

Postgraduate Certificate

Microbiotics, Food Intolerance and
Allergies in Pharmacy



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Microbiotics, Food Intolerance and Allergies in Pharmacy

Course Modality: Online

Duration: 2 months

Certificate: TECH Technological University

6 ECTS Credits

Teaching Hours: 150 hours

Website: www.techtute.com/pharmacy/postgraduate-certificate/microbiotics-food-intolerance-allergies-pharmacy

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01

Introduction

Scientific research in the field of Microbiota has been booming in recent decades, aimed both at the study of its characteristics and its impact on our health. The study of Human Microbiota opens the door to the knowledge of multiple diseases, especially the so-called functional diseases, with the microbiome being researchers' main workhorse. Aware of this, TECH professionals have designed this Postgraduate Certificate aimed at training Pharmacists to be able to understand the functioning of the respiratory Microbiome and its relevance to allergic processes. All this will make them much more competent professionals, prepared to work in various fields of research and pharmaceutical care with greater guarantees of success.





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The study of Human Microbiota opens a door to the knowledge and origin of multiple food intolerances and allergies, adding great value to the Pharmacist's curriculum”

Numerous pieces of scientific evidence have implicated the intestinal microbiome and its metabolic potential in various pathological conditions in recent years, giving rise to new therapeutic strategies to control and regulate this ecosystem. The study of this ecosystem is a field that is rapidly advancing scientifically, and it is universally accepted that to achieve an adequate state of health it is also necessary to have a "healthy" Microbiota.

Microbiota undergoes changes as a consequence of the influence of multiple factors, diet, lifestyle and pharmacological treatments generating, among others, which alter the bacterial ecosystem and may cause abnormal interaction with the organism, and it is related to certain processes: allergies, acute and chronic intestinal diseases, obesity and metabolic syndrome, neurological diseases, dermatitis and other alterations in the dermis, and even some types of cancer.

Consequently, the Postgraduate Certificate in Microbiota, Food Intolerance and Allergies in Pharmacy provides easy access to information and the interest among professionals on topics related to Microbiota, its Eubiosis and Dysbiosis, and the problems related to them.

Furthermore, during the training, the use of Probiotics and Prebiotics will be discussed in depth, as well as the growing market launch of new drug: with very specific strains for very specific problems and diseases related to the respiratory system.

All this makes it necessary for Pharmacy professionals to be up to date with all the scientific advances in this field, in order to offer the patient more precise information on the subject, guiding them to recover and maintain bacterial Eubiosis and, thus, maintain a good state of health, in addition to collaborating positively with the recommended medical treatment.

This **Postgraduate Certificate in Microbiotics, Food Intolerance and Allergies in Pharmacy** comprises the most complete and up-to-date scientific program on the market. The most important features of the program include:

- ♦ Study cases presented by experts in Microbiotics, Food Intolerance and Allergies in Pharmacy. The graphic, schematic and eminently practical contents with which they are conceived, gather scientific and practical information on the disciplines that are essential for professional practice.
- ♦ Learn about recent developments in Microbiotics, Food Intolerance and Allergies in Pharmacy.
- ♦ It contains practical exercises where the self-evaluation process can be carried out to improve learning.
- ♦ Special focus on innovative methodologies in Microbiotics, Food Intolerance and Allergies in Pharmacy.
- ♦ All of this will be complemented by 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



Improve your knowledge in Microbiotics, Food Intolerance and Allergies through this program, where you will find the best didactic material with real case studies”

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This Postgraduate Certificate may be the best investment you can make in the selection of a refresher program for two reasons: in addition to updating your knowledge of Microbiotics, Food Intolerance and Allergies in Pharmacy, you will obtain a university degree from TECH Technological University”

The Postgraduate Certificate allows training through simulated environments which prepare you to act for real situations.

As it is 100% online, you will be able to successfully combine it with the rest of your daily activities.

The program includes, in its teaching staff, professionals belonging to the field of medicine and pharmacy, who bring to this training the experience of their work, in addition to recognized specialists from prestigious reference societies and Universities.

The 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 immersive training programmed to train in real situations.

The design of this Program focuses on Problem-Based Learning, by means of which the professional will have to try to solve the different situations of Professional Practice, which will be posed throughout the Program. For this purpose, the professional will be assisted by an innovative Interactive video system, developed by renowned and extensively experienced experts in Microbiota.



02 Objectives

The main objective of the program is the development of theoretical and practical learning, so that the professional can practically and rigorously master the study of Microbiotics in daily professional practice. Consequently, the Postgraduate Certificate in Microbiotics, Food Intolerance and Allergies in Pharmacy responds to the continuous professional demand for quality training in this area, serving as a means to use microbiological therapy as a preventive or therapeutic tool in maintaining the health of those with allergies or food intolerance, as well as to respond to the origin of these pathologies.





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This Postgraduate Certificate is designed to help you expand your knowledge in Microbiotics, Food Intolerance and Allergies with the use of the latest educational technology to contribute quality and confidence to decision-making, diagnosis, treatment, and patient support”



General Objective

- This Postgraduate Certificate fulfills a need in today's society, a quality and updated training program that allows for the use of microbiological therapy as a preventive or therapeutic tool for health maintenance.
- Offer a complete and wide vision of the current situation in the area of the Human Microbiota, in its widest sense, the importance of the balance of this Microbiota as a direct effect on our health, with the multiple factors that influence it positively and negatively.
- Arguments based in scientific evidence show how Microbiota and its interaction with many non-digestive pathologies of autoimmune nature, or its relation with the dysregulation of the of the immune system, its capacity for disease prevention and as a support to other medical treatments, are all currently being given a privileged position.
- The program will promote work strategies based on the integral approach of the patient as a reference model, not only focusing on the symptomatology of the specific pathology, but also looking at its interaction with Microbiota and how the latter may be influencing it.
- Encourage professional stimulation through continuous education and research





Specific Objectives

Module 1 Relationship between Intolerances/Allergies and Microbiota

- ◆ Know the reasons that cause changes in the Microbiota in users with food exclusion diets: Eosinophilic Esophagitis (EoE)
- ◆ Delve into the alteration and recovery of the intestinal Microbiota in users with gluten intolerance and Celiac disease.
- ◆ Know the role of probiotics in this sense
- ◆ Delve into the current lines of research

03

Course Management

The program's teaching staff includes leading specialists in Human Microbiota and other related areas, who bring their years of work experience to this training program. In addition, other specialists of recognized prestige participate in its design and elaboration, completing the program in an interdisciplinary manner. All of which is carried out with the aim of providing Pharmacists with the most complete educational information and contents so that they can practice their profession with greater guarantees of success and treat problems with Intolerance patients with a deeper knowledge of the functioning of their microbiota.





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Learn from leading professionals the latest advances in procedures in the field of Microbiotics and its relevance to allergies and food intolerances”

Management



Mrs. Fernández Montalvo, Mª Ángeles

- ♦ Degree in Biochemistry from the University of Valencia
- ♦ Specialist Degree in Nutrition, Dietetics and Diet Therapy
- ♦ Expert in Microbiological Food Analysis
- ♦ Specialist Degree in Nutrition, Food, and Cancer. Prevention and Treatment.
- ♦ Expert in Vegetarian, Clinical, and Sports Nutrition
- ♦ Specialist in food intolerances and the study of the intestinal microbiota.
- ♦ Numerous courses on Intestinal microbiota, methods of analysis, and applications
- ♦ Diploma in Natural and Orthomolecular Medicine
- ♦ Expert in the current use of Nutricosmetics and Nutraceuticals in general.
- ♦ Expert in point-of-sale management in Pharmacies and Parapharmacies.
- ♦ Member of the Spanish Society of Probiotics and Prebiotics (SEPyP).
- ♦ Member of the Spanish Society of Dietetics (SEDCA)
- ♦ Member of the Spanish Society of Nutrition (SEÑ).

Professors

Dra. Álvarez García, Verónica

- ◆ Degree in Medicine.
- ◆ Digestive system specialist at the Central Hospital of Asturias (HUCA).

Dr. Díaz Martín, Juan José

- ◆ Pediatric gastroenterologist at the Central Hospital of Asturias (HUCA).
- ◆ Member of the Spanish Society of Pediatric Gastroenterology, Hepatology, and Nutrition.
- ◆ Associate Professor of Pediatrics at the University of Oviedo

Dr. Fernández Madera, Juan José

- ◆ Degree in Medicine.
- ◆ Specialist in Clinical Allergology and Immunology.
- ◆ Specialist in Sports Medicine.

Dra. Gonzalez Rodríguez, Silvia P.

- ◆ PhD in Medicine and Surgery from the University of Alcalá de Henares, specialty in Gynecology.
- ◆ Deputy Medical Research Coordinator and Clinical Chief of the Menopause and Osteoporosis Unit at the Velázquez Medical Cabinet (Madrid).

Dr. Lombó Burgos, Felipe

- ◆ Doctor in Biology from the University of Oviedo.
- ◆ Full professor at the University of Oviedo.

Dr. López López, Aranzazu

- ◆ Ph.D. in Biological Sciences
- ◆ Researcher in oral microbiology at the FISABIO Foundation.
- ◆ Public Health Research Center of Valencia.

Dra. Méndez García, Celia

- ◆ Doctorate in Microbiology from the University of Oviedo.
- ◆ Research at Novartis Laboratories (Boston).

Dr. Solís Sánchez, Gonzalo

- ◆ Neonatologist at the Central University Hospital of Asturias (HUCA).
- ◆ Researcher, Associate Professor at the University of Oviedo.

Dra. Suárez Rodríguez, Marta

- ◆ Neonatologist at the Central University Hospital of Asturias (HUCA).
- ◆ Researcher and Professor in the Professional Master's Degree in Early Care and the Professional Master's Degree in Critical Care Nursing at the University of Oviedo and other training courses.

04

Structure and Content

The structure of the contents has been designed by a team of professionals from the best hospital centers and universities in the country, who are aware of the relevance of up-to-date training to be able to prevent, detect, and treat pathologies related to alterations in human microbiota, and are committed to quality teaching through new educational technologies. All of which aimed at training Pharmacists to be much more competent and prepared to offer treatments that help and favor the microbiome of their users.





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This Postgraduate Certificate in Microbiotics, Food Intolerance and Allergies in Pharmacy contains the most complete and up-to-date scientific program on the market”

Module 1 Relationship between Intolerances/Allergies and Microbiota

- 1.1. Microbiota Changes in Patients on Food Exclusion Diets: Eosinophilic Esophagitis (EoE)
- 1.2. Microbiota Changes in Patients on Food Exclusion Diets: Dairy intolerance (Lactose, Milk Proteins: Caseins, Albumins....)
- 1.3. Alteration and Recovery of the Intestinal Microbiota in Patients with Gluten Intolerance and Celiac Disease Role of Probiotics
- 1.4. Microbiota and Biogenic Amines
- 1.5. Current Lines of Research





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A unique, key, and decisive training experience to boost your professional development”

05

Methodology

This training provides you with a different way of learning. Our methodology uses a cyclical learning approach: ***Re-learning***.

This teaching system is used 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 Re-learning, 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 clinical situation, what would you do? Throughout the program you will be presented with multiple simulated clinical cases based on real patients, where you will have to investigate, establish hypotheses and, finally, resolve the situation. There is abundant scientific evidence on the effectiveness of the method. Pharmacists learn better, more quickly and more sustainably over time.

With TECH you 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 potential or because of its uniqueness or rarity. It is essential that the case is based on current professional life, attempting to recreate the actual conditions in a pharmacist's professional 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. Pharmacists who follow this method not only achieve the assimilation of concepts, but also develop their mental capacity through exercises to evaluate real situations and apply their knowledge.
2. The learning process has a clear focus on practical skills that allow the student to better integrate into the real world.
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.



Re-Learning Methodology

At TECH we enhance the Harvard case method with the best 100% online teaching methodology available: Re-learning.

Our 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, which represent a real revolution with respect to simply studying and analyzing cases.

Pharmacists 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 Re-learning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best Spanish-speaking online university (Columbia University).

With this methodology we have trained more than 115,000 students with unprecedented success, in all clinical specialties, regardless of the surgical load. Our pedagogical methodology is developed in a highly demanding environment, with a university student body with a high socioeconomic profile and an average age of 43.5 years old.

Re-learning 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 to success.

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

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



In this program you will have access to the best educational material, prepared with you in mind:



Study Material

All teaching material is created specifically for the course by specialist pharmacists who will be teaching the course, so that the didactic development is highly specific and accurate.

This content is then adapted in an audiovisual format that will create our way of working online, with the latest techniques that allow us to offer you high quality in all of the material that we provide you with.



Video Techniques and Procedures

We bring you closer to the latest techniques, to the newest educational advances, to the forefront of current pharmaceutical care procedures. All this, in first person, with the maximum rigor, explained and detailed for your assimilation and understanding. And best of all, you can watch them as many times as you want.



Interactive Summaries

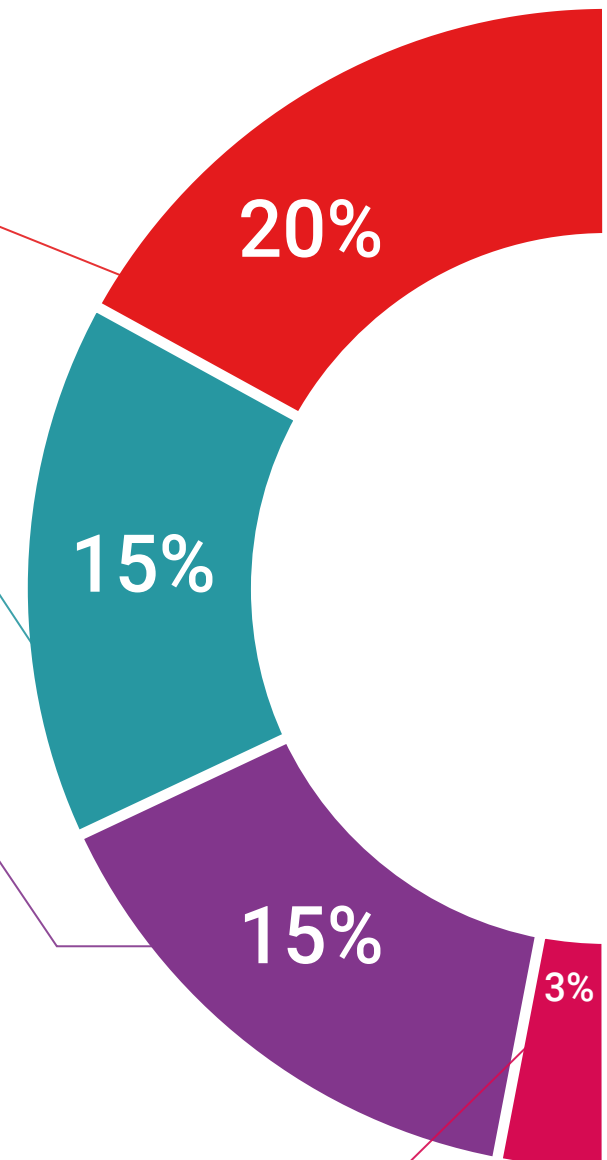
We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

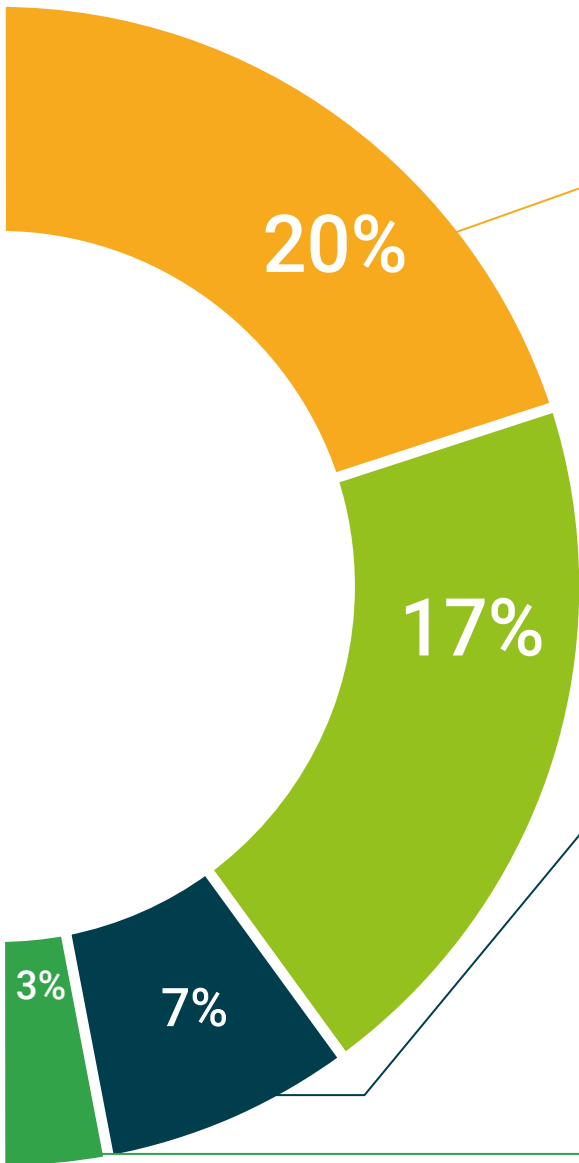
This unique multimedia content presentation training system was awarded by Microsoft as a "European Success Story".



Additional Reading

Recent articles, consensus documents, international guides... in our virtual library you will have access to everything you need to complete your training.





Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, we will present you with real case developments in which the expert will guide you through focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.



Testing & Re-testing

We periodically evaluate and re-evaluate your knowledge throughout the program, through assessment and self-assessment activities and exercises: so that you can see how you are achieving your 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 our future difficult decisions.



Quick Action Guides

We offer you the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help you progress in your learning.



06

Certificate

The **Postgraduate Certificate in Microbiotics, Food Intolerance and Allergies in Pharmacy** guarantees, in addition to the most rigorous and updated specialization, access to a Certificate issued by **TECH Technological University**.



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Successfully complete this training and receive your diploma without the hassle of travel or paperwork”

This **Postgraduate Certificate in Microbiotics, Food Intolerance and Allergies in Pharmacy** comprises the most complete and up-to-date program on the market.

After the student has passed the evaluations, they will receive their corresponding certificate issued by **TECH Technological University** via tracked delivery.

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

Title: **Postgraduate Certificate in Microbiotics, Food Intolerance and Allergies in Pharmacy**

ECTS: 6

Number of Hours: 150



*Apostille Convention. In the event that the student wishes to have their paper diploma 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
development languages
virtual classroom

tech technological
university

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