



Postgraduate Certificate

Validation of Methodologies Applied to R&D&I Projects

» Modality: online

» Duration: 12 weeks

» Certificate: TECH Global University

» Credits: 12 ECTS

» Schedule: at your own pace

» Exams: online

Website: www.techtitute.com/us/veterinary-medicine/postgraduate-certificate/validation-methodologies-applied-rdi-projects

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tech 06 | Introduction

TECH's Postgraduate Diploma in Validation of Methodologies Applied to R&D&I Projects is the most complete among those offered in universities at this time.

This course reviews the fundamental aspects that confirm that the critical control points are effective and are ensuring the safety of the food produced, being clear about the need and correct formulation of the critical control points.

It also determines the tools necessary to validate the controls in place, verify the effectiveness of these controls and have the confidence to implement sound control processes within the food safety management system.

It also addresses the "specific prerequisite" programs that support the correct management of critical control points. Analyze the root cause with effective qualitative and quantitative methods to deal with deviations from internal audits, inspections, complaints and internal deviations, in order to provide objective data for the validation of the controls carried out.

On the other hand, students will also learn about the implementation and development of R&D projects in the food field. To this end, the economic support systems for the implementation of the projects, the legal conditions and, especially, the methodology for the operation of the projects in terms of planning, availability of resources, control and follow-up are defined.

The adaptation to project work in the food environment is of great importance to carry out innovation, the development of new products or the improvement of food safety conditions and the use of food products and ingredients used.

The teachers of this Postgraduate Certificate 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, regulatory schemes for food safety certification (Food Safety/

Food Integrity) and traceability (Food Defence and Food Fraud/Food Authenticity). They are experts in food legislation and regulations on quality and safety, validation of methodologies and processes, digitalization of quality management, research and development of new foods and finally, the coordination and execution of R&D&I projects. All this is necessary to achieve a complete and specialized training, highly demanded by professionals in the food sector.

It is an educational project committed to training high quality professionals. A program designed by professionals specialized in each specific subject who face new challenges every day.

This Postgraduate Certificate in Validation of Methodologies Applied to R&D&I Projects contains the most complete and up-to-date educational program on the market. The most important features of the program include:

- The development of case studies presented by experts in veterinary food safety.
- The graphic, schematic, and eminently practical contents with which they are created, provide scientific and practical information on the disciplines that are essential for professional practice.
- News on Validation of Methodologies Applied to R&D&I Projects
- Practical exercises where self-assessment can be used to improve learning.
- Special emphasis on innovative methodologies in Validation of Methodologies Applied to R&D&I Projects.
- 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



Don't miss the opportunity to train with us. It's the perfect opportunity to advance your career".



This course is the best investment you can make in selecting a refresher program to update your knowledge in Validation of Methodologies Applied to R&D Projects"

It includes, in its teaching staff, professionals belonging to the field of veterinary food safety, who pour into this training the experience of their work, in addition to recognized

specialists from reference societies and prestigious 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.

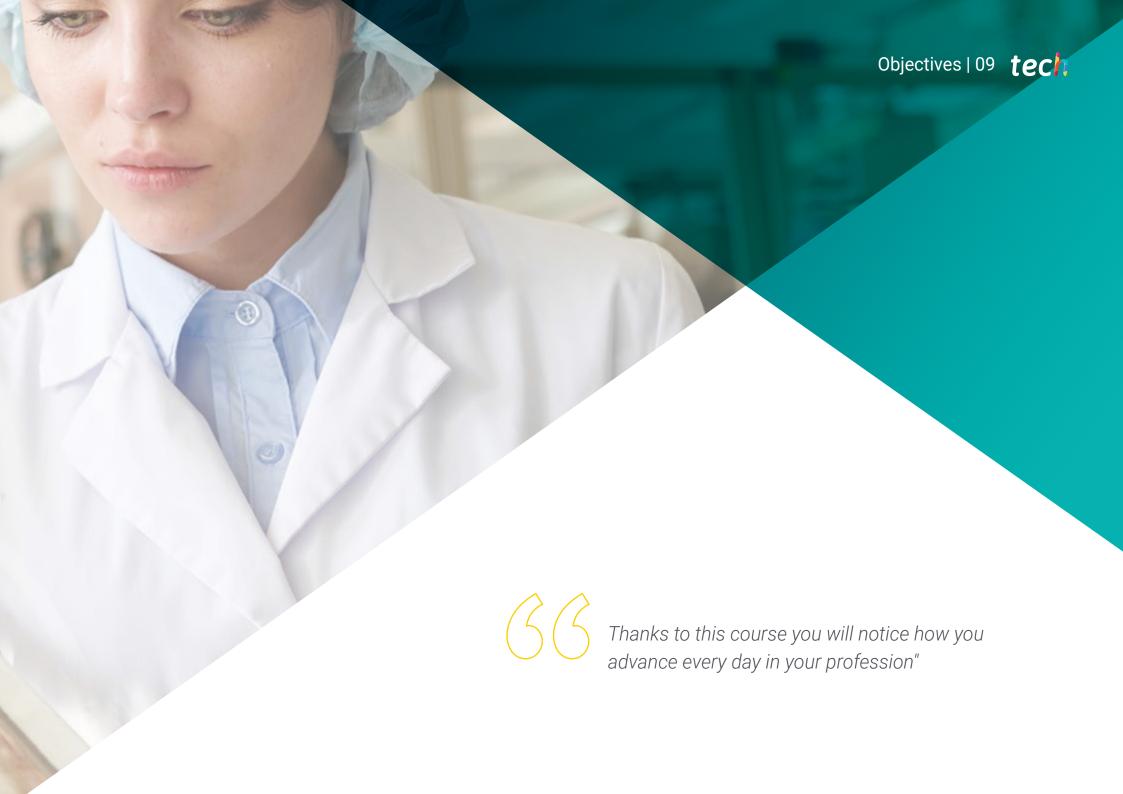
This program is designed around Problem Based Learning, where the specialist must try to solve the different professional practice situations that arise during the course. For this purpose, the professional will be assisted by an innovative interactive video system developed by recognized experts in Validation of Methodologies Applied to R&D&I Projects and with great experience.

This training has the best didactic material and educational technology, which will allow you a contextual study that will facilitate your learning.

This course will allow you to combine your studies with your professional work as it is 100% online.







tech 10 | Objectives



General Objectives

- Determine critical control points
- Availability of tools for validation of CCPs
- Analyze the concepts of Process Monitoring, Verification and Validation
- Improve management of incidents, complaints and internal audits
- Determine the functioning of R&D&I systems in the field of new product and process development in the food environment
- Analyze the R&D&I system and the use of tools for planning, management, evaluation, protection of results and dissemination of food R&D&I
- Acquire knowledge that provides a basis or opportunity for the development and/or application of ideas, in a research context, including reflections on the responsibilities associated with the application of their developments



A path to achieve training and professional growth that will propel you towards a greater level of competitiveness in the employment market".







Specific Objectives

- Know the main differences between control points and critical control points.
- Develop prerequisite programs and management charts to ensure food safety
- Apply internal audits, complaints or internal incidents as tools for the validation of control processes
- Review process validation methods
- Differentiate and specify the differences between monitoring, verification and validation activities within the HACCP system
- Demonstrate resolution capability with root cause analysis and implementation of corrective actions for complaint or nonconformity management
- Assess the management of internal audits as a tool for improving the HACCP plan
- Establish R&D&I systems that enable the development of novel foods and ingredients especially in food safety issues, so that they can address research, development and innovation in the field of novel foods and ingredients
- Compile the sources of financing for R&D&I activities in the development of new food products that allow different innovation strategies in the food industry to be addressed
- Analyze the forms of access to public and private sources of information in the scientifictechnical, economic and legal fields for the planning of an R&D&I project
- Develop methodologies for project planning and management, control reporting and monitoring of results
- Evaluate the technology transfer systems that allow the transfer of R&D&I results to the productive environment
- Analyze the implementation of projects once their documentation stage has been completed





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 polygalaturonase 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



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

tech 16 | Course Management

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 in Food Science, and Technology (CYTA)
- Expert in Food Quality Management ISO 22000
- Specialist in Food Quality and Safety, Mercamadrid Training Center (CFM)



Course Management | 17 tech

Professors

Dr. Rendueles de la Vega, Manuel

- D. in Chemical Engineering, Professor of Chemical Engineering (University of Oviedo)
- Coordinator of the Master in Food Biotechnology at the University of Oviedo since 2013.
- Principal investigator in three projects of the National R&D Plan. Since 2004.

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

Ms. Montes Luna, Marifé

- Technical Director at Qualitatus (food safety management software)
- Degree in Agricultural Engineering from the University of Córdoba.
- Intensive Business Management Program Pide at Instituto Internacional de San Telmo
- Postgraduate Course in A.P.P.C.C. at the University of Salamanca





tech 20 | Structure and Content

Module 1. Validation of New Methodologies and Processes

- 1.1. Critical Control Points
 - 1.1.1. Significant Hazards
 - 1.1.2. Prerequisite Programs
 - 1.1.3. Critical Control Point Management Chart
- 1.2. Verification of a Self-Control System
 - 1.2.1. Internal Audits
 - 1.2.2. Review of Historical Records and Trends
 - 1.2.3. Customer Complaints
 - 1.2.4. Detection of Internal Incidents
- 1.3. Monitoring, Validation and Verification of Control Points
 - 1.3.1. Surveillance or Monitoring Techniques
 - 1.3.2. Validation of Controls
 - 1.3.3. Efficiency Verification
- 1.4. Validation of Processes and Methods
 - 1.4.1. Documentary Support
 - 1.4.2. Validation of Analytical Techniques
 - 1.4.3. Validation Sampling Plan
 - 1.4.4. Method Bias and Accuracy
 - 1.4.5. Determining Uncertainty
- 1.5. Validation Methods
 - 1.5.1. Method Validation Stages
 - 1.5.2. Types of Validation Processes, Approaches
 - 1.5.3. Validation Reports, Summary of Data Obtained
- 1.6. Incident and Deviation Management
 - 1.6.1. Formation of the Work Team
 - 1.6.2. Description of the Problem
 - 1.6.3. Root Cause Determination
 - 1.6.4. Corrective and Preventive Actions
 - 1.6.5. Efficiency Verification

- 1.7. Root Cause Analysis and Its Methods
 - 1.7.1. Causal Analysis: Qualitative Methods
 - 1.7.1.1. Tree Causes Root
 - 1.7.1.2. Why
 - 1.7.1.3. Cause Effect
 - 1.7.1.4. Ishikawa Diagram
 - 1.7.2. Cause Analysis: Quantitative Methods
 - 1.7.2.1. Data Collection Data Model
 - 1722 Pareto Chart
 - 1.7.2.3. Scatter Plots
 - 1.7.2.4. Histograms
- 1.8. Claims Management
 - 1.8.1. Claim Data Collection
 - 1.8.2. Investigation and Action
 - 1.8.3. Preparation of Technical Report
 - .8.4. Claims Trend Analysis
- 1.9. Internal Audits of the Self-Control System
 - 1.9.1. Competent Auditors
 - 1.9.2. Audit Program and Plan
 - 1.9.3. Scope of the Audit
 - 1.9.4. Reference Documents
- 1.10. Execution of Internal Audits
 - 1.10.1. Opening Meeting
 - 1.10.2. System Evaluation
 - 1.10.3. Deviations from Internal Audits
 - 1.10.4. Closing Meeting
 - 1.10.5. Evaluation and Monitoring of the Effectiveness of Deviation Closure

Module 2. Development, Coordination and Execution of R&D&I Projects.

- 2.1. Innovation and Competitiveness in the Food Industry
 - 2.1.1. Analysis of the Food Sector
 - 2.1.2. Innovation in Processes, Products and Management
 - 2.1.3. Regulatory Conditions for the Marketing of Novel Foods
- 2.2. The R&D System
 - 2.2.1. Public Investigation and Private Investigation
 - 2.2.2. Regional and Local Business Support Plans
 - 2.2.3. National R&D&I Plans
 - 2.2.4. International Programs
 - 2.2.5. Research Promotion Organizations
- 2.3. R+D+I Projects
 - 2.3.1. R&D&I Aid Programs
 - 2.3.2. Types of Projects
 - 2.3.3. Types of Financing
 - 2.3.4. Project Evaluation, Monitoring and Control
- 2.4. Scientific and Technological Production
 - 2.4.1. Publication, Dissemination and Diffusion of Research Results
 - 2.4.2. Basic Research/Applied Research
 - 2.4.3. Private Sources of Information
- 2.5. Technology Transfer
 - 2.5.1. Protection of Industrial Property. Patents
 - 2.5.2. Regulatory Constraints on Transfers in the Food Sector
 - 2.5.3. European Food Safety Authority (EFSA)
 - 2.5.4. Food and Drug Administration (FDA)
 - 2.5.5. National Organizations. Example: Spanish Agency for Food Safety and Nutrition (AESAN)
- 2.6. Planning of R&D&I Projects
 - 2.6.1. Work Decomposition Scheme
 - 2.6.2. Resource Allocation
 - 2.6.3. Priority of Tasks
 - 2.6.4. Gantt Chart Method
 - 2.6.5. Digitally Supported Planning Methods and Systems

- 2.7. Documentary Development of R&D&I Projects
 - 2.7.1. Prior Studies
 - 2.7.2. Delivery of Progress Reports
 - 2.7.3. Development of the Project Report
- 2.8. Project Execution
 - 2.8.1. Checklist
 - 2.8.2. Deliverables
 - 2.8.3. Project Progress Control
- 2.9. Project Delivery and Validation
 - 2.9.1. ISO Standards for the Management of R&D&I Projects
 - 2.9.2. Completion of the Project Phase
 - 2.9.3. Analysis of Results and Feasibility
- 2.10. Implementation of R&D&I Projects Developed by the Company
 - 2.10.1. Purchase Management
 - 2.10.2. Supplier Validation
 - 2.10.3. Project Validation and Verification



This training will allow you to advance in your career comfortably"





tech 24 | Methodology

At TECH we use the Case Method

What should a professional do in a given situation? 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 an abundance of scientific evidence on the effectiveness of the method. Specialists learn better, faster, and more sustainably over time.

With TECH you will 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, in an attempt to recreate the actual conditions in a veterinarian's professional practice.



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

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

- 1. Veterinarians who follow this method not only manage to assimilate concepts, but also develop their mental capacity through exercises to evaluate real situations and knowledge application
- 2. Learning is solidly translated into 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.** The feeling that the effort invested is effective becomes a very important motivation for veterinarians, which translates into a greater interest in learning and an increase in the time dedicated to working on the course.





Relearning Methodology

At TECH we enhance the Harvard 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.

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



Methodology | 27 tech

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 Spanish-speaking online university (Columbia University).

With this methodology more than 65,000 veterinarians have been trained with unprecedented success in all clinical specialties, regardless of the surgical load. Our teaching method is developed in a highly demanding environment, where the students have a high 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.

tech 28 | Methodology

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.



Latest Techniques and Procedures on Video

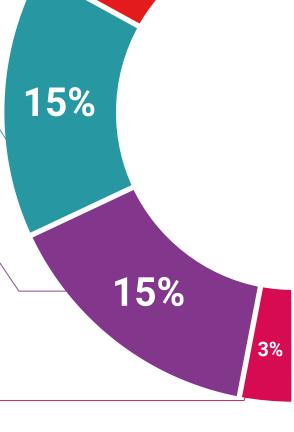
TECH introduces students to the latest techniques, the latest educational advances and to the forefront of current and procedures of veterinary techniques. All of this in direct contact with students and explained in detail so as to aid their assimilation and understanding. And best of all, you can watch 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 multimedia content presentation training Exclusive system 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.



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 your goals.

Classes



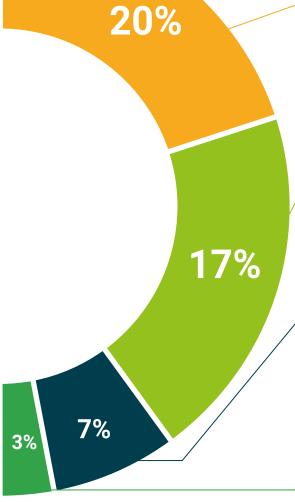
There is scientific evidence suggesting that observing third-party experts can be useful.

Learning from an Expert strengthens knowledge and memory, and generates confidence in 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.







tech 32 | Certificate

This program will allow you to obtain your **Postgraduate Certificate in Validation of Methodologies Applied to R&D&I Projects** 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 Certificate in Validation of Methodologies Applied to R&D&I Projects

Modality: online

Duration: 12 weeks

Accreditation: 12 ECTS



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

Postgraduate Certificate in Validation of Methodologies Applied to R&D&I Projects

This is a program of 360 hours of duration equivalent to 12 ECTS, with a start date of dd/mm/yyyy and an end date of dd/mm/yyyy.

TECH Global University is a university officially recognized by the Government of Andorra on the 31st of January of 2024, which belongs to the European Higher Education Area (EHEA).

In Andorra la Vella, on the 28th of February of 2024



^{*}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.

health confidence people

leducation information tutors
guarantee accreditation teaching
institutions technology learning



Postgraduate Certificate

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