

Postgraduate Diploma

Quality Control in the Food Industry





Postgraduate Diploma Quality Control in the Food Industry

- » Modality: online
- » Duration: 3 Months
- » Certificate: TECH Global University
- » Credits: 18 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/us/nutrition/postgraduate-diploma/quality-control-food-industry

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01

Introduction

One of the most effective means of safeguarding people's health is quality control, since it enables us to be certain the food that we consume meets a series of guarantees in terms of wholesomeness and quality. In this sense, and understanding that food safety is essential to protect people's health, the need to invest in research and training in this field is quite apparent. In light of these reasons, this program focuses on the study of the main quality controls that have to be carried out in the food industries. Professionals should take advantage of the opportunity that TECH offers and acquire a solid body of knowledge in the field that will allow them to become professionally successful.





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Learn everything you need to know about food quality control and become a successful nutritionist with the guarantees of a prestigious university”

Quality control of processes and products is essential to ensure food safety and guarantee the safety of the processes carried out in the food industry. It is therefore important for professionals in the sector to specialize in this area, which covers the entire animal food production chain. This makes it mandatory for all food industries to have a food safety plan.

Furthermore, the food crises that have occurred in recent decades at European and world levels have demonstrated the need for systems to identify, locate and withdraw products that could represent a food safety risk and a danger to the health of the population. This program also covers the integral management of food safety, covering all the aspects required to specialize in this field and start working in an industry that has a high demand for professionals.

The teaching staff on this Postgraduate Diploma are university professors and professionals from various disciplines in primary production, the use of analytical and instrumental techniques for quality control, the prevention of accidental and intentional contamination and fraud, food safety/food integrity and traceability (food defense and food fraud/food authenticity).

This course has been designed to respond to the demand of diverse professional profiles and disciplines. Additionally, it is focused on understanding and learning technical, management and project execution competencies, as well as the development of skills required by a competitive, innovative and modern food sector. It is an educational project whose purpose is to specialize high-quality professionals. A program designed by experts in the field that will train graduates to meet the challenges they face in their day-to-day work.

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

- » Case studies presented by experts in food safety at the nutritional level
- » 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
- » News on Quality Control in Food Industries
- » Practical exercises where self-assessment can be used to improve learning
- » Its special emphasis on innovative methodologies in Quality Control in Food Industries
- » Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection work
- » Content that is accessible from any fixed or portable device with an Internet connection



TECH's educational project seeks to specialize high-quality professionals; do not hesitate to enroll in this Postgraduate Diploma if you want to achieve just that"

“ *This Postgraduate Diploma is the best investment you can make in selecting a refresher program to update your knowledge of Quality Control in the Food Industry*”

The teaching staff includes professionals belonging to the field of nutrition, who contribute their work experience to this program, as well as renowned specialists from leading societies and prestigious universities.

The multimedia content, developed with the latest educational technology, will provide our students with situated and contextual learning, i.e., a simulated environment that will provide immersive specialization programmed to learn in real situations.

This program is designed around Problem-Based Learning, whereby the professional must try to solve the different professional practice situations that arise throughout the program. To that end, professionals will be assisted by an innovative, interactive video system created by renowned and extensively experienced experts in sports nutrition.

You can be the next to take charge of consumer health by developing the basis for hygiene and traceability in the production of raw materials.

This 100% online Postgraduate Certificate will allow you to balance your studies with your work. You will be able to study from any device with an internet connection whenever you choose.



02 Objectives

The Postgraduate Diploma in Quality Control in Food Industries is oriented to facilitate the performance of the professional with the latest advances in the sector. The content included on the program is oriented in such a way so our students can gain the competences required by the industry, such as the bases that guarantee good hygiene practices and traceability in the production of raw materials for consumer peace of mind. Similarly, during the course of this Postgraduate Diploma, professionals will address the main interventions conducted by specialists in the area of quality control, thus increasing their skills in the field with the assurance of performing the protocols as effectively and safely as possible.





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*Enhance your skills and take this
Postgraduate Diploma in Quality
Control in the Food Industry”*



General Objectives

- » Develop the basis for good hygiene and traceability practices in the production of raw materials
- » Specify the applicable regulations concerning primary animal production, as well as the internal audit and certification systems
- » Define sustainable development objectives
- » Examine the regulations and standards for food laboratories and define their role in food safety
- » Analyze food safety regulations and standards applicable to raw materials and products in food laboratories
- » Determine the requirements to be met by food analysis laboratories (ISO IEC 17025 Standard, applicable to the accreditation and certification of quality systems in laboratories)
- » Recognize the consumer's right to acquire safe, healthy and innocuous food from the agri-food chain, both nationally and internationally
- » Analyze the fundamentals, requirements, regulations and main tools used in the traceability of the different points of the food chain
- » Analyze the system for establishing a relationship between the food product and the origin of its components, the manufacturing process and distribution
- » Evaluate food industry processes to identify those items that do not meet specific requirements to ensure food safety and consumer health
- » Develop the basis for the application of the different phases of the traceability system in food sector companies





Specific Objectives

Module 1. Traceability of Raw Materials and Consumables

- » Establish the basic principles of food safety
- » Compile the reference databases on applicable food safety regulations
- » Develop relevant aspects in the production of food of animal origin and its derivatives
- » Establish the basis for animal welfare from breeding to slaughter
- » Specify the mechanisms for internal auditing and certification of primary production.
- » Analyze foods of differentiated quality and the certification system for these products
- » Assess the impact of the agri-food industry on the environment
- » Examine the contribution of this industry to the sustainable development goals

Module 2. Analytical and Instrumental Techniques in Process and Product Quality Control

- » Establish the quality characteristics to be met by raw materials, intermediate and finished products according to their origin, prior to their laboratory analysis
- » Develop the relevant methodology for product conformity, taking into account the applicable requirements considered by the regulations and standards
- » Define the most appropriate methodology for food quality assessment: integrity analysis and characterization, including the detection of biotic or abiotic food contaminants that may pose a health risk to consumers
- » Describe food sampling depending on source, use and characteristics or specifications
- » Identify and recognize the analytical techniques used in food and manage an adequate quality control
- » Describe the main agri-food contaminants and learn about the application of analytical techniques by observing the sector to which they belong
- » Outline the process for identifying and ensuring the safety of raw materials, processed foods and the suitability of water in the production of safe products for food and feed

Module 3. Logistics and Batch Traceability

- » Define the background of logistics and traceability
- » Examine the different types of traceability and scope of application
- » Analyze the principles, requirements and measures of food legislation in the context of traceability
- » Establishing the scope of application of traceability in its mandatory nature
- » Analyze the different traceability and lot identification systems
- » Identify and define the responsibility of the different actors in the food chain in terms of traceability
- » Describe the structure and implementation of a traceability plan
- » Identify and discover the main tools for the identification of batches
- » Establish procedures for locating, immobilizing and recalling products in case of incidents
- » Identify, analyze and explain the logistics process at each point of the food chain

03

Course Management

Nutritionists who choose this Postgraduate Diploma will benefit from a program developed by specialists in various areas of the food industry related to quality parameters, so they become fully qualified to undertake associated functions. The excellence set by TECH aims to provide students with the tools they need to take their career to the next level. Courses such as this one require a highly qualified teaching team that guarantees students a complete and up-to-date education, following the stipulated measures in food quality, from raw material conditions to innovative analytical laboratory techniques. For this reason, TECH only counts on professors with extensive experience in the industry.





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*Specialists in food quality and safety
will provide the guidelines to follow for
you to achieve success”*

International Guest Director

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

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

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

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



Dr. Donaghy, John

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

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

Management



Dr. Limón Garduza, Rocío Ivonne

- ♦ PhD in Agricultural Chemistry and Bromatology (Autonomous University of Madrid)
- ♦ Master's Degree in Food Biotechnology (MBTA) (University of Oviedo)
- ♦ Food Engineer, Bachelor's Degree in Food Science, and Technology (CYTA)
- ♦ Expert in Food Quality Management ISO 22000
- ♦ Specialist in Food Quality and Safety, Mercamadrid Training Center (CFM)

Professors

Ms. Aranda Rodrigo, Eloísa

- » Degree in Food Science and Technology
- » It develops its activity in the food production environment, with laboratory analysis of water and food
- » Training in Quality Management Systems, BRC, IFS and ISO 22000 Food Safety
- » Experience in audits under ISO 9001 and ISO 17025 protocols

Dr. Colina Coca, Clara

- » Collaborating Professor at the UOC. Since 2018
- » Doctorate in Nutrition, Food Science and Technology
- » Master's Degree in Food Quality and Safety: APPCC Systems
- » Postgraduate in Sports Nutrition

Ms. Escandell Clapés, Érica

- » Head of the Food Quality and Safety Department of the meat industry SUBIRATS GROUP (2015 - present).
- » Bachelor's Degree in Food Science and Technology. (University of Vic)
- » Master's Degree in Food Development and Innovation
- » Diploma in Human Nutrition and Dietetics

Dr. Moreno Fernández, Silvia

- » Postdoctoral Researcher. Autonomous University of Madrid. Since 2019
- » PhD in Food Science (Autonomous University of Madrid)
- » Degree in Biology from the Complutense University of Madrid. Specialized in the development of novel foods and the treatment of by-products from the food industry



04

Structure and Content

The curriculum for this Postgraduate Diploma in Quality Control in the Food Industry is structured into three modules with specific, up-to-date content, chosen by professionals with extensive experience in the industry. The aim is for our students to gain in-depth knowledge of raw material and batch traceability, as well as analytical and instrumental techniques in quality control assurance of processes and products before the latter can be purchased for consumption. All this distributed by topics and subtopics that provide a global and specific vision of all the concepts to be studied in depth, with the support of practical cases so our students learn to face and solve the different problems they may encounter in the future.





“ Now is the time to expand your knowledge and specialize; do not miss the opportunity you were looking for”

Module 1. Traceability of Raw Materials and Consumables

- 1.1. Basic Principles of Food Safety
 - 1.1.1. Main Objectives of Food Safety
 - 1.1.2. Basic Concepts
 - 1.1.3. Traceability Concept and Application in the Food Industry
- 1.2. General Hygiene Plan
 - 1.2.1. Basic Concepts
 - 1.2.2. Types of General Hygiene Plans
- 1.3. Primary Animal Food Production
 - 1.3.1. Basic Aspects and Animal Welfare
 - 1.3.2. Breeding and Feeding
 - 1.3.3. Transport of Live Animals
 - 1.3.4. Animal Slaughter
- 1.4. Primary Production of Animal Derivatives. Distribution of Raw Materials
 - 1.4.1. Milk Production
 - 1.4.2. Poultry Production
 - 1.4.3. Distribution of Raw Materials of Animal Origin
- 1.5. Primary Production of Plant-Based Foodstuffs
 - 1.5.1. Basic Aspects
 - 1.5.2. Types of Vegetable Crops
 - 1.5.3. Other Agricultural Products
- 1.6. Good Practices in Plant Production. Use of Phytosanitary Products
 - 1.6.1. Sources of Contamination of Vegetable Foods
 - 1.6.2. Transport of Raw Materials of Plant Origin and Risk Prevention
 - 1.6.3. Use of Phytosanitary Products
- 1.7. Water in the Agri-Food Industry
 - 1.7.1. Livestock
 - 1.7.2. Agriculture
 - 1.7.3. Aquaculture
 - 1.7.4. Water for Human Consumption in Industry



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- 1.8. Audit and Certification of Primary Production
 - 1.8.1. Official Control Audit Systems
 - 1.8.2. Food Certifications
 - 1.9. Foods of Differentiated Quality
 - 1.9.1. Protected Designation of Origin (PDO)
 - 1.9.2. Protected Geographical Indication (PGI)
 - 1.9.3. Traditional Specialty Guaranteed (TSG)
 - 1.9.4. Optional Quality Terms
 - 1.9.5. Use of Plant Varieties and Animal Breeds
 - 1.9.6. Organic Agriculture and Livestock
 - 1.10. Food Industry and Environment
 - 1.10.1. Sustainable Development Goals (SDGs)
 - 1.10.2. Solutions Proposed by the Agri-Food Industry
 - 1.10.3. Genetically Modified Organisms as a Path to Sustainable Development

Module 2. Analytical and Instrumental Techniques in Process and Product Quality Control

- 2.1. Laboratory Types, Regulations and Standards
 - 2.1.1. Reference Laboratories
 - 2.1.1.1. European Reference Laboratory
 - 2.1.1.2. National Reference Laboratories
 - 2.1.2. Food Laboratory
 - 2.1.3. Regulations and Standards Applicable to Laboratories (ISO/IEC 17025)
 - 2.1.3.1. General Requirements for Laboratory Competence
 - 2.1.3.2. Equipment Testing and Calibration
 - 2.1.3.3. Implementation and Validation of Analytical Methods
- 2.2. Official Control of the Agri-Food Chain
 - 2.2.1. PNCPA of the Agri-Food Chain
 - 2.2.2. Competent Authorities
 - 2.2.3. Legal Support for Official Control

- 2.3. Official Methods of Food Analysis
 - 2.3.1. Methods of Animal Feed Analysis
 - 2.3.2. Water Analysis Methods
 - 2.3.2.1. Analytical Requirements According to Royal Decree 140/2003
 - 2.3.2.2. Sampling Frequencies According to Type of Industry
 - 2.3.3. Methods of Analysis of Cereals
 - 2.3.4. Methods of Analysis of Fertilizers, Residues of Phytosanitary and Veterinary Products
 - 2.3.5. Methods of Analysis of Food Products
 - 2.3.6. Methods of Analysis of Meat Products
 - 2.3.7. Fat Analysis Methods
 - 2.3.8. Methods of Analysis of Dairy Products
 - 2.3.9. Methods of Analysis of Wines, Juices and Musts
 - 2.3.10. Methods of Analysis of Fishery Products
- 2.4. On-Site Analytical Techniques for Fresh Food Receiving, Processing and Finished Product
 - 2.4.1. In Food Handling
 - 2.4.1.1. Analysis of Environments and Surfaces
 - 2.4.1.2. Handler Analysis
 - 2.4.1.3. Equipment Analysis
 - 2.4.2. Analysis of Fresh Feed and Finished Product
 - 2.4.2.1. Product Data Sheets
 - 2.4.2.2. visual Inspection
 - 2.4.2.3. Color Charts
 - 2.4.2.4. Organoleptic Evaluation According to Food Type
 - 2.4.3. Basic Physicochemical Analysis
 - 2.4.3.1. Determination of Maturity Index in Fruit
 - 2.4.3.2. Firmness
 - 2.4.3.3. Brix Degrees
- 2.5. Nutritional Analysis Techniques
 - 2.5.1. Protein Determination
 - 2.5.2. Determination of Carbohydrates
 - 2.5.3. Determination of Fats
 - 2.5.4. Ash Determination
- 2.6. Microbiological and Physicochemical Food Analysis Techniques
 - 2.6.1. Preparation Techniques: Fundamentals, Instrumentation and Application in Food Processing
 - 2.6.2. Microbiological Analysis
 - 2.6.1.2. Handling and Treatment of Samples for Microbiological Analysis
 - 2.6.3. Physical-Chemical Analysis
 - 2.6.3.1. Handling and Treatment of Samples for Physical-Chemical Analysis
- 2.7. Instrumental Techniques in Food Analysis
 - 2.7.1. Characterization, Quality Indexes and Product Conformity
 - 2.7.1.1. *Food Safety / Food Integrity*
 - 2.7.2. Analysis of Residues of Prohibited Substances in Food
 - 2.7.2.1. Organic and Inorganic Waste
 - 2.7.2.2. Heavy Metals
 - 2.7.2.3. Additives
 - 2.7.3. Analysis of Adulterant Substances in Foodstuffs
 - 2.7.3.1. Milk
 - 2.7.3.2. Wine
 - 2.7.3.3. Honey
- 2.8. Analytical Techniques used in Genetically Modified Organisms (GMO) and Novel Foods
 - 2.8.1. Concept
 - 2.8.2. Detection Techniques
- 2.9. Emerging Analytical Techniques to Prevent Food Fraud
 - 2.9.1. *Food Fraud*
 - 2.9.2. *Food Authenticity*
- 2.10. Issuance of Certificates of Analysis
 - 2.10.1. In the Food Industry
 - 2.10.1.1. Internal Reporting
 - 2.10.1.2. Report to Customers and Suppliers
 - 2.10.1.3. Bromatological Expert Examination
 - 2.10.2. In Reference Laboratories
 - 2.10.3. In Food Laboratories
 - 2.10.4. In Arbitration Laboratories

Module 3. Logistics and Batch Traceability

- 3.1. Introduction to Traceability
 - 3.1.1. Background to the Traceability System
 - 3.1.2. Traceability Concept
 - 3.1.3. Types of Traceability
 - 3.1.4. Information Systems
 - 3.1.5. Advantages of Traceability
- 3.2. Legal Framework for Traceability Part I
 - 3.2.1. Introduction
 - 3.2.2. Horizontal Legislation Related to Traceability
 - 3.2.3. Vertical Legislation Related to Traceability
- 3.3. Legal Framework for Traceability Part II
 - 3.3.1. Mandatory Application of the Traceability System
 - 3.3.2. Objectives of the Traceability System
 - 3.3.3. Legal Responsibilities
 - 3.3.4. Penalty Regime
- 3.4. Implementation of the Traceability Plan
 - 3.4.1. Introduction
 - 3.4.2. Previous Stages
 - 3.4.3. Traceability Plan
 - 3.4.4. Product Identification System
 - 3.4.5. System Test Methods
- 3.5. Product Identification Tools
 - 3.5.1. Hand Tools
 - 3.5.2. Automated Tools
 - 3.5.1.1. EAN Bar Code
 - 3.5.1.2. RFID/// EPC
 - 3.5.3. Records
 - 3.5.3.1. Registration Identification of Raw Materials and other Materials
 - 3.5.3.2. Registration of Food Processing
 - 3.5.3.3. Final Product Identification Record
 - 3.5.3.4. Recording of the Results of Checks Performed
 - 3.5.3.5. Record Keeping Period
- 3.6. Incident Management, Product Recall and Reclamation and Customer Complaints
 - 3.6.1. Incident Management Plan
 - 3.6.2. Manage Customer Complaints
- 3.7. Supply Chain
 - 3.7.1. Definition
 - 3.7.2. Supply Chain Steps
 - 3.7.3. Supply Chain Trends
- 3.8. Logistics
 - 3.8.1. The Logistical Process
 - 3.8.2. Supply Chain vs. Logistics
 - 3.8.3. Containers
 - 3.8.4. Packaging
- 3.9. Modes and means of Transportation
 - 3.9.1. Transportation Concept
 - 3.9.2. Modes of Transport, Advantages and Disadvantages
- 3.10. Food Product Logistics
 - 3.10.1. Cold Chain
 - 3.10.2. Perishable Products
 - 3.10.3. Non-Perishable Products

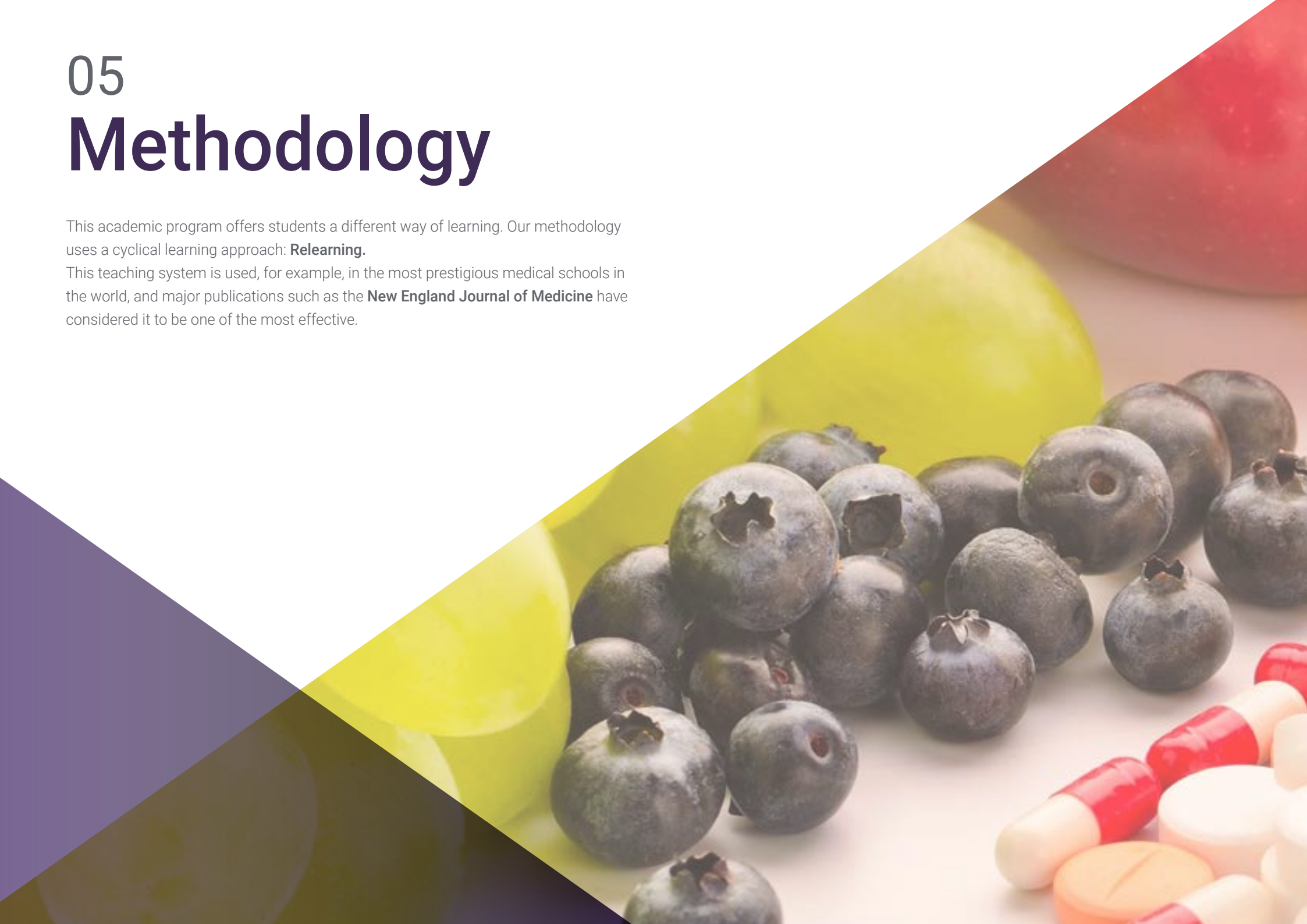


Your tasks as an expert nutritionist in Quality Control in the Food Industry are essential for consumers and food chains, do not hesitate and size up your job prospects”

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

The Postgraduate Diploma in Quality Control 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





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

This program will allow you to obtain your **Postgraduate Diploma in Quality Control in Food Industries** 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 Quality Control in Food Industries**

Modality: **online**

Duration: **6 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

personalized service innovation

knowledge present quality

online training

development language

virtual classroom

tech global
university

Postgraduate Diploma

Quality Control in the Food Industry

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Postgraduate Diploma

Quality Control in the Food Industry

