

Postgraduate Diploma

Procedures and Techniques in Flavor Design



Postgraduate Diploma Procedures and Techniques in Flavor Design

- » Modality: online
- » Duration: 12 months
- » Certificate: TECH Global University
- » Credits: 26 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtitute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma/procedures-techniques-flavor-design

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01

Introduction

The sensory world has changed. New tastes, demands and market evolution have brought gastronomy to a unique point in history. Consumers are increasingly demanding work that incorporates not only quality, but also innovation in the dishes. In this context, this program of Postgraduate Diploma in Procedures and Techniques 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.

In this Postgraduate Diploma you will learn the essential chemical bases for the development and innovation work in the area of flavors and the most important instrumental knowledge in this interesting field.





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The role of the flavor designer is becoming indispensable in teams working in areas related to gastronomy. A challenge that requires from the professional, an arsenal of knowledge that includes biochemical knowledge, social trends and project development"

The Postgraduate Diploma in Procedures and Techniques in the Flavor Design is presented as an educational 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.

Students will embark on an educational 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 in your education 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 that we provide in the program and the networking that we incorporate into the program.

This **Postgraduate Diploma in Procedures and Techniques in Flavor Design** contains the most complete and up-to-date program on the market. The most important features include:

- ♦ 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-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 program



Boost your resume to another level with this comprehensive Flavor Design program, which will make you an asset to any team"

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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"

The program's teaching staff includes leading professionals who bring their work experience to this training. Additionally, recognized specialists participate in its design and preparation, which means that the program is developed in an interdisciplinary manner. Passionate teachers that will give you the boost you need to grow.

Thanks to multimedia content developed with the latest educational technology, you will be immersed in situated and contextual learning. In other words, a simulated environment that will provide immersive learning, programmed to train for real situations.

A learning process that you will have to integrate into teamwork, learning to investigate, argue, and defend your ideas and decisions. In this way, we work with you towards developing the rest of your personal and professional skills, which are essential for personal and professional success.

A creative and stimulating learning environment that will allow you to train and grow as a professional, connecting you with other professionals in the sector.

This 100% online program will allow you to balance 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 is focused on helping professionals reach a much higher level of expertise and control. A goal that, in just six months, you will be able to achieve with a highly intensive and precise course.



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Our goal is yours: to provide you with the best up-to-date online specialization in Procedures and Techniques in Flavor Design in the educational market. A one-of-a-kind program that will propel you to the forefront in your industry"



General Objectives

- Define and classify flavors
- Provide participants with an overview of flavor chemistry and its sensory relationship
- Identify the neural processes that are affected through flavors
- Apply flavor chemistry to the processes
- Identify the main sources and suppliers of aromatic chemicals
- Carry out the Flavor Design process in different environments
- Apply the techniques of maximum innovation in Flavor Design
- Revolutionize gastronomy through chemistry and other techniques
- Understand how to carry out various techniques in Flavor Design

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





Specific Objectives

Module 1. Introduction to the Study of Flavors

- ◆ Determine the development of flavorings in compliance with existing regulations

Module 2. Aromatic Chemicals and Vehicles

- ◆ Explain the mixture of aromatic chemicals in the flavoring
- ◆ Determine the behavior of aromatic chemicals within the food matrix and all the reactions produced during the food preparation processes

Module 3. Biochemistry

- ◆ Define the differences between essential oils from fruits, vegetables and spices, aromatic plants, and animal profiles

Module 4. Creation and Methodology

- ◆ Review and unify the concepts learned for creating emotional and successful flavors and aromas
- ◆ Determine the use of chromatographs to generate flavors
- ◆ Obtain new tools that will allow you to enhance your creativity and innovation skills

Module 5. Fundamentals and Techniques

- ◆ Develop and apply a flavor, living the experience and chronological development of the creative process
- ◆ Landing and sensory evaluation of a finished product that meets the demands of today's consumer, through trials and exercises. Section: flavor in gastronomy

03

Course Management

For our program 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

- ♦ ETADAR Senior Flavorist. Flavor Design Laboratory of the Multinational Company DEIMAN
- ♦ 40 years of experience in the Mexican, Dutch, and U.S. food industry
- ♦ During his career, he has created and developed for the dairy, bakery, confectionery, beverage, and savory sectors
- ♦ Senior Flavorist since 1985
- ♦ Senior Engineer, Monterrey Institute of Technology and Higher Education, Monterrey, Mexico
- ♦ Teacher in Biochemistry of Technology and Higher Education, Monterrey, Mexico
- ♦ Speaker at the University of Durango, at the Frutech Citrus Symposium in Mexico City and at the Food Technology Summit & Expo 2015

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
- ♦ 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
- ♦ Flavorist in Development 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
- ♦ 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 in Food Science and Technology
- ♦ Professor at Claustro de Sor Clara University
- ♦ Mexico City

Chef Orozco, Carlos

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

04

Structure and Content

This program offered in 100% online format, will serve the student as a way to achieve their goals, choosing the right time and place to review downloadable material whenever and wherever required. The student will go through a highly structured agenda that will allow them to know each and every one of the essential aspects for the field of action of flavorists, allowing them to grow as a professional in the world of aromas and flavors.



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

Module 1. Introduction to the Study of Flavors

- 1.1. Basic Principle of Flavor Creativity
- 1.2. The Role of the Senses in the Creation of Flavors
- 1.3. Classification of Flavorings: Artificial Flavorings, Natural Flavorings, Natural Identical Flavorings, and WONF
- 1.4. Flavoring Regulations and Legislation
- 1.5. Food Regulations and Legislation
- 1.6. Qualities of Flavorists Specialized in Sweet and Savory Areas

Module 2. Aromatic Chemicals and Vehicles

- 2.1. Classification of Aromatic Chemicals and Vehicles used in the Formulation of Flavors
- 2.2. Esters: Synthesis and Importance in Flavor Development
- 2.3. Top Notes, Sensation Generators
- 2.4. Use of the Possible Aromatic Chemicals for the Formulation of Flavors
- 2.5. Memorization of the Aromatic Chemicals Responsible for Flavors
- 2.6. Study of Maillard Reactions in Flavors
- 2.7. Aromatic Chemical Suppliers

Module 3. Biochemistry

- 3.1. Chemistry of Flavors and Structures; and their Sensory Relationship
- 3.2. Biochemistry and Interactions with the Chemicals Responsible for Flavor
- 3.3. Essential Oils (Fruits, Vegetables and Spices)
- 3.4. Importance of Aromatic Plants
- 3.5. Complexity of Animal Profiles





Module 4. Creation and Methodology

- 4.1. Olfaction, Classification, and Distinguishing Smell and Taste
- 4.2. Memorization of Smell and Flavor
- 4.3. Creation and Basic Methodology in Flavor Development
- 4.4. Experimental Design in Flavor Development
- 4.5. Chromatography Interpretation and Use in Flavor Creation

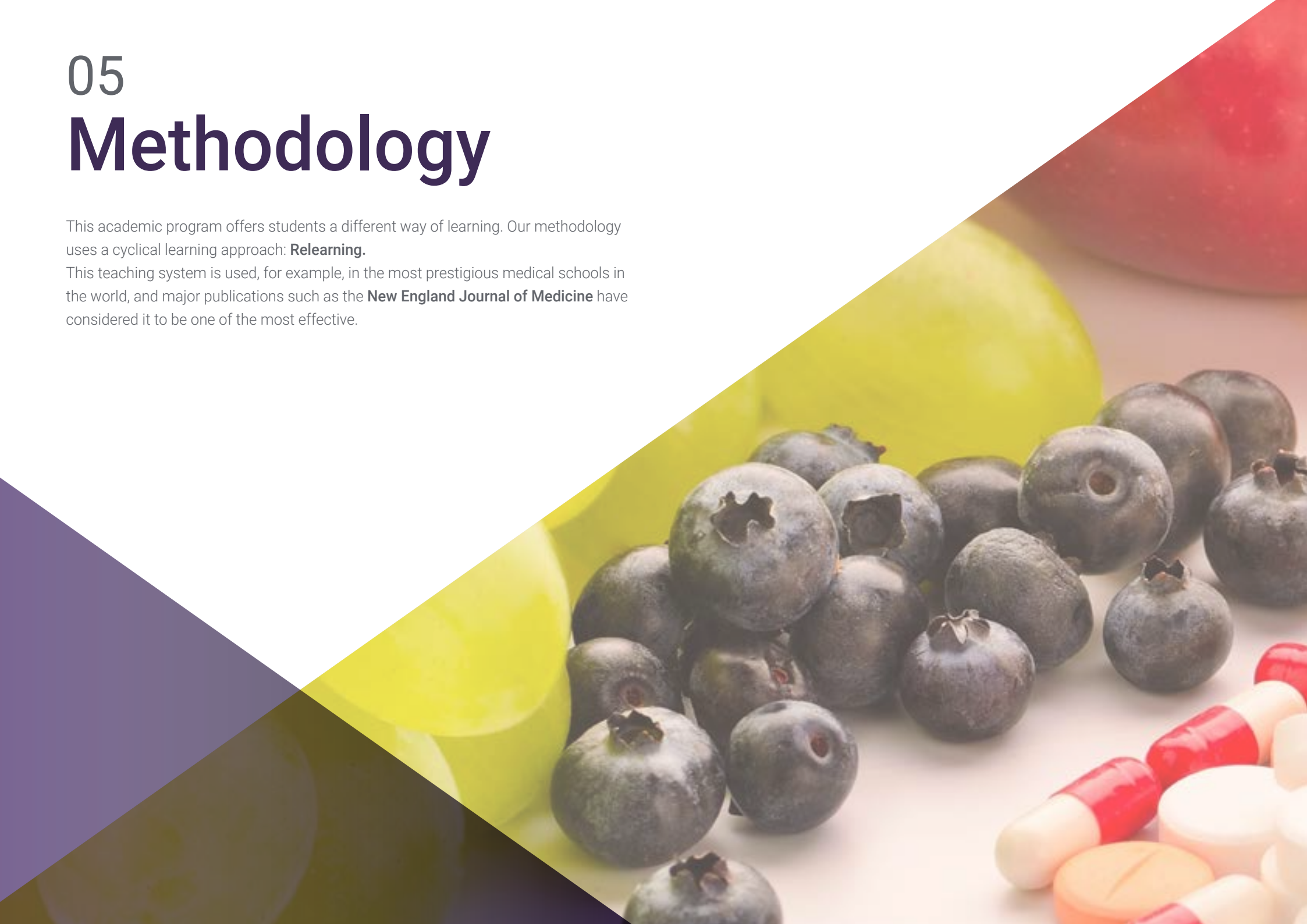
Module 5. Fundamentals and Techniques

- 5.1. Basic Techniques in Instrumental Flavor Analysis
- 5.2. Basic Flavor Notes
- 5.3. Sensory Evaluation of Flavor
- 5.4. Methodology in the Description of Flavors
- 5.5. Application of the Created Flavors in Different Finished Products
- 5.6. Consumer Acceptability and/or Preferences

05 Methodology

This academic program offers students a different way of learning. Our methodology uses a cyclical learning approach: **Relearning**.

This teaching system is used, for example, in the most prestigious medical schools in the world, and major publications such as the **New England Journal of Medicine** have considered it to be one of the most effective.





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

At TECH we use the Case Method

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

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



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

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

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

1. Nutritionists who follow this method not only achieve the assimilation of concepts, but also a development of their mental capacity through exercises to evaluate real situations and the application of knowledge.
2. Learning is solidly translated into practical skills that allow the nutritionist to better integrate knowledge into clinical practice.
3. Ideas and concepts are understood more efficiently, given that the example situations are based on real-life.
4. Students like to feel that the effort they put into their studies is worthwhile. This then translates into a greater interest in learning and more time dedicated to working on the course.



Relearning Methodology

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

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

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



At the forefront of world teaching, the Relearning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best online university (Columbia University).

With this methodology, more than 45,000 nutritionists have been trained with unprecedented success in all clinical specialties regardless of the surgical load. All this in a highly demanding environment, where the students have a strong socio-economic profile and an average age of 43.5 years.

Relearning will allow you to learn with less effort and better performance, involving you more in your training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation for success.

In our program, learning is not a linear process, but rather a spiral (learn, unlearn, forget, and re-learn). Therefore, we combine each of these elements concentrically.

The overall score obtained by TECH's learning system is 8.01, according to the highest international standards.



This program offers the best educational material, prepared with professionals in mind:



Study Material

All teaching material is produced by the specialists who teach the course, specifically for the course, so that the teaching content is highly specific and precise.

These contents are then applied to the audiovisual format, to create the TECH online working method. All this, with the latest techniques that offer high quality pieces in each and every one of the materials that are made available to the student.



Nutrition Techniques and Procedures on Video

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



Interactive Summaries

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

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



Additional Reading

Recent articles, consensus documents and international guidelines, among others. In TECH's virtual library, students will have access to everything they need to complete their course.





Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, TECH presents real cases in which the expert will guide students, focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.



Testing & Retesting

We periodically evaluate and re-evaluate students' knowledge throughout the program, through assessment and self-assessment activities and exercises, so that they can see how they are achieving their goals.



Classes

There is scientific evidence suggesting that observing third-party experts can be useful.
Learning from an Expert strengthens knowledge and memory, and generates confidence in future difficult decisions.



Quick Action Guides

TECH offers the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help students progress in their learning.



06 Certificate

This Postgraduate Diploma in Procedures and Techniques in Flavor Design guarantees, 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 private qualification will allow you to obtain a **Postgraduate Diploma in Procedures and Techniques in Flavor Design** 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.

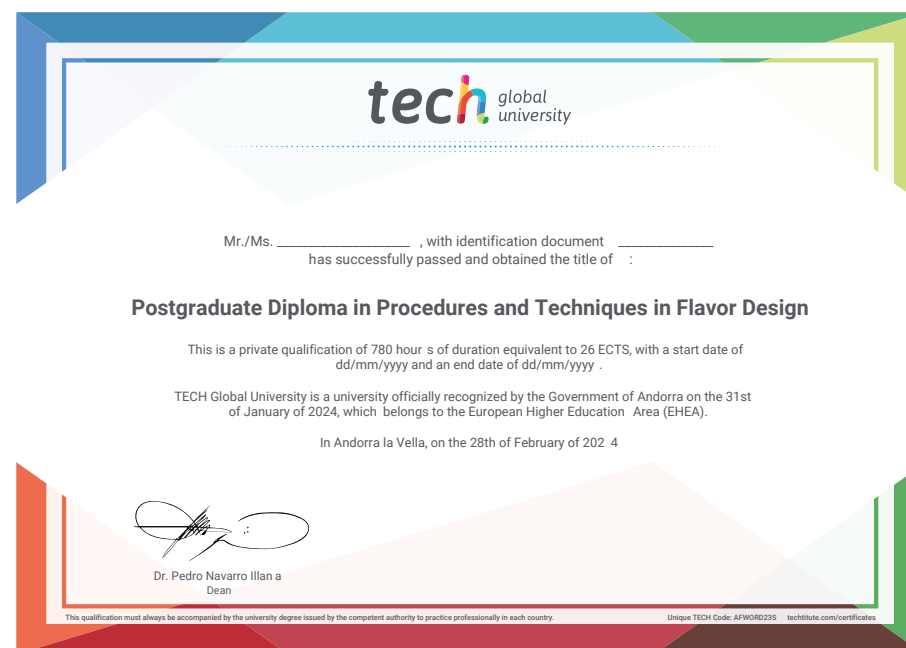
This **TECH Global University** private qualification is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

Title: **Postgraduate Diploma in Procedures and Techniques in Flavor Design**

Modality: **online**

Duration: **12 months**

Accreditation: **18 ECTS**



*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.

future

health confidence people

education information tutors

guarantee accreditation teaching

institutions technology learning

community commitment

tech global
university

personalized service innovation

knowledge present
Procedures and Techniques
in Flavor Design

development language

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