Postgraduate Diploma

Management and Safety Assessment in the Food Industry

tec h **global university**

Postgraduate Diploma
Management and Safety
Assessment in the
Food Industry

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

Website: **www.techtitute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma-management-safety-assessment-food-industry**

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01
Introduction

Nowadays consumers are becoming more and more demanding as they demand higher quality products from companies in the food sector that are beneficial to their shealth and, of course, that have health safety levels. An awareness of the relevance of what is consumed, which is also promoted by public institutions, which have established regulations in favor of food safety. A scenario, where the Nutrition professional must be up-to-date in the continuous updating of their knowledge. For this reason, this 100% online program is born, which provides the specialist with the latest news on hygiene techniques, the implementation of control systems in the sector and the current regulations. All this, in addition, through an innovative multimedia content that can be accessed 24 hours a day from a computer with Internet connection.

Thanks to this 100% online Postgraduate Diploma you will be able to learn about the latest advances in Management and Safety Assessment in the Food Industry"

Nowadays, food safety and concern for proper nutrition is gaining more relevance in society. In addition, public organizations require companies in the sector to comply with quality standards and the prevention of food-borne diseases.

Therefore, the hygiene measures applied in the stages of processing and distribution of the product, until its final consumption by people are key, a process that also requires a deep and up-to-date knowledge on the evaluation and minimization of risks. This is why TECH has designed this Postgraduate Diploma in Management and Safety Assessment in the Food Industry, which offers nutrition professionals the most up-to-date information in this field.

For this, the specialist has innovative teaching material, which will allow them to easily delve into the latest control systems applied in the Food Industry, especially with regard to traceability, the implementation of quality methods and consumer protection. In addition, the *Relearning* system, will allow you to advance in a much more agile way through the content of this university qualification.

This institution offers an excellent opportunity for the nutritionist to be up-to-date in this field, in a comfortable and flexible way. All you need is an electronic device (computer, tablet or cell phone) with Internet connection to access syllabus on the Virtual Campus. In addition, students have the freedom to distribute the course load according to their needs, which allows them to perfectly combine a university program with their professional and/or personal responsibilities.

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

- The development of case studies presented by experts in Food Technology
- The graphic, schematic, and practical contents with which they are created, provide scientific and practical information on the disciplines that are essential for professional practice
- Practical exercises where self-assessment can be used to improve learning
- Its special emphasis on innovative methodologies
- Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection assignments
- Content that is accessible from any fixed or portable device with an Internet connection

A qualification that will bring you up-to-date on the effectiveness of the implementation of Hazard Analysis and Critical Control Point in the restaurant business”

With this Postgraduate Diploma, you will learn in depth the most effective processes for incident management, product recall, product reclamation and customer complaints.

You are before a qualification with no in-person attendance, no classes with fixed schedules and compatible with the highest demands"

Access easily from any device with Internet connection to the Virtual Campus where you will find the requirements demanded by the food safety management standard.

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

Its multimedia content, developed with the latest educational technology, will provide the professional with situated and contextual learning, i.e., a simulated environment that will provide an immersive education programmed to learn in real situations.

The design of this program focuses on Problem-Based Learning, by means of which the professional must try to solve the different professional practice situations that are presented throughout the academic course. For this purpose, the student will be assisted by an innovative interactive video system created by renowned experts.

02
Objectives

Over the course of this Postgraduate Diploma, the Nutrition professional will get to know the latest developments in Management and Safety Assessment in the Food Industry. All this thanks to the video summaries, detailed videos or additional readings of this program, which will lead them to delve into the management of food traceability, quality control systems or the implementation of the system of Hazard Analysis Critical Control Point (HACCP).

" *In just 6 months you will be able to obtain the latest information on Management and Safety Assessment in the Food Industry"*

General Objectives

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

An academic option that provides you with case study simulations to keep you up-to-date on key issues in food safety assessment"
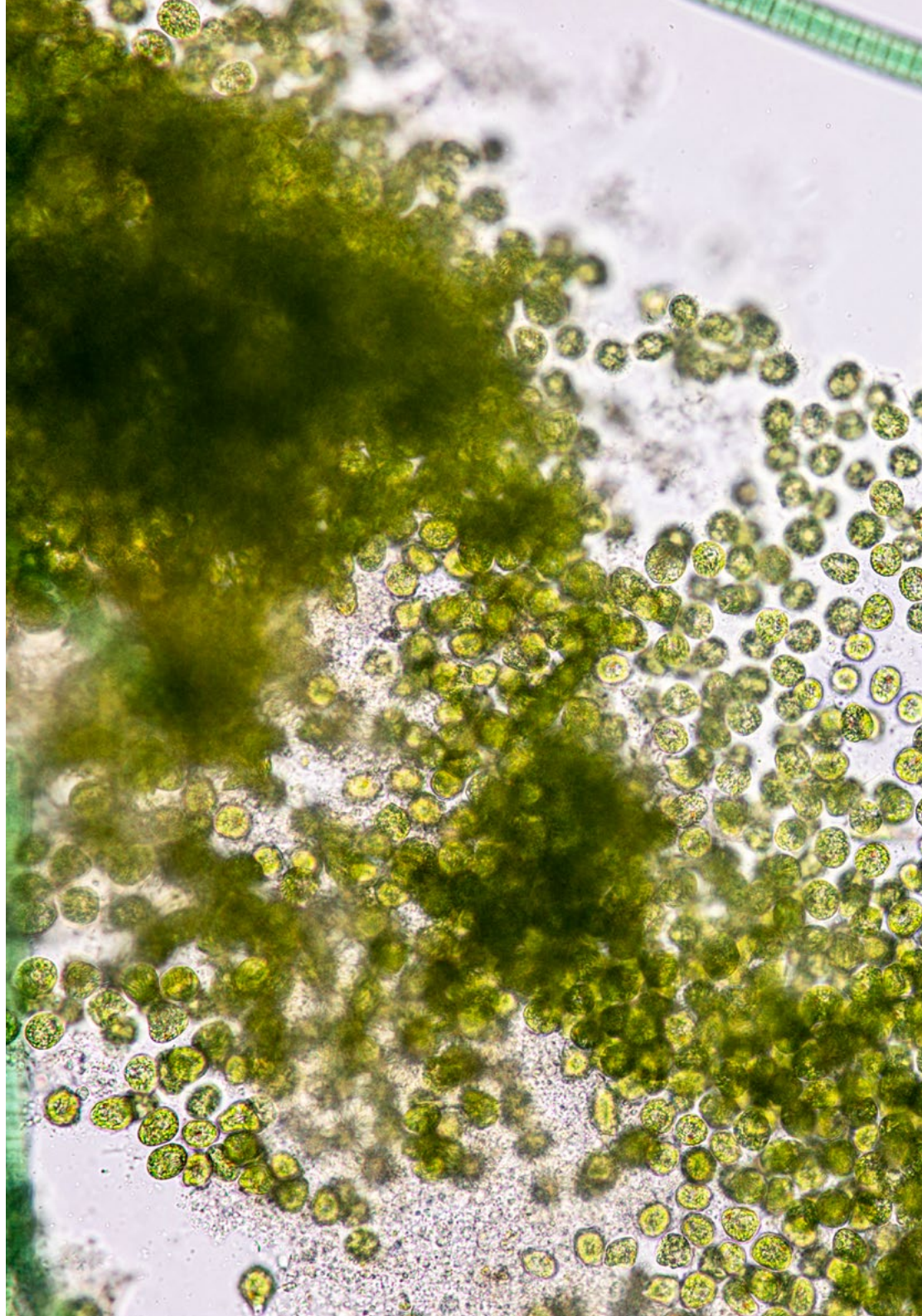
Specific Objectives

Module 1. Food Hygiene and Safety

- Develop, implement, evaluate and maintain appropriate hygiene practices, food safety and risk control systems practices applying current legislation
- Contribute to consumer protection within the framework of food safety
- Elaborate and implement for a food and catering company, food quality control systems (Hazard Analysis and Critical Control Point and General Hygiene Plans)

Module 2. Food Quality and Management

- Design and evaluate tools that promote food safety management throughout the food chain to protect public health
- Identify and interpret the requirements of the food safety management standard (UNE EN ISO 22000) for its subsequent application and evaluation in food chain operators
- Develop, implement, evaluate and maintain appropriate hygiene practices, food safety and risk control systems
- Participate in the design, organization and management of different food services
- Collaborate in the implementation of quality systems
- Evaluate, control and manage aspects of traceability in the food supply chain

Module 3. Safety Assessment in the Food Industry

- Validate, verify and audit Food Safety control systems
- Know and describe the basic principles of the Hazard Analysis and Critical Control Point (HACCP) system
- Know and understand the functioning of the HACCP plan and its application in different food industries
- Identify and know the hygienic characteristics of food groups of animal-based, plant-based and processed foods

03

Course Management

This academic program includes the most specialized teaching staff in the current educational market. They are specialists selected by TECH to develop the whole syllabus. In this way, starting from their own existence and the latest evidence, they have designed the most up-to-date content that provides a guarantee of quality in such a relevant subject.

"

TECH offers the most specialized teaching staff in the field of study. Enroll now and enjoy the quality you deserve"

International Guest Director

Roberto Buttini is an outstanding manager with more than 30 years of experience in the **food** industry. Particularly, he has specialized in areas such as **Research & Development, Food Processing, Innovation and Safety & Hygiene.** Throughout his career, he has demonstrated a strong commitment to improving the quality of ingestion products, applying solutions that benefit both consumers and the planet. His work has focused on **ensuring excellence in food manufacturing, driving efficient and sustainable** processes that meet the highest quality standards.

Throughout his career, he has worked in several renowned companies such as Barilla, one of the leading **Italian companies in the Nutrition** sector. There he has held several executive positions such as **Vice President of Global Quality and Food Safety.** In addition, he was **Director of Research, Development and Quality at Kamps - Lieken,** acquiring key skills in the management of multidisciplinary teams, R&D strategies and in the implementation of disruptive quality systems. He also worked as a scientist at Enel, where he honed his analytical and research skills in complex technological contexts.

Internationally, he has gained recognition for his contribution to the food industry. He has been a reference in the design of strategies that secure **products in multiple global markets.** His work has allowed him to acquire worldwide prestige, consolidating his position as a leader in his field. He has been awarded for his **focus on sustainability and corporate social responsibility**, increasingly raising standards.

He has also contributed to scientific knowledge with **specialized articles on food processing.** His focus on change has enabled him to be at the forefront of developing safer practices, with a significant impact on improving systems.

Mr. Buttini, Roberto

- Vice President of Global Quality and Food Safety at Barilla Group, Parma, Italy
- Product Development Director - Bakery Europe Mild & Beverage Categories at Barilla Group
- Director of Research, Development and Quality at Kamps - Lieken Scientist at Enel
- Specialization in Management at the Italian Management Institute Natale Toffoloni
- Specialization in Food Technology at the University of Parma, Italy
- Degree in Chemistry at the University of Parma, Italy

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

04
Structure and Content

TECH, in its commitment to offer all its students a quality education, brings together the most relevant specialists in the sector to offer the most outstanding and current information. That is why the Nutrition professional, who takes this program, will obtain the most up-to-date knowledge on analytical and instrumental techniques in the quality control of processes and products or the most effective preventive and hygienic measures of the processes in the Food Industry. In addition, the Relearning system, based on the reiteration of content, will allow students to reduce the long hours of study so frequent in other teaching methods.

"
A syllabus that will introduce you to the latest food safety measures applied in the industry according to current international standards"

Module 1. Food Hygiene and Safety

1.1. Introduction to Food Safety
    1.1.1. Concept of Food Hygiene and Safety
        1.1.1.1. Historical Development. Current Importance
        1.1.1.2. Objectives and Strategies in Global Food Security Policy
    1.1.2. Specific Food Quality Assurance Programs
    1.1.3. Food Safety at the Consumer Level
    1.1.4. Traceability   Concept and Application in the Food Industry

1.2. Self-Control Systems in the Food Sector
    1.2.1. General Hygiene Plan (GHP)
        1.2.1.1. Objectives and Current Importance
        1.2.1.2. Basic Principles and Basis for their Implementation in Food Businesses
    1.2.2. Food Handling
    1.2.3. Preventive Measures and Process Hygiene in the Food Industry and Catering Industry

1.3. Hazard Analysis and Critical Control Point System (HACCP)
    1.3.1. General Principles of the HACCP System
    1.3.2. Design and Verification of the Flow Chart
    1.3.3. Risk Assessment Systems and Hazard Assessment Systems
    1.3.4. Implementation of Control Systems, Critical Limits, Corrective Measures and Verification Systems
    1.3.5. Development of a Management Chart and its Application in the Food Industry

1.4. Specific Plans in the Food Industry
    1.4.1. Food Handler Training Plan
        1.4.1.1. Execution of the Training Plan. Types of Training Activities
        1.4.1.2. Training Methodology
        1.4.1.3. Follow-Up, Surveillance and Corrective Actions
        1.4.1.4. Plan Verification
    1.4.2. Supplier Approval Plan
        1.4.2.1. Control, Verification and Corrective Actions Procedures of an Approval Plan
        1.4.2.2. Hygiene in Freight Transport
        1.4.2.3. Hygiene Standards in the Reception of Fresh, Manufactured, Non-Perishable, Packaged and Other Kinds of Foods
    1.4.3. Cleaning and Disinfection Plan (L + D)

1.4.3.1. Biofilms and their Impact on Food Safety
1.4.3.2. Cleaning and Disinfection Methods
1.4.3.3. Types of Detergents and Disinfection
1.4.3.4. Cleaning and Disinfection Plan Control and Verification Systems

1.5. Traceability in Food Industry
    1.5.1. Introduction to Traceability
        1.5.1.1. Background to the Traceability System
        1.5.1.2. Traceability Concept
        1.5.1.3. Types of Traceability
        1.5.1.4. Advantages of Traceability
    1.5.2. Implementation of the Traceability Plan
        1.5.2.1. Introduction
        1.5.2.2. Previous Stages
        1.5.2.3. Traceability Plan
        1.5.2.4. Product Identification System
        1.5.2.5. System Test Methods
    1.5.3. Product Identification Tools
        1.5.3.1. Hand Tools
        1.5.3.2. Automated Tools
            1.5.3.2.1. EAN Bar Code
            1.5.3.2.2. RFID/// EPC
    1.5.4. Records
        1.5.4.1. Registration Identification of Raw Materials and other Materials
        1.5.4.2. Registration of Food Processing
        1.5.4.3. Final Product Identification Record
        1.5.4.4. Recording of the Results of Checks Performed
        1.5.4.5. Record Keeping Period
    1.5.5. Incident Management, Product Recall and Reclamation and Customer Complaints

1.6. Storage of Goods and Control of Packaged Product
    1.6.1. Hygiene Standards for Dry Storage of Products
    1.6.2. Hot Holding: Cooking and Reheating Policies and Hygiene Standards
    1.6.3. Storage System Validation Records and Thermometer Calibration
    1.6.4. Food Packaging and its Application in Food Safety
        1.6.4.1. Sanitary Guarantees and Durability of Food Under Optimum Conditions According to Packaging Technology
        1.6.4.2. Food Packaging and Environmental Contamination

Module 2. Food Quality and Management

2.1. Food Safety and Consumer Protection
  2.1.1. Definition and Basic Concepts
  2.1.2. Quality and Food Safety Evolution
  2.1.3. Situation in Developing and Developed Countries
  2.1.4. Key Food Safety Agencies and Authorities: Structures and Functions
  2.1.5. Food Fraud and Food Hoaxes: The Role of the Media
2.2. Facilities, Premises and Equipment
  2.2.1. Site Selection: Design and Construction and Materials
  2.2.2. Premises, Facilities and Equipment Maintenance Plan
  2.2.3. Applicable Regulations
2.3. Cleaning and Disinfection Plan (L + D)
  2.3.1. Dirt Components
  2.3.2. Detergents and Disinfectants: Composition and Functions
  2.3.3. Cleaning and Disinfection Stages
  2.3.4. Cleaning and Disinfection Program
  2.3.5. Current Regulations
2.4. Pest Control
  2.4.1. Pest Control and Disinfestation (Plan D + D)
  2.4.2. Pests Associated with the Food Chain
  2.4.3. Preventive Measures for Pest Control
    2.4.3.1. Traps and Snares for Mammals and Ground Insects
    2.4.3.2. Traps and Snares for Flying Insects
2.5. Traceability Plan and Good Manipulation Practices (GMP)
  2.5.1. Structure of a Traceability Plan
  2.5.2. Current Regulations Associated with Traceability
  2.5.3. GMP Associated with Food Processing
    2.5.3.1. Food Handling
    2.5.3.2. Requirements to be Met
    2.5.3.3. Hygiene Training Plans
2.6. Components of Food Safety Management
  2.6.1. Water as an Essential Element in the Food Chain
  2.6.2. Biological and Chemical Agents Associated with Water
  2.6.3. Quantifiable Elements of Water Quality, Safety and Use

2.6.4. Supplier Certification
    2.6.4.1. Supplier Monitoring Plan
    2.6.4.2. Current Regulations Associated
  2.6.5. Food Labeling
    2.6.5.1. Consumer Information and Allergen Labeling
    2.6.5.2. Labeling of Genetically Modified Organisms
2.7. Food Crisis and Associated Policies
  2.7.1. Food Crisis Causes
  2.7.2. Food Security Crisis Scope, Management, and Response
  2.7.3. Alert Communication Systems
  2.7.4. Policies and Strategies for Improving Food Quality and Safety
2.8. Design of the Hazard Analysis Critical Control Point (HACCP) Plan
  2.8.1. General Guidelines to be Followed for its Implementation: Underlying Principles and Prerequisite Program
  2.8.2. Management Commitment
  2.8.3. Configuration of HACCP Resources
  2.8.4. Description of the Product and Identification of its Intended Use
  2.8.5. Flow Diagrams
2.9. Development the HACCP Plan
  2.9.1. Defining Critical Control Points (CCPs)
  2.9.2. The Seven Basic Principles of the HACCP Plan
    2.9.2.1. Requirements Identification and Analysis
    2.9.2.2. Establishment of Control Measures for Identified Hazards
    2.9.2.3. Determining Critical Control Points (CCPs)
    2.9.2.4. Defining Critical Control Points (CCPs)
    2.9.2.5. Establishment of Critical Limits
    2.9.2.6. Determination of Corrective Actions
    2.9.2.7. HACCP System Checks
2.10. ISO 22000
  2.10.1. ISO 22000 Principles
  2.10.2. Purpose and Field of Application
  2.10.3. Market Situation and Position in Relation to Other Applicable Standards in the Food Chain
  2.10.4. Application Requirements
  2.10.5. Food Safety Management Policy

Module 3. Safety Assessment in the Food Industry

3.1.   Safety Assessment in the Food Industry
    3.1.1.   Definition of Terms. Main Related Concepts
    3.1.2.   Historical Background of Food Safety
    3.1.3.   Agencies in Charge of Managing Food Safety
3.2.   HACCP Plan
    3.2.1.   Requirements Prior to its Implementation
    3.2.2.   HACCP System Components
        3.2.2.1. Hazard Analysis
        3.2.2.2. Identification of Critical Points
        3.2.2.3. Specification of Control Criteria. Monitoring
        3.2.2.4. Corrective Actions
        3.2.2.5. Plan Verification
        3.2.2.6. Data Logging
3.3.   Meat and Meat Product Hygiene
    3.3.1.   Fresh Meat Products
    3.3.2.   Raw Cured Meat Products
    3.3.3.   Heat-Treated Meat Products
    3.3.4.   Application of HACCP Systems
3.4.   Hygiene of Fish and Fish Products
    3.4.1.   Fish, Mollusks and Crustaceans
    3.4.2.   Processed Fish Products
    3.4.3.   Application of HACCP Systems
3.5.   Hygienic Characteristics of Milk and Dairy Derivatives
    3.5.1.   Hygienic Characteristics of Raw and Heat-Treated Milk
    3.5.2.   Hygienic Characteristics of Concentrated and Dehydrated Milk
    3.5.3.   Hygienic Characteristics of Dairy Derivatives
    3.5.4.   Application of HACCP Systems
3.6.   Hygienic Characteristics of Other Products of Animal Origin
    3.6.1.   Eggs and Egg Products
    3.6.2.   Honey
    3.6.3.   Fats and Oils
    3.6.4.   Application of HACCP System

3.7.   Hygienic Features of Fruits and Vegetables
    3.7.1.   Fresh Fruits and Vegetables, Fruit and Vegetable Derivatives
    3.7.2.   Dried fruit
    3.7.3.   Vegetable Oils
    3.7.4.   Application of HACCP Systems
3.8.   Hygienic Features of Legumes and Cereals
    3.8.1.   Legumes and Cereals
    3.8.2.   Products Derived from Legumes: Flour, Bread, Pasta
    3.8.3.   Application of HACCP Systems
3.9.   Hygienic Features of Water and Beverages
    3.9.1.   Drinking Water and Soft Drinks
    3.9.2.   Stimulant Beverages
    3.9.3.   Alcoholic Beverages
    3.9.4.   Application of HACCP Systems
3.10.   Hygienic Characteristics of Other Food Products
    3.10.1. Nougat
    3.10.2. Prepared Dishes
    3.10.3. Food for Children
    3.10.4. Application of HACCP Systems

This 100% online program will allow you to bring your knowledge of nutritional analysis techniques up-to-date"

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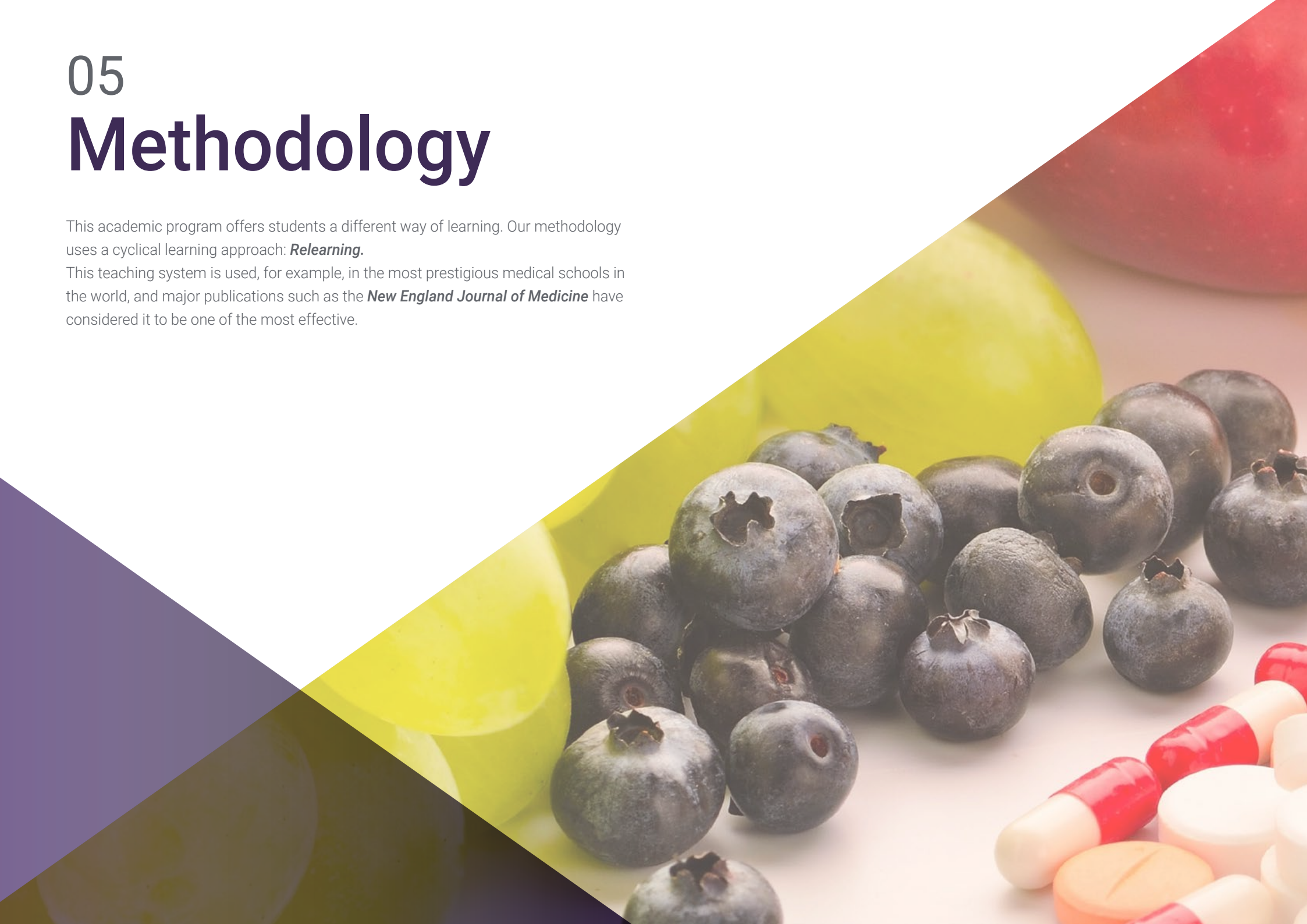
Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

At TECH we use the Case Method

In a given situation, what should a professional do? Throughout the program, students will face multiple simulated clinical cases, based on real patients, in which they will have to do research, establish hypotheses, and ultimately resolve the situation. There is an abundance of scientific evidence on the effectiveness of the method. Specialists learn better, faster, and more sustainably over time.

With TECH, nutritionists can experience a way of learning that is shaking the foundations of traditional universities around the world.

According to Dr. Gérvas, the clinical case is the annotated presentation of a patient, or group of patients, which becomes a "case", an example or model that illustrates some peculiar clinical component, either because of its teaching power or because of its uniqueness or rarity. It is essential that the case is based on current professional life, trying to recreate the real conditions of professional nutritional practice.

Did you know that this method was developed in 1912, at Harvard, for law students? The case method consisted of presenting students with real-life, complex situations for them to make decisions and justify their decisions on how to solve them. In 1924, Harvard adopted it as a standard teaching method"

The effectiveness of the method is justified by four fundamental achievements:

1. Nutritionists who follow this method not only achieve the assimilation of concepts, but also a development of their mental capacity through exercises to evaluate real situations and the application of knowledge.

2. Learning is solidly translated into practical skills that allow the nutritionist to better integrate knowledge into clinical practice.

3. Ideas and concepts are understood more efficiently, given that the example situations are based on real-life.

4. Students like to feel that the effort they put into their studies is worthwhile. This then translates into a greater interest in learning and more time dedicated to working on the course.

Relearning Methodology

At TECH we enhance the case method with the best 100% online teaching methodology available: Relearning.

This university is the first in the world to combine the study of clinical cases with a 100% online learning system based on repetition, combining a minimum of 8 different elements in each lesson, a real revolution with respect to the mere study and analysis of cases.

The nutritionist will learn through real cases and by solving complex situations in simulated learning environments. These simulations are developed using state-of-the-art software to facilitate immersive learning.

01 learning from evidence

02 relearning from evidence

03 testing

04 learning from an expert

05 neurocognitive context dependent learning

06 Von-Restorff effect

07 case based learning through storytelling

08 competencies testing (retesting)

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.

20%

15%

15%

3%

20%

17%

7%

3%

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

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

tech

This program will allow you to obtain your **Postgraduate Diploma in Management and Safety Assessment in the Food 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 Management and Safety Assessment in the Food Industry**

Modality: **online**

Duration: **6 months**

Accreditation: **18 ECTS**

tech global university

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

Postgraduate Diploma in Management and Safety Assessment in the Food Industry

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

Dr. Pedro Navarro Illana
Rector

This qualification must always be accompanied by the university degree issued by the competent authority to practice professionally in each country.   Unique TECH Code: AFWORD23S   techtitute.com/certificates

*Apostille Convention. In the event that the student wishes to have their paper diploma issued with an apostille, TECH Global University will make the necessary arrangements to obtain it, at an additional cost.

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