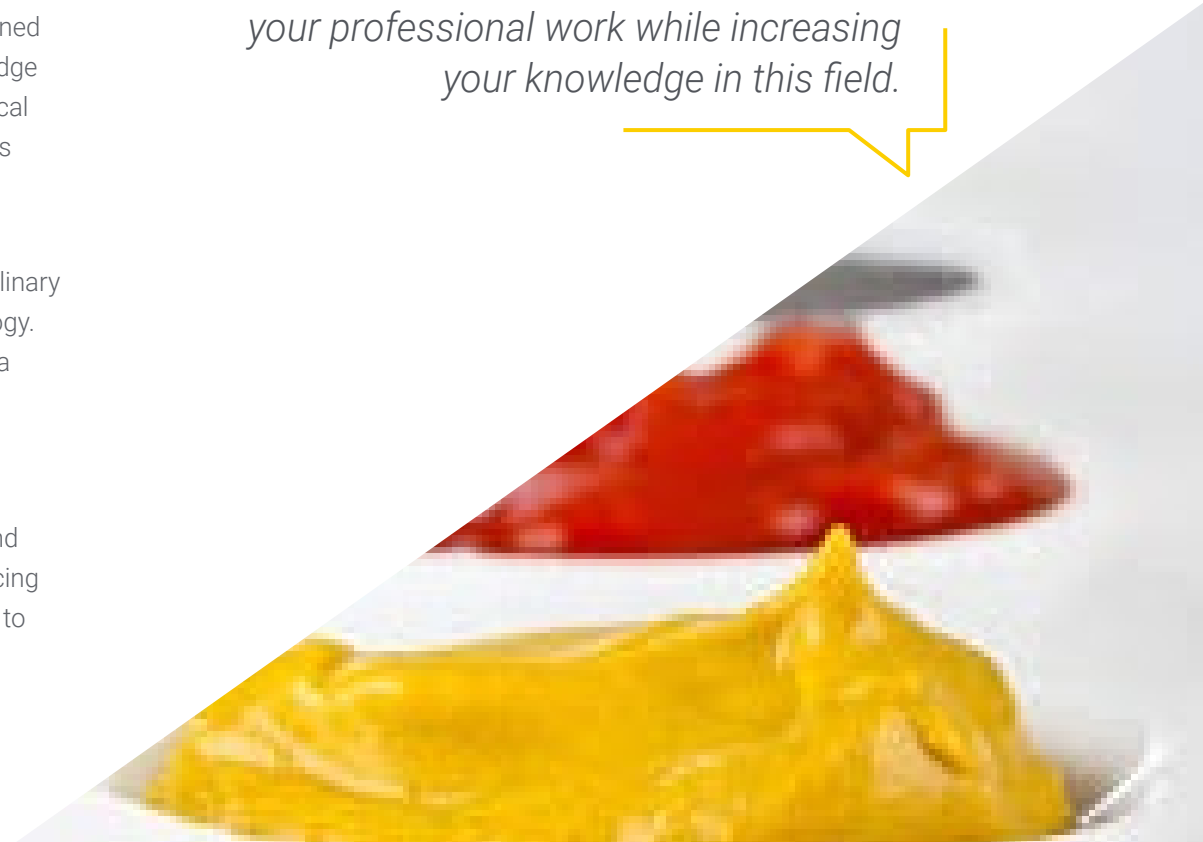
Observing the expert in the process of performing the task, triggers brain mechanisms similar to those activated when performing the same activity: this is the principle of the high efficiency of our "learning from an expert"

Our teaching staff is made up of working professionals. This ensures that it delivers the intended capacitive upgrade objective. A multidisciplinary team of teachers trained and experienced in different environments, who will develop the theoretical knowledge in an efficient way, but above all, they will put at the service of the course the practical knowledge derived from their own experience: 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 Certificate. Developed by a multidisciplinary team of *e-learning* experts, it integrates the latest advances in educational technology. In this way, you will be to study with a range of easy-to-use and versatile multimedia tools that will give you the necessary skills you need for training.

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, we will use telepractice learning: with the help of an innovative interactive video system, and *learning from an expert*, you will be able to acquire the knowledge as if you were facing the assumption that is being learned at that moment. A concept that will allow you to integrate and fix learning in a more realistic and permanent way.

This 100% online Postgraduate Diploma will allow you to combine your studies with your professional work while increasing your knowledge in this field.



02 Objectives

TECH University aims to train highly qualified professionals for the workplace. An objective that is complemented, moreover, in a global manner, by promoting human development that lays the foundations for a better society. This objective materializes by helping professionals reach a much higher level of expertise and control. A goal that in only twelve months, you will be able to achieve, with a high intensity and precision course.





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Our goal is yours: to provide you with the best online update and specialization on Flavor Design Applied to Gastronomy in the educational market. A one-of-a-kind course that will propel you to the forefront of your industry"



Objectives

Section: Flavors

Module 1. Basic Exploration of the Evolutionary Implications of Foods

- ♦ Identify how emotional behavior and its temporary nature occur in the mind, linked biochemically to the neuronal mechanism generating "memories" and "experiences"
- ♦ Understand how the neural processes that generate the formation of memories are associated with flavor stimuli

Module 2. Natural Raw Materials Used as Flavorings

- ♦ Identify the natural raw materials used as flavor components
- ♦ Know the applicable techniques for the purification/improvement of natural raw materials used as flavor components

Module 3. Introduction to the Use of Flavorings in Cooking

- ♦ Determine the quantity of flavorings in the kitchen
- ♦ Identify suitable vehicles for flavors in the kitchen
- ♦ Know the complements of sensations and flavors in the kitchen

Module 4. Molecular Gastronomy

- ♦ Understand the application of laboratory techniques in food preparation
- ♦ Elaborate starters, dishes, desserts and beverages using innovative techniques and materials of molecular cuisine





Module 5. Neuromodulators in the Kitchen as Food Flavor Enhancers

- ♦ Modulate/Eliminate undesirable hints in foods through the use of flavor modulators
- ♦ Highlight desirable flavor hints through the use of flavor neuromodulators

Section: Affective Flavors

Module 6. Affective Flavors

- ♦ Identify the neural processes that are affected through flavors
- ♦ Provoke memories and affective sensations through flavor design

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Enter one of the most creative and exciting areas in the world of gastronomy with the background of a complete professional, qualified to successfully lead any project"

03

Course Management

For our master's degree to be of the highest quality, we are proud to work with a teaching staff of the highest level, chosen for their proven track record in the field of education. Professionals from different areas and fields of expertise that make up a complete, multidisciplinary team. A unique opportunity to learn from the best.





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

Management



Mr. Thuemme Canales, Juan José

- ◆ Technical Manager (Senior Flavorist) of ETADAR. Flavor Design Laboratory of the Multinational Company DEIMAN
- ◆ He has 40 years of experience in the Mexican, Dutch, and U.S. food industry. During his career, he has created and developed flavors for the dairy, bakery, confectionery, beverage, and savory sectors
- ◆ He has been recognized as a Senior Flavorist since 1985. He holds a Bachelor's Degree in Engineering and a Master's degree in Biochemistry from the Monterrey Institute of Technology and Higher Education. Mexico
- ◆ During his career he has given a plethora of conferences oriented to "Creation and application of flavors in the food industry" at the University of Durango, "Top notes creation in citrus flavors" at the Frutech Citrus Symposium, "Creation of flavors" in Mexico City or "Native Flavors" at the Food Technology Summit & Expo 2015, among others
- ◆ He currently directs this training program aimed at expanding the knowledge of senior flavorists, preparing flavorists in training and providing entrepreneurs and chefs in the hospitality and catering industry with the tools to break the mold and continue transforming the concept of gastronomy and flavor as we know it.

Professors

Mr. Coranguez Reyes Gabriel

- ◆ Food Engineer
- ◆ Trainee Flavorist
- ◆ ETADAR by DEIMAN, Mexico City. Morales Heredia, Ana Gabriela

Ms. Morales Heredia, Ana Gabriela

- ◆ Bachelor's Degree in Food Chemistry
- ◆ Professional Master's Degree in Quality and Applied Statistics
- ◆ Technologist in ETADAR by DEIMAN Applications, Mexico City

Mr. Teutle Chávez, Juan Carlos

- ◆ Laboratory Technician
- ◆ Development Assistant
- ◆ ETADAR by DEIMAN, Mexico City

Mr. García Zepeda, Rafael

- ◆ Industrial Biochemical Engineer
- ◆ Specialization in Biotechnology
- ◆ Legislation and Standards Manager
- ◆ DEIMAN, Mexico City

Mr. Chávez Barrios, Meida

- ◆ Laboratory Technician
- ◆ Development Assistant
- ◆ ETADAR by DEIMAN, Mexico City

Mr. Vargas García, Jorge Luis

- ◆ Industrial Chemical Engineer
- ◆ Trainee Flavorist ETADAR by DEIMAN, Mexico City

Ms. Martínez Sánchez, Berenice

- ♦ Bachelor's Degree in Food Chemistry
- ♦ Application and library coordinator
- ♦ ETADAR by DEIMAN, Mexico City

Ms. Castañeda Olivera, Alondra Magdalena

- ♦ Food Engineer
- ♦ Raw Materials Purchaser
- ♦ Researcher for projects at the National Polytechnic Institute
- ♦ DEIMAN, Mexico City

Ms. Peña García, Maribel

- ♦ Biochemical Engineer
- ♦ Professional Master's Degree in Andrology
- ♦ Food Specialist
- ♦ Applications Technologist
- ♦ DEIMAN, Mexico City

Mr. Oviedo García, Miguel

- ♦ Clinical Laboratory Technician
- ♦ Scaling Coordinator
- ♦ DEIMAN, Mexico City

Mr. Miriam Santiago Nicolás

- ♦ Trainee Flavorist
- ♦ Oils and Flavors Applications Technologist
- ♦ ETADAR by DEIMAN, Mexico City

Ms. Monsivais Vilchis, María de Guadalupe

- ♦ Bachelor's Degree in Food Chemistry
- ♦ Sensory Evaluation Coordinator
- ♦ DEIMAN, Mexico City

Ms. Yoalli Lizbeth, Solis Montiel

- ♦ Food Engineer
- ♦ Applications Technologist
- ♦ DEIMAN, Mexico City Alonso Osnaya, Norma Nelly
- ♦ Development Assistant
- ♦ ETADAR by DEIMAN, Mexico City

Ms. Gómez Pérez, Karen

- ♦ Bachelor's Degree in Communication Sciences
- ♦ Specialist in Advertising Communication and Consumer Analysis
- ♦ Marketing Manager
- ♦ DEIMAN, Mexico City

Ms. Orozco López, Déborah María

- ♦ Bachelor's Degree in Graphic Communication Design
- ♦ Marketing Analyst Industrial Division
- ♦ DEIMAN, Mexico City

Ms. Carrasco Reyes Maria Luisa

- ♦ Industrial Engineer
- ♦ Project Coordinator
- ♦ DEIMAN, Mexico City

Mr. Curiel Monteagudo, José Luis

- ♦ Food Chemistry Engineer
- ♦ Master's Degree in Food Science and Technology
- ♦ Professor at Claustro de Sor Clara University
- ♦ Mexico City

Mr. Orozco, Carlos

- ♦ Diploma in Gastronomy
- ♦ Iberoamerican University Leon Gto
- ♦ Executive Chef at Meliá Cohiba
- ♦ Quintana Roo, Mexico

04

Structure and Content

A tailor-made program that is taught 100% online, so that you can choose the time and place that best suits your availability, schedule, and interests.

Over the course of twelve months, you will go through a complete and well-structured syllabus that will allow you to learn each and every one of the essential aspects of a flavorist's job. A stimulating experience that will lay the foundation for your success as a flavor and aroma designer.





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A complete syllabus that will guide you through the most stimulating and creative learning proposals”

Module 1. Basic Exploration of the Evolutionary Implications of Foods

- 1.1. Introduction to Neurogastronomy
- 1.2. Neuromodulators
- 1.4. Odor Communication and Neurocognitive Patterns
- 1.5. Flavor Attributes: Color 6.6. Texture and Flavor Appreciation

Module 2. Oils

- 2.1. Essential Oils
- 2.2. Rectification of Processed Essential Oils
- 2.3. Liquid Extracts and Dyes
- 2.4. Solid Extracts
- 2.5. Exudates
- 2.6. Specific
- 2.7. Absolutes
- 2.8. Concentrated and Diluted Fruit Juices

Module 3. Introduction to the Use of Flavorings in Cooking

- 3.1. Flavorings in Cooking
- 3.2. Food Preparation
- 3.3. Topical Techniques for the Application of Flavorings in the Kitchen
- 3.4. Food Matrix
- 3.5. Condiments and Seasoning





Module 4. Molecular Gastronomy

- 4.1. Introduction to Molecular Gastronomy
- 4.2. Techniques: Direct Spherification
- 4.3. Techniques: Indirect Spherification
- 4.4. Techniques: Foams
- 4.5. Techniques: Liquid Nitrogen
- 4.6. Techniques: Gelification
- 4.7. Recipes

Module 5. Neuromodulators as Food Flavor Enhancers

- 5.1. Enhance Flavor and Fix Food with Modulating Sugars
- 5.2. Blockers for Undesirable Sweetener, Preservative, and Medicinal Notes
- 5.3. Acid Blockers
- 5.4. Omega Blockers
- 5.5. Soy Blockers
- 5.6. Sweet and Savory Note Enhancers

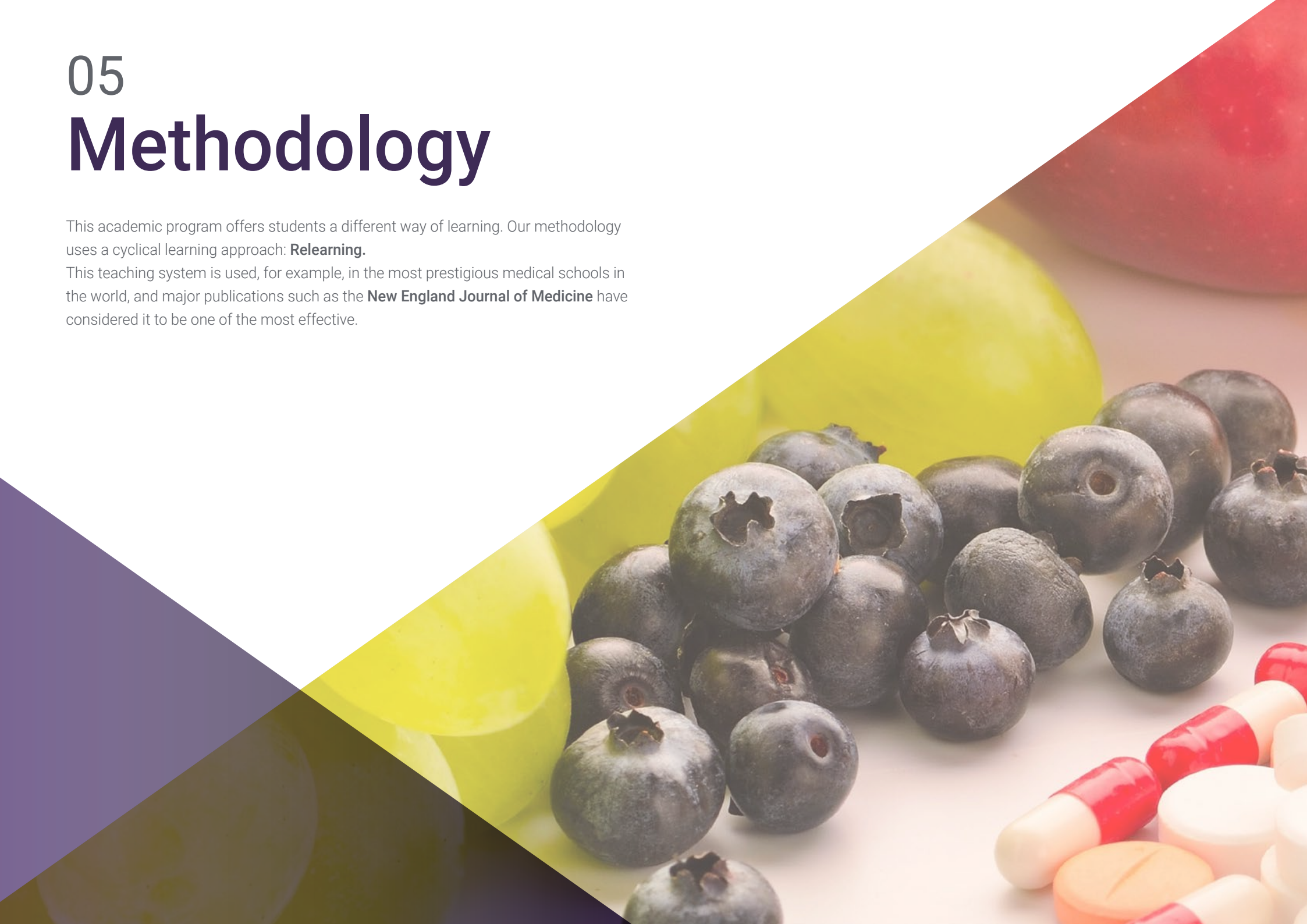
Module 6. Affective Flavors

- 6.1. One of the Largest Challenges Today: Remembering is Reliving
- 6.2. Fruit Flavors and their Affective Reactions
- 6.3. Cherry and Chocolate as Generators of Feelings and Passions
- 6.4. Exotic and Tropical Fruits that Evoke Fun and a Party Environment
- 6.5. Christmas Spirit
- 6.6. Mexican Gastronomy. National Pride
- 6.7. Importance of Evoking Occurrences, Events, or Information Stored in the Past

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. Gervas, 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

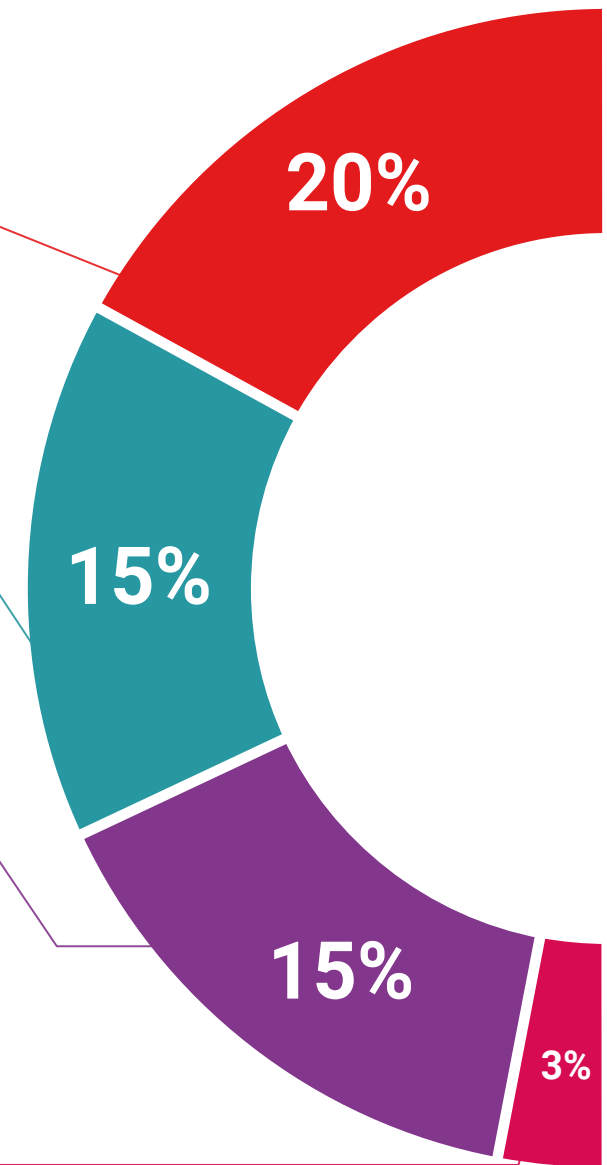
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

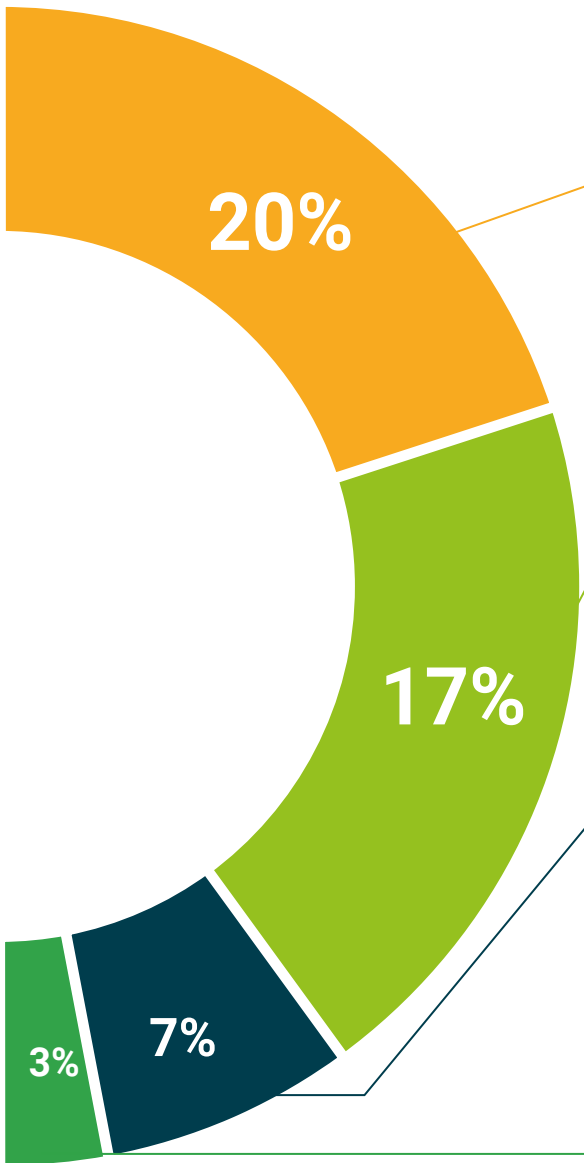
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



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

Through a different and stimulating learning experience, you will be able to acquire the necessary skills to take a big step in your training. An opportunity to progress, with the support and monitoring of a modern and specialized university, which will propel you to another professional level.





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Add to your CV a Postgraduate Diploma in Flavor Design Applied to Gastronomy and become a highly competitive professional”

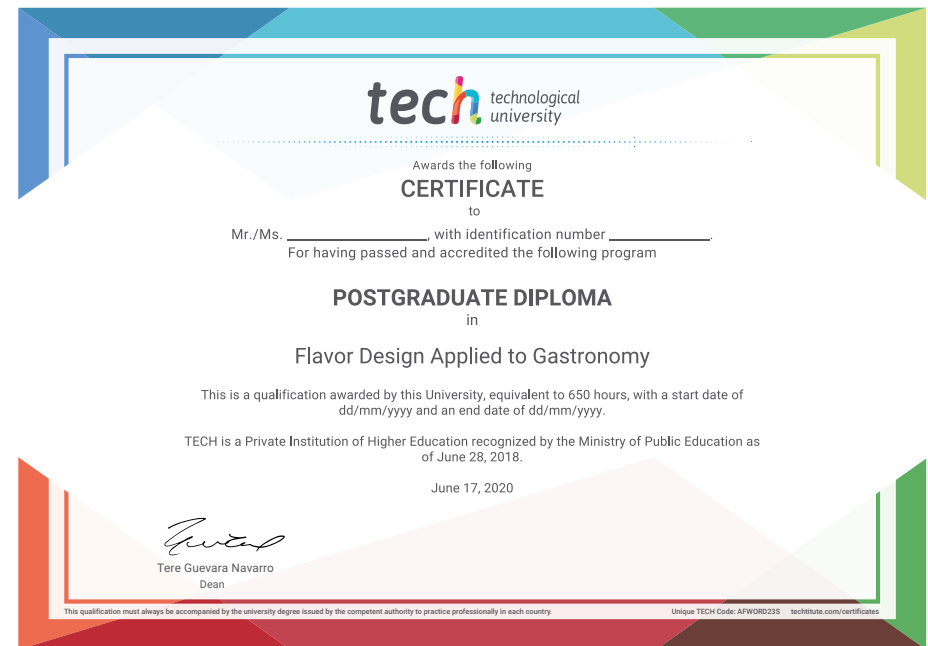
The **Postgraduate Diploma in Flavor Design Applied to Gastronomy** contains the most complete and up-to-date scientific program on the market

After the students has passed the assessments, they will receive your corresponding **Postgraduate Diploma** issued by **TECH Technological University** via tracked delivery*.

The certificate issued by **TECH Technological University** will reflect the qualification obtained in the Postgraduate Diploma, and meets the requirements commonly demanded by labor exchanges, competitive examinations, and professional from career evaluation committees.

Title: **Postgraduate Diploma in Flavor Design Applied to Gastronomy**

Official N° of Hours: **650 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 innovation

knowledge present

online training

development

languages

virtual classroom

tech technological
university

Postgraduate Diploma

Flavor Design

Applied to Gastronomy

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