

Postgraduate Diploma Flavor Design Applied to Gastronomy





Postgraduate Diploma Flavor Design Applied to Gastronomy

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Global University
- » Credits: 34 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/us/school-of-business/postgraduate-diploma/postgraduate-diploma-flavor-design-applied-gastronomy

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01 Welcome

The current gastronomic market demands a new profile, a professional who stands out for having a biochemical and innovative knowledge to design new combinations that adapt to the demanding palate of food lovers. Consequently, there must be a program that helps professionals to specialize in a sector that, with increasing urgency, needs highly qualified people. This program will allow all those interested in kitchen management to deepen their knowledge in a technical aspect of great interest, with which they will be able to stand out in the gastronomic sector and access better jobs.



Postgraduate Diploma in Flavor Design Applied to Gastronomy.
TECH Global University



“

Know the applicable techniques for the purification and improvement of natural raw materials used as flavor components"

02

Why Study at TECH?

TECH is the world's largest 100% online business school. It is an elite business school, with a model based on the highest academic standards. A world-class centre for intensive managerial skills training.



“

TECH is a university at the forefront of technology, and puts all its resources at the student's disposal to help them achieve entrepreneurial success"

At TECH Global University



Innovation

The university offers an online learning model that combines the latest educational technology with the most rigorous teaching methods. A unique method with the highest international recognition that will provide students with the keys to develop in a rapidly-evolving world, where innovation must be every entrepreneur's focus.

"Microsoft Europe Success Story", for integrating the innovative, interactive multi-video system.



The Highest Standards

Admissions criteria at TECH are not economic. Students don't need to make a large investment to study at this university. However, in order to obtain a qualification from TECH, the student's intelligence and ability will be tested to their limits. The institution's academic standards are exceptionally high...

95% | of TECH students successfully complete their studies



Networking

Professionals from countries all over the world attend TECH, allowing students to establish a large network of contacts that may prove useful to them in the future.

100,000+
executives trained each year

200+
different nationalities



Empowerment

Students will grow hand in hand with the best companies and highly regarded and influential professionals. TECH has developed strategic partnerships and a valuable network of contacts with major economic players in 7 continents.

500+ | collaborative agreements with leading companies



Talent

This program is a unique initiative to allow students to showcase their talent in the business world. An opportunity that will allow them to voice their concerns and share their business vision.

After completing this program, TECH helps students show the world their talent.



Multicultural Context

While studying at TECH, students will enjoy a unique experience. Study in a multicultural context. In a program with a global vision, through which students can learn about the operating methods in different parts of the world, and gather the latest information that best adapts to their business idea.

TECH students represent more than 200 different nationalities.

TECH strives for excellence and, to this end, boasts a series of characteristics that make this university unique:



Analysis

TECH explores the student's critical side, their ability to question things, their problem-solving skills, as well as their interpersonal skills.



Academic Excellence

TECH offers students the best online learning methodology. The university combines the Relearning method (a postgraduate learning methodology with the highest international rating) with the Case Study. A complex balance between tradition and state-of-the-art, within the context of the most demanding academic itinerary.



Economy of Scale

TECH is the world's largest online university. It currently boasts a portfolio of more than 10,000 university postgraduate programs. And in today's new economy, **volume + technology = a groundbreaking price**. This way, TECH ensures that studying is not as expensive for students as it would be at another university.



Learn with the best

In the classroom, TECH's teaching staff discuss how they have achieved success in their companies, working in a real, lively, and dynamic context. Teachers who are fully committed to offering a quality specialization that will allow students to advance in their career and stand out in the business world.

Teachers representing 20 different nationalities.



At TECH, you will have access to the most rigorous and up-to-date case studies in the academic community"

03

Why Our Program?

Studying this TECH program means increasing the chances of achieving professional success in senior business management.

It is a challenge that demands effort and dedication, but it opens the door to a promising future. Students will learn from the best teaching staff and with the most flexible and innovative educational methodology.



“

We have highly qualified teachers and the most complete syllabus on the market, which allows us to offer you training of the highest academic level"

This program will provide students with a multitude of professional and personal advantages, particularly the following:

01

A significant career boost

By studying at TECH, students will be able to take control of their future and develop their full potential. By completing this program, students will acquire the skills required to make a positive change in their career in a short period of time.

70% of participants achieve positive career development in less than 2 years.

02

Develop a strategic and global vision of companies

TECH offers an in-depth overview of general management to understand how each decision affects each of the company's different functional areas.

Our global vision of companies will improve your strategic vision.

03

Consolidate the student's senior management skills

Studying at TECH means opening the doors to a wide range of professional opportunities for students to position themselves as senior executives, with a broad vision of the international environment.

You will work on more than 100 real senior management cases.

04

Take on new responsibilities

The program will cover the latest trends, advances and strategies, so that students can carry out their professional work in a changing environment.

45% of graduates are promoted internally.

05

Access to a powerful network of contacts

TECH connects its students to maximize opportunities. Students with the same concerns and desire to grow. Therefore, partnerships, customers or suppliers can be shared.

You will find a network of contacts that will be instrumental for professional development.

06

Thoroughly develop business projects

Students will acquire a deep strategic vision that will help them develop their own project, taking into account the different areas in companies.

20% of our students develop their own business idea.

07

Improve soft skills and management skills

TECH helps students apply and develop the knowledge they have acquired, while improving their interpersonal skills in order to become leaders who make a difference.

Improve your communication and leadership skills and enhance your career.

08

Be part of an exclusive community

Students will be part of a community of elite executives, large companies, renowned institutions, and qualified professors from the most prestigious universities in the world: the TECH Global University community.

We give you the opportunity to train with a team of world renowned teachers.

04 Objectives

TECH guarantees a quality education adapted to current labor requirements. For this reason, the Postgraduate Diploma in Flavor Design Applied to Gastronomy is perfectly suited to these requirements. In each class the student will see their knowledge enhanced in key aspects such as the emotional behavior of foods linked to memory and the way in which these create new neuronal associations in the brain. This is complemented by the objective of helping professionals access a much higher level of competence and control. A goal that, at the end of the program, you can consider achieved, with a high intensity and precision program.



“

Laboratory techniques can help you create dishes that are on par with molecular cuisine, helping you to enhance your career path"

TECH makes the goals of their students their own goals too.
Working together to achieve them.

The Postgraduate Diploma in Flavor Design Applied to Gastronomy qualifies students to:

01

Identify how emotional behavior and its temporary nature occur in the mind, linked biochemically to the neuronal mechanism generating "memories" and "experiences"

04

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

02

Understand how the neural processes that generate the memory training are associated with flavor stimuli

05

Determine the quantity of flavorings in the kitchen

03

Identify the natural raw materials used as flavor components

06

Identify suitable vehicles for flavors in the kitchen

07

Know the complements of sensations and flavors in the kitchen

10

Highlighting desirable flavor notes through the use of flavor neuromodulators

08

Understand the application of laboratory techniques in food preparation

11

Identify the neural processes that are affected through flavors

09

Modulate/remove undesirable notes in foods through the use of flavor modulators

12

Provoke memories and affective sensations through flavor design

05

Structure and Content

Guaranteeing excellence and quality at all times, this Postgraduate Diploma in Flavor Design Applied to Gastronomy has a 100% online certification that provides students with the most updated knowledge in this field. In this way, you will have a complete and well-structured program to identify the emotional component of food and its relationship with new synaptic connections, while showing you the right way to choose quality raw materials of natural origin. During 6 months the student will be able to learn in a unique and stimulating way.



“

Identify the neural processes that are affected through flavors and create a gastronomic project that breaks with established standards"

Syllabus

Creativity in the kitchen has become a point of interest for today's diners. This has pushed professionals to develop new techniques to create dishes and menus that go beyond the known limits. With this Postgraduate Diploma, the student will be able to acquire the necessary competencies in this area. A very complete approach, developed based on the demands that real practice requires in daily work, so that each of the topics raised will lead you to acquire new knowledge and experiences of clear and real utility.

Throughout each class, students will develop their skills in identifying raw materials with a natural origin and that enhance the flavor of the different combinations. It will also be essential to know the techniques used to purify and improve these foods. As you progress through each class, you will have a broader vision of the laboratory techniques that have been implemented when preparing new dishes and menus.

The program's teaching staff includes leading professionals, who bring their work experience to each class. In addition, renowned and prestigious people participate in its design and elaboration, completing the program in an interdisciplinary way. Professors with vocation that will give you the necessary impulse to grow.

This Postgraduate Diploma takes place over 6 months and is divided into 6 modules:

| | |
|-----------------|--|
| Module 1 | Basic exploration of the evolutionary implications of food |
| Module 2 | Natural raw materials used as flavorings |
| Module 3 | Introduction to the Use of Flavorings in Cooking |
| Module 4 | Molecular Gastronomy |
| Module 5 | Neuromodulators in the kitchen as food flavor enhancers |
| Module 6 | Affective Flavors |



Where, When and How is it Taught?

TECH offers the possibility of developing this Postgraduate Diploma in Flavor Design Applied to Gastronomy completely online. Over the course of 6 months, you will be able to access all the contents of this program at any time, allowing you to self-manage your study time.

A unique, key, and decisive educational experience to boost your professional development and make the definitive leap.

Module 1. Basic exploration of the evolutionary implications of foods

- | | | | |
|---|----------------------|--|-------------------------------|
| 1.1. Introduction to Neurogastronomy | 1.2. Neuromodulators | 1.3. Scent communication and neurocognitive patterns | 1.4. Flavor Attributes: Color |
| 1.5. Texture and appreciation of flavor | | | |

Module 2. Oils

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

Module 3. Introduction to the Use of Flavorings in Cooking

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

Module 4. Molecular Gastronomy

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

Module 5. Neuromodulators as Food Flavor Enhancers

| | | | |
|---|---|--------------------|---------------------|
| 5.1. Enhance Flavor and Fix Food with Modulating Sugars | 5.2. Blockers for undesirable notes of sweeteners, preservatives and medicinals | 5.3. Acid Blockers | 5.4. Omega Blockers |
| 5.5. Soy Blockers | 5.6. Sweet and Savory Note Enhancers | | |

Module 6. Affective Flavors

| | | | |
|---|--|---|---|
| 6.1. One of Today's Greatest Challenges: To Remember Is to Live Again | 6.2. Fruit Flavors and their Affective Reactions | 6.3. Cherry and Chocolate as Generators of Feelings and Passions | 6.4. Exotic and Tropical Fruits that Evoke Fun and a Party Atmosphere |
| 6.5. Christmas Spirit. | 6.6. Mexican Gastronomy National Pride | 6.7. Importance of Evoking Occurrences, Events, or Information Stored in the Past | |

06

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"

TECH Business School uses the Case Study to contextualize all content

Our program offers a revolutionary approach to developing skills and knowledge. Our goal is to strengthen skills in a changing, competitive, and highly demanding environment.

“

At TECH, you will experience a learning methodology that is shaking the foundations of traditional universities around the world”



This program prepares you to face business challenges in uncertain environments and achieve business success.



Our program prepares you to face new challenges in uncertain environments and achieve success in your career.

A learning method that is different and innovative

This TECH program is an intensive educational program, created from scratch to present executives with challenges and business decisions at the highest level, whether at the national or international level. This methodology promotes personal and professional growth, representing a significant step towards success. The case method, a technique that lays the foundation for this content, ensures that the most current economic, social and business reality is taken into account.

“

You will learn, through collaborative activities and real cases, how to solve complex situations in real business environments”

The case method has been the most widely used learning system among the world's leading business schools for as long as they have existed. The case method was developed in 1912 so that law students would not only learn the law based on theoretical content. It consisted of presenting students with real-life, complex situations for them to make informed decisions and value judgments on how to resolve them. In 1924, Harvard adopted it as a standard teaching method.

What should a professional do in a given situation? This is the question we face in the case method, an action-oriented learning method. Throughout the program, the studies will be presented with multiple real cases. They must integrate all their knowledge, research, argue and defend their ideas and decisions.

Relearning Methodology

TECH effectively combines the Case Study methodology with a 100% online learning system based on repetition, which combines different teaching elements in each lesson.

We enhance the Case Study with the best 100% online teaching method: Relearning.

Our online system will allow you to organize your time and learning pace, adapting it to your schedule. You will be able to access the contents from any device with an internet connection.

At TECH you will learn using a cutting-edge methodology designed to train the executives of the future. This method, at the forefront of international teaching, is called Relearning.

Our online business school is the only one in the world licensed to incorporate this successful method. In 2019, we managed to improve our students' overall satisfaction levels (teaching quality, quality of materials, course structure, objectives...) based on the best online university indicators.



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.

With this methodology we have trained more than 650,000 university graduates with unprecedented success in fields as diverse as biochemistry, genetics, surgery, international law, management skills, sports science, philosophy, law, engineering, journalism, history, markets, and financial instruments. 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 specialization, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation to success.

From the latest scientific evidence in the field of neuroscience, not only do we know how to organize information, ideas, images and memories, but we know that the place and context where we have learned something is fundamental for us to be able to remember it and store it in the hippocampus, to retain it in our long-term memory.

In this way, and in what is called neurocognitive context-dependent e-learning, the different elements in our program are connected to the context where the individual carries out their professional activity.



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.



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.



Management Skills Exercises

They will carry out activities to develop specific executive competencies in each thematic area. Practices and dynamics to acquire and develop the skills and abilities that a high-level manager needs to develop in the context of the globalization we live in.



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.





Case Studies

Students will complete a selection of the best case studies chosen specifically for this program. Cases that are presented, analyzed, and supervised by the best senior management specialists in the world.



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".



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.



07

Our Students' Profiles

The Postgraduate Diploma is aimed at graduates, postgraduates and university graduates who have previously completed any of the following degrees in the field of the food industry: Flavorist, Food Engineering, Food Chemistry and Industrial Biochemical Engineering.

This program uses a multidisciplinary approach as the students have a diverse set of academic profiles and represent multiple nationalities.

The program is also open to professionals who, being university graduates in any area, have two years of work experience in this professional field.





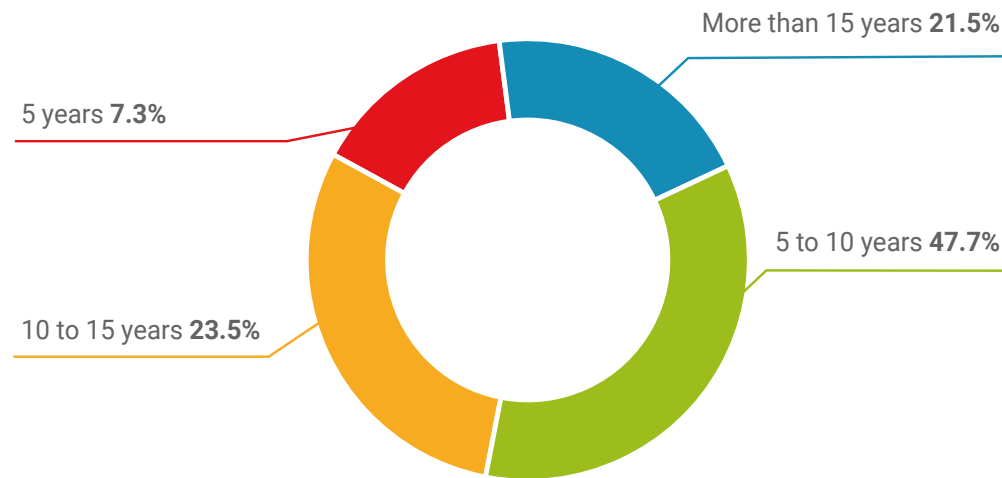
“

If you have experience in Flavor Design and are looking for an interesting career enhancement while continuing to work, this is the program for you”

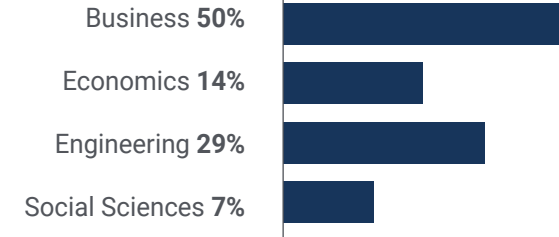
Average Age

Between **35** and **45** years old

Years of Experience



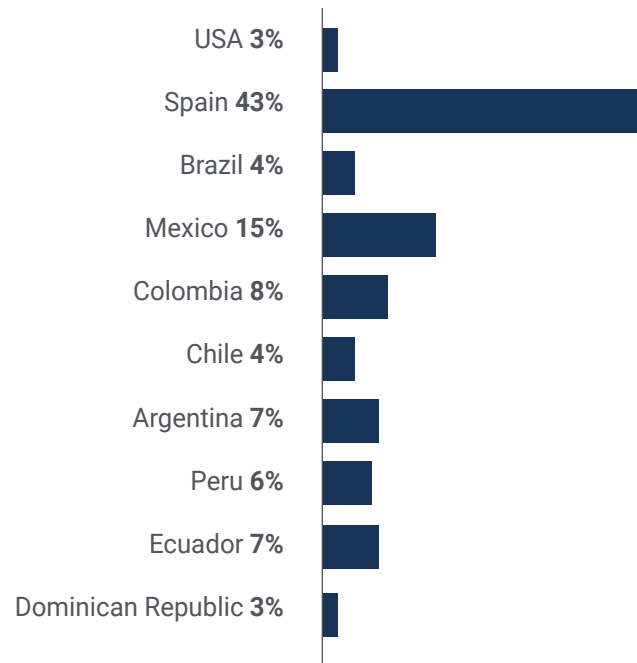
Training



Academic Profile



Geographical Distribution



Alejandra Tapia

Chef expert in molecular cuisine

"Undertaking my own menu has been possible after taking this program. I have a better understanding of how food can have an emotional and neural impact on people. In addition to how science makes it possible to create dishes that are ingenious, novel and different. An excellent way to improve my professional profile"

08

Course Management

In order to enhance the students' capabilities in Flavor Design Applied to Gastronomy, it is essential to have a teaching group that guarantees the excellence of the contents. In this way, and in a dynamic and practical way, this Postgraduate Diploma has a group of flavorists, industrial biochemists, chemical engineers, among other professionals who put all their knowledge and experience at the disposal of the students. Consequently, you will have the certainty and confidence of receiving the most complete and effective knowledge in the market, being able to put it into practice in your professional environment.



“

A group of experts specially chosen to guarantee the quality of the contents taught, ensuring the excellence of the student"

Management



D. Thuemme Canales, Juan José

- ◆ Technical Manager of ETADAR. Flavor Design Laboratory of the Multinational Company DEIMAN
- ◆ He has 40 years of experience as a senior international flavorist at IFF Mexico, as well as in the Netherlands and the United States
- ◆ During his career, he has created and developed flavors for the dairy, bakery, confectionery, beverage, and savory sectors
- ◆ Senior Flavorist, Senior Engineer and Master in Biochemistry from the Technological Institute and Superior Studies of Monterrey, Mexico
- ◆ During his career, he has given a plethora of conferences oriented to "Creation and application of flavors in the food industry" at the University of Durango, "Top notes creation in citrus flavors" at the Frutech Citrus Symposium, "Creation of flavors" in Mexico City or "Native Flavors" at the Food Technology Summit & Expo 2015, among others

Professors

Coranguez Reyes, Gabriel

- ◆ Food Engineer
- ◆ Flavorist in development ETADAR by DEIMAN, Mexico City

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

Teutle Chávez, Juan Carlos

- ◆ Laboratory Technician by TEC de Monterrey
- ◆ Assistant in Development ETADAR by DEIMAN, Mexico City

García Zepeda, Rafael

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

Mr. Chávez Barrios, Meida

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

Vargas García, Jorge Luis

- ◆ Industrial Chemical Engineer
- ◆ Flavorist in Development ETADAR by DEIMAN, Mexico City
- ◆ Ester production assistant at DEIMAN

Ms. Martínez Sánchez, Berenice

- ♦ Bachelor's Degree in Food Chemistry, Faculty of Chemistry UNAM
- ♦ ETADAR by DEIMAN applications and library coordinator, Mexico City
- ♦ Postgraduate Certificate in Food Additives. Faculty of Chemistry, UNAM

Ms. Castañeda Olivera, Alondra Magdalena

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

Ms. Peña García, Maribel

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

Oviedo García, Miguel

- ♦ Clinical Laboratory Technician
- ♦ DEIMAN Scale-Up Coordinator, Mexico City
- ♦ DEIMAN Quality Control Inspector, Mexico City
- ♦ Quality Control Manager DEIMAN, Mexico City, Mexico

Miriam, Santiago Nicolás

- ♦ Development Flavorist ETADAR by DEIMAN
- ♦ Technologist in Oils and Flavors Applications ETADAR by DEIMAN, Mexico City
- ♦ Technologist in Oils and Essences applications

Ms. Monsiváis Vilchis, María de Guadalupe

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

Ms. Solis Montiel, Yoalli Lizbeth

- ♦ Food Engineer
- ♦ DEIMAN Applications Technologist, Mexico City

Ms. Gómez Pérez, Karen

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

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
- ♦ DEIMAN Project Coordinator, Mexico City

Curiel Monteagudo, José Luis

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

Orozco, Carlos

- ♦ Executive Chef at Meliá Cohiba
- ♦ Postgraduate Certificate in Gastronomy, Universidad Iberoamericana Leon Gto. Quintana Roo, Mexico

09

Impact on Your Career

TECH is aware of the fact that taking a program of these characteristics implies a great economic, professional and, of course, personal investment.

The ultimate goal of this great effort should be to achieve professional growth.



“

Generate a positive change in your professional career, learn new ways to create flavors that generate emotions in diners"

Are you ready to take the leap? Excellent professional development awaits

TECH's Postgraduate Diploma in Flavor Design Applied to Gastronomy is an intensive program that will prepare you to face challenges and business decisions in the field of gastronomy. The main objective is to promote personal and professional growth. Helping students achieve success.

If you want to improve yourself, make a positive change at a professional level and network with the best, this is the program for you.

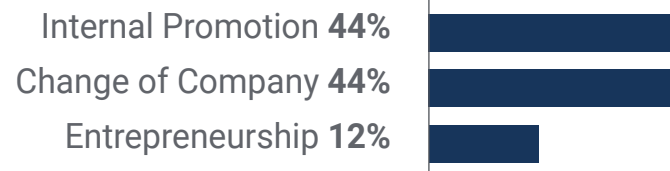
Do not miss the opportunity to train with us and you will find the improvement you were looking for.

If you want to make a positive change in your profession, the Postgraduate Diploma in Flavor Design Applied to Gastronomy will help you achieve it.

When the change occurs



Type of change



Salary increase

This program represents a salary increase of more than **25.28%** for our students



10

Benefits for Your Company

The Postgraduate Diploma in Flavor Design Applied to Gastronomy contributes to elevate the organization's talent to its maximum potential by preparing high-level leaders.

Participating in this program is a unique opportunity to access a powerful network of contacts in which to find future professional partners, customers or suppliers.





“

Determining the behavior of chemicals when combining foods is the most important skill of any flavorist. Specializing in flavor design is a requirement to increase your culinary skills”

Developing and retaining talent in companies is the best long-term investment.

01

Intellectual Capital and Talent Growth

The professional will introduce the company to new concepts, strategies, and perspectives that can bring about significant changes in the organization.

02

Retaining high-potential executives to avoid talent drain

This program strengthens the link between the company and the executive and opens new avenues for professional growth within the company.

03

Building agents of change

Be able to make decisions in times of uncertainty and crisis, helping the organization to overcome obstacles.

04

Increased international expansion possibilities

Thanks to this program, the company will come into contact with the main markets of the world economy.



05

Project Development

Professionals can work on a real project or develop new projects in the field of R&D or Business Development of your company.

06

Increased competitiveness

This program will equip our students with the necessary skills to take on new challenges and thereby drive the organization forward.

11 Certificate

The Postgraduate Diploma in Flavor Design applied to Gastronomy 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”

This program will allow you to obtain your **Postgraduate Diploma in Flavor Design Applied to Gastronomy** 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.

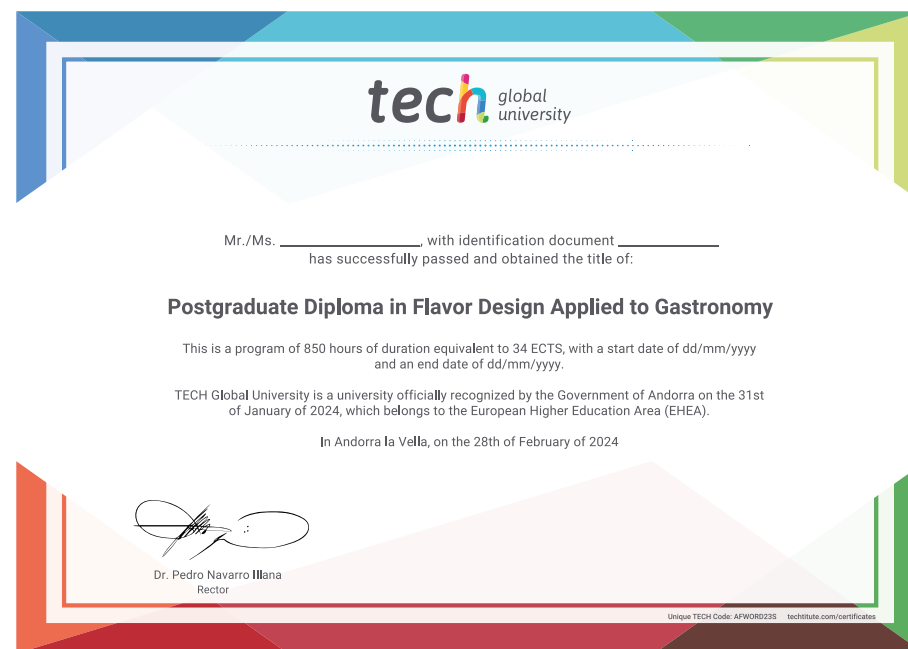
This **TECH Global University** title is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

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

Modality: **online**

Duration: **6 months**

Accreditation: **34 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.



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Postgraduate Diploma Flavor Design Applied to Gastronomy

