

Postgraduate Diploma

New Food Product
Development in R&D&I Projects





Postgraduate Diploma

New Food Product Development in R&D&I Projects

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Global University
- » Credits: 18 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma-new-food-product-development-rdi-projects

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01

Introduction

The food industry is fast changing and constantly evolving. This makes it absolutely necessary for nutritionists to constantly update their knowledge as a means to elevate their daily practice towards excellence. The development of new ingredients and foods is constantly evolving, thanks to technological advances, but all processes must be well understood in order to comply with all sanitary guarantees. Therefore, this program is a great opportunity for nutritionists because it will allow them to acquire solid knowledge of the field that will allow them to develop with the TECH guarantee.





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Specialize in the development of new foods and ingredients with this complete Postgraduate Diploma that TECH has designed for the nutritionist of the future”

This program in New Food Product Development in R&D&I Projects is specially designed for students to learn the most relevant and innovative concepts in the creation of foods, focusing on the production of newly created products.

Quality control of processes and products is essential to ensure food safety and to guarantee Good Manufacturing and Elaboration Practices (GMP) in the processes carried out in the food industry. For this reason, this program gives students the tools that guarantee food safety, which are mandatory and under the responsibility of the producers, either by controls of the food industry's own laboratories or by outsourcing the service to food and reference laboratories for the control of raw materials and products.

This program presents R&D&I systems in the development of new foods and ingredients in different sectors of the food industry that require new technologies, new processes and food safety systems that are increasingly specific and adapted to the features of new foods. In addition, the current research and development systems in the design and use of new ingredients are also presented, with special emphasis on the importance of preserving the food safety of these ingredients and of the foods in which they are used.

This Postgraduate Diploma is taught by 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 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, new foods research and development and, finally, coordinating and executing R&D&I projects.

This is an exceptional educational project, committed to enhancing nutritionist skills. A program designed by professionals specialized in each of the subjects associated with food creation.

This **Postgraduate Diploma in New Food Product Development in R&D&I Projects** contains the most complete and up-to-date scientific program on the market. The most important features of the program include:

- ♦ The development of 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
- ♦ The latest developments in new food product development in R&D&I projects
- ♦ Practical exercises where self-assessment can be used to improve learning
- ♦ Its special emphasis on innovative methodologies in new food product development in 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



As a nutritionist you can collaborate in the creation of foods that improve the metabolism of citizens with nutritional deficiencies"

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This Postgraduate Diploma is ideal to expand your knowledge in New Food Product Development in R&D&I Projects”

*Specialize in a field you always dreamed of, digitally and at any time of the day:
This program adapts to you.*

You will create new ingredients that will complete the diets you design for each case.

The teaching staff includes professionals in new food product development in R&D&I projects, who bring their experience to this specialization program, as well as renowned specialists from leading 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 education 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 made by recognized and extensively experienced experts in new food product development in R&D&I projects.



02 Objectives

This program in New Food Product Development in R&D&I Projects provides the latest advances in the industry to our students in the proposed curriculum. TECH provides the most complete theoretical and practical contents of the sector, established by experts in food innovation. Likewise, during the course of this program, the main interventions of specialists in the area of food safety will be addressed to provide greater safety in the development of new consumable products. This allows students to improve and enhance their skills in a booming sector with the guarantee of performing the protocols as effectively and safely as possible.





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*The latest advances in the food industry
at your fingertips, one click away”*



General 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 agrifood chain, both nationally and internationally
- Analyze the principles of food legislation, at national and international level, and its evolution up to the present day
- Analyze the competencies in food legislation to develop the corresponding functions in the food industry
- Evaluating food industry procedures and mechanisms of action
- Develop the basis for applying legislation to the development of food industry products
- Establish R&D&I systems that enable the development of new foods and ingredients, especially in food safety issues, so that they can address research, development and innovation in this field
- Develop knowledge that provides a basis or opportunity for the development and/or application of ideas, in a research context, including reflections on the responsibilities linked to the application of their developments





Specific Objectives

Module 1. 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 conduct adequate quality control
- ♦ Describe the main agri-food contaminants and learn about the application of analytical techniques by observing the sector in question
- ♦ 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 2. Food Legislation and Quality and Safety Standards

- ♦ Define the fundamentals of food law
- ♦ Describe and develop the main international, European and national organizations in the field of food safety, as well as determine their competencies
- ♦ Analyze the food safety policy in the European and Spanish frameworks
- ♦ Describe the principles, requirements and measures of food legislation
- ♦ Explain the European legislative framework regulating the food industry
- ♦ Identify and define the responsibility of the participants in the food chain.
- ♦ Classify the types of liability and offenses in the field of food safety
- ♦ Develop the criteria for horizontal legislation in Spain
- ♦ Develop vertical legislation criteria in Spain

Module 3. R&D&I of Novel Foods and Ingredients

- ♦ Establish new trends in food technologies that give rise to the development of a line of research and implementation of new products in the market
- ♦ Establish the fundamentals of the most innovative technologies that require research and development work to understand their potential for use in the production of new foods and ingredients
- ♦ Design research and development protocols for the incorporation of functional ingredients to base foods, while observing techno-functional properties, as well as the technological process involved in production
- ♦ Compile new trends in food technologies that will lead to the development of a line of research and implementation of new products in the market
- ♦ Apply research and development methodologies to evaluate the functionality, bioavailability and bioaccessibility of novel foods and ingredients



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

03

Course Management

The teaching staff for this Postgraduate Diploma includes the best professionals in the sectors involved in this area, being leading nutritional experts in new food product development in R&D&I projects. Additionally, other renowned experts participate in the elaboration of the syllabus, completing the program in an interdisciplinary manner. All this, with the aim of educating nutritionists and providing them with the tools required to practice in this area with greater guarantees of success.



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Leading professionals in the field have pooled their knowledge to provide you with the latest and most effective tools used in new food product development in R&D&I projects”

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, Jhon

- ♦ 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

Dr. Martínez López, Sara

- ♦ Assistant Professor of Nutrition and Food Technology, European University of Madrid
- ♦ Researcher in the research group "Microbiota, Food and Health". European University of Madrid
- ♦ D. in Pharmacy (Universidad Complutense de Madrid)
- ♦ Degree in Chemistry (University of Murcia)

Dr. Rendueles de la Vega, Manuel

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

04

Structure and Content

The contents included on the program are the most complete on the market, since they have been designed and structured by professionals in the sector who have unified their knowledge and experience in a unique Postgraduate Diploma. A study plan adapted to the demand in the sector and its great relevance today, given food intolerances and the global food market. New technologies are used to develop projects meant to advance and achieve balanced diets, so this program is structured in three modules that cover the key points to develop food products and ingredients. The first module covers analytical and instrumental techniques in the quality control of processes and products, followed by a block of food legislation and quality and safety regulations. Finally, the third module focuses on R&D&I of new food products and ingredients, which will provide students with the latest knowledge on new techniques and innovations in the sector today.





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We have the most complete and up-to-date academic program in the market. We strive for excellence and for you to achieve it too"

Module 1. Analytical and Instrumental Techniques in Process and Product Quality Control

- 1.1. Laboratory Types, Regulations and Standards
 - 1.1.1. Reference Laboratories
 - 1.1.1.1. European Reference Laboratory
 - 1.1.1.2. National Reference Laboratories
 - 1.1.2. Food Laboratory
 - 1.1.3. Regulations and Standards Applicable to Laboratories (ISO/IEC 17025)
 - 1.1.3.1. General Requirements for Laboratory Competence
 - 1.1.3.2. Equipment Testing and Calibration
 - 1.1.3.3. Implementation and Validation of Analytical Methods
- 1.2. Official Control of the Agri-Food Chain
 - 1.2.1. PNCPA of the Agri-Food Chain
 - 1.2.2. Competent Authorities
 - 1.2.3. Legal Support for Official Control
- 1.3. Official Methods of Food Analysis
 - 1.3.1. Methods of Animal Feed Analysis
 - 1.3.2. Water Analysis Methods
 - 1.3.2.1. Analytical Requirements According to Royal Decree 140/2003
 - 1.3.2.2. Sampling Frequencies according to Industry Type
 - 1.3.3. Methods of Analysis of Cereals
 - 1.3.4. Methods of Analysis of Fertilizers, Residues of Phytosanitary and Veterinary Products
 - 1.3.5. Methods of Analysis of Food Products
 - 1.3.6. Methods of Analysis of Meat Products
 - 1.3.7. Fat Analysis Methods
 - 1.3.8. Methods of Analysis of Dairy Products
 - 1.3.9. Methods of Analysis of Wines, Juices and Musts
 - 1.3.10. Methods of Analysis of Fishery Products



- 1.4. On-Site Analytical Techniques for Fresh Food Receiving, Processing and Finished Product
 - 1.4.1. In Food Handling
 - 1.4.1.1. Analysis of Environments and Surfaces
 - 1.4.1.2. Handler Analysis
 - 1.4.1.3. Equipment Analysis
 - 1.4.2. Analysis of Fresh Feed and Finished Product
 - 1.4.2.1. Product Data Sheets
 - 1.4.2.2. visual Inspection
 - 1.4.2.3. Color Charts
 - 1.4.2.4. Organoleptic Evaluation according to Food Type
 - 1.4.3. Basic Physicochemical Analysis
 - 1.4.3.1. Determination of Maturity Index in Fruit
 - 1.4.3.2. Firmness
 - 1.4.3.3. Brix Degrees
- 1.5. Nutritional Analysis Techniques
 - 1.5.1. Protein Determination
 - 1.5.2. Determination of Carbohydrates
 - 1.5.3. Determination of Fats
 - 1.5.4. Ash Determination
- 1.6. Microbiological and Physicochemical Food Analysis Techniques
 - 1.6.1. Preparation Techniques: Fundamentals, Instrumentation and Application on Food
 - 1.6.2. Microbiological Analysis
 - 1.6.2.1. Handling and Treatment of Samples for Microbiological Analysis
 - 1.6.3. Physical-Chemical Analysis
 - 1.6.3.1. Handling and Treatment of Samples for Physical-Chemical Analysis
- 1.7. Instrumental Techniques in Food Analysis
 - 1.7.1. Characterization, Quality Indexes and Product Conformity
 - 1.7.1.1. *Food Safety / Food Integrity*
 - 1.7.2. Analysis of Residues of Prohibited Substances in Food
 - 1.7.2.1. Organic and Inorganic Waste
 - 1.7.2.2. Heavy Metals
 - 1.7.2.3. Additives
 - 1.7.3. Analysis of Adulterant Substances in Foodstuffs
 - 1.7.3.1. Milk
 - 1.7.3.2. Wine
 - 1.7.3.3. Honey
- 1.8. Analytical Techniques Used in GMOs and Novel Foods
 - 1.8.1. Concept
 - 1.8.2. Detection Techniques
- 1.9. Emerging Analytical Techniques to Prevent Food Fraud
 - 1.9.1. *Food Fraud*
 - 1.9.2. *Food Authenticity*
- 1.10. Issuance of Certificates of Analysis
 - 1.10.1. In the Food Industry
 - 1.10.1.1. Internal Reporting
 - 1.10.1.2. Report to Customers and Suppliers
 - 1.10.1.3. Bromatological Expert Examination
 - 1.10.2. In Reference Laboratories
 - 1.10.3. In Food Laboratories
 - 1.10.4. In Arbitration Laboratories

Module 2. Food Legislation and Quality and Safety Standards

- 2.1. Introduction
 - 2.1.1. Legal Organization
 - 2.1.2. Basic Concepts
 - 2.1.2.1. Law
 - 2.1.2.2. Legislation
 - 2.1.2.3. Food legislation
 - 2.1.2.4. Standard
 - 2.1.2.5. Royal Decree
 - 2.1.2.6. Certification, etc.
- 2.2. International Food Legislation. International Organizations
 - 2.2.1. Food and Agriculture Organization of the United Nations (FAO)
 - 2.2.2. World Health Organisation (WHO)
 - 2.2.3. *Codex Alimentarius* Commission
 - 2.2.4. World Trade Organization
- 2.3. European Food Legislation
 - 2.3.1. European Food Legislation
 - 2.3.2. White Paper on Food Safety
 - 2.3.3. Principles of Food Legislation
 - 2.3.4. General Requirements of Food Legislation
 - 2.3.5. Procedures
 - 2.3.6. European Food Safety Authority (EFSA)
- 2.4. Spanish Food Legislation
 - 2.4.1. Skills
 - 2.4.2. Agencies
- 2.5. Food Safety Management in the company.
 - 2.5.1. Responsibilities
 - 2.5.2. Authorization
 - 2.5.3. Certifications
- 2.6. Horizontal Food Legislation. Part 1
 - 2.6.1. General Hygiene Regulations
 - 2.6.2. Water for Public Consumption
 - 2.6.3. Official Control of Foodstuffs
- 2.7. Horizontal Food Legislation. Part 2
 - 2.7.1. Storage, Preservation and Transportation
 - 2.7.2. Materials in Contact with Food
 - 2.7.3. Food Additives and Flavorings
 - 2.7.4. Contaminants in Food
- 2.8. Vertical Food Legislation: Products of Plant Origin
 - 2.8.1. Vegetables and By-Products
 - 2.8.2. Fruits and Derivatives
 - 2.8.3. Cereals
 - 2.8.4. Legumes
 - 2.8.5. Edible Vegetable Oils
 - 2.8.6. Edible Fats
 - 2.8.7. Seasonings and Spices
- 2.9. Vertical Food Legislation: Animal Products
 - 2.9.1. Meat and Meat Derivatives
 - 2.9.2. Fish Products
 - 2.9.3. Milk and Dairy Products
 - 2.9.4. Eggs and Egg Products
- 2.10. Vertical Food Legislation: Other Products
 - 2.10.1. Stimulant Foods and Derivatives
 - 2.10.2. Beverages
 - 2.10.3. Prepared Dishes

Module 3. R&D&I of Novel Foods and Ingredients

- 3.1. New Trends in Food Product Processing
 - 3.1.1. Design of Functional Foods Aimed at Improving Specific Physiological Functions
 - 3.1.2. Innovation and New Trends in the Design of Functional Foods and Nutraceuticals
- 3.2. Technologies and Tools for Isolation, Enrichment, and Purification of Functional Ingredients from Different Starting Materials
 - 3.2.1. Chemical Properties
 - 3.2.2. Sensory Properties
- 3.3. Procedures and Equipment for the Incorporation of Functional Ingredients into the Base Feed
 - 3.3.1. Formulation of Functional Foods According to Their Chemical and Sensory Properties, Caloric Value, etc.
 - 3.3.2. Stabilization of Bioactive Ingredients from Formulation
 - 3.3.3. Dosage
- 3.4. Gastronomy Research
 - 3.4.1. Texture.
 - 3.4.2. Viscosity and Flavor: Thickeners Used in Nouvelle Cuisine
 - 3.4.3. Gelling Agents
 - 3.4.4. Emulsions
- 3.5. Innovation and New Trends in the Design of Functional Foods and Nutraceuticals
 - 3.5.1. Design of Functional Foods Aimed at Improving Specific Physiological Functions
 - 3.5.2. Practical Applications of Functional Food Design
- 3.6. Specific Formulation of Bioactive Compounds
 - 3.6.1. Flavonoid Transformation in the Formulation of Functional Foods
 - 3.6.2. Bioavailability Studies of Phenolic Compounds
 - 3.6.3. Antioxidants in the Formulation of Functional Foods
 - 3.6.4. Preservation of Antioxidant Stability in Functional Food Design
- 3.7. Design of Low-Sugar and Low-Fat Products
 - 3.7.1. Development of Low-Sugar Products
 - 3.7.2. Low-Fat Products
 - 3.7.3. Strategies for the Synthesis of Structured Lipids
- 3.8. Processes for the Development of New Food Ingredients
 - 3.8.1. Advanced Processes for Obtaining Food Ingredients with Industrial Application: Micronization and Microencapsulation Technologies
 - 3.8.2. Supercritical and Clean Technologies
 - 3.8.3. Enzymatic Technology for the Production of Novel Food Ingredients
 - 3.8.4. Biotechnological Production of Novel Food Ingredients
- 3.9. New Food Ingredients of Plant and Animal Origin
 - 3.9.1. Trends in R&D&I Developments in New Ingredients
 - 3.9.2. Applications of Plant-Based Ingredients
 - 3.9.3. Applications of Ingredients of Animal Origin
- 3.10. Research and Improvement of Labeling and Preservation Systems
 - 3.10.1. Labeling Requirements
 - 3.10.2. New Conservation Systems
 - 3.10.3. Validation of Health Claims



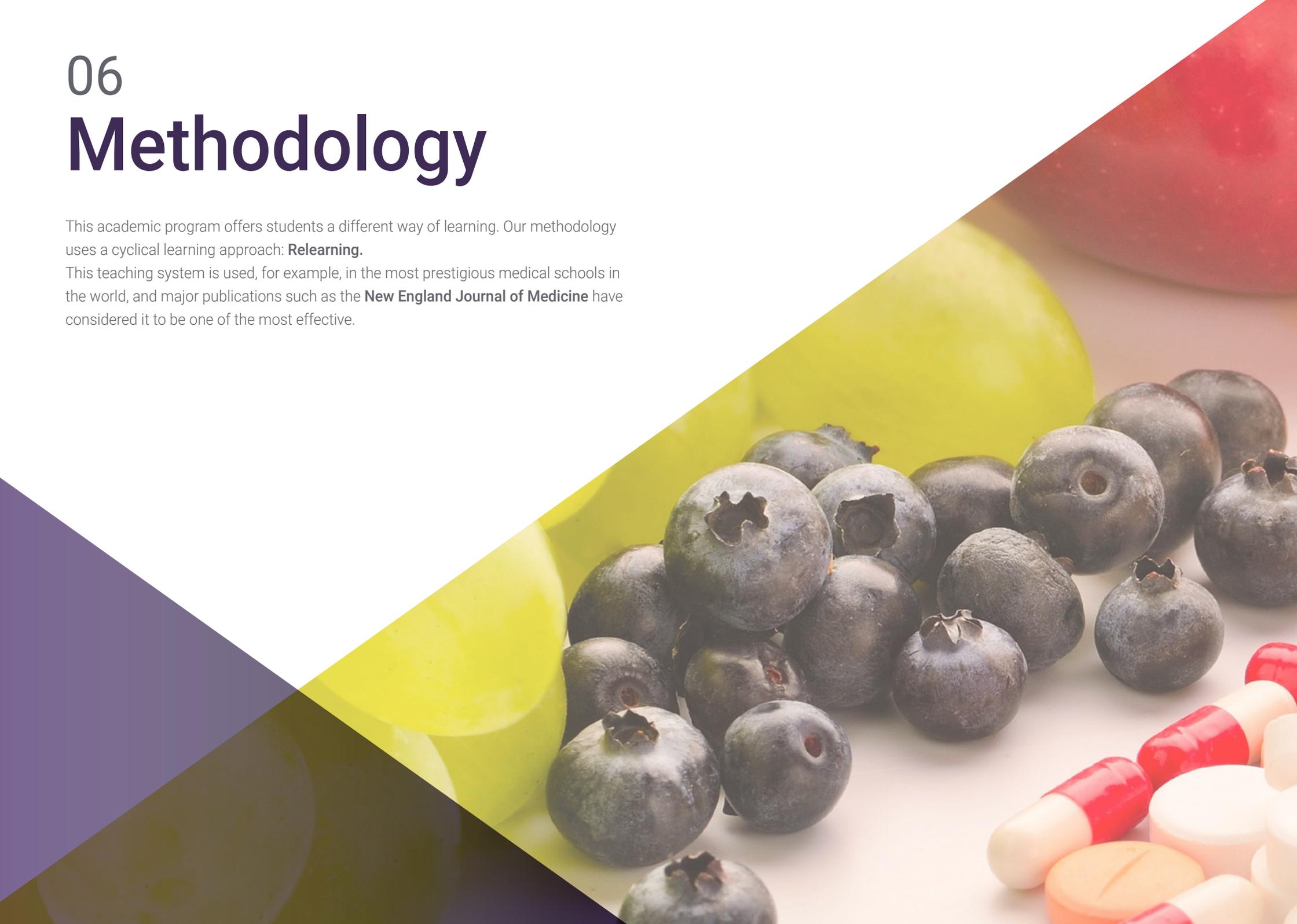
A unique, key, and decisive educational experience to boost your professional development”

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.





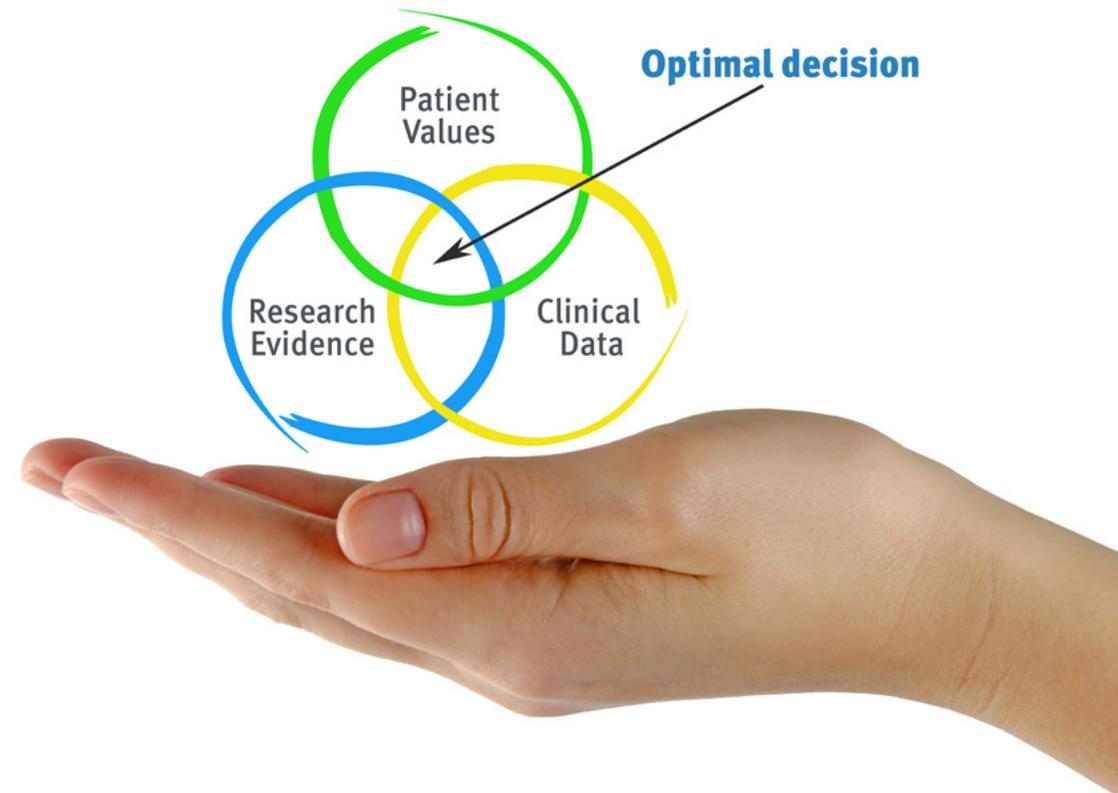
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Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

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.

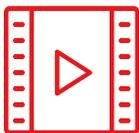
Relearning will allow you to learn with less effort and better performance, involving you more in your training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation for success.

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

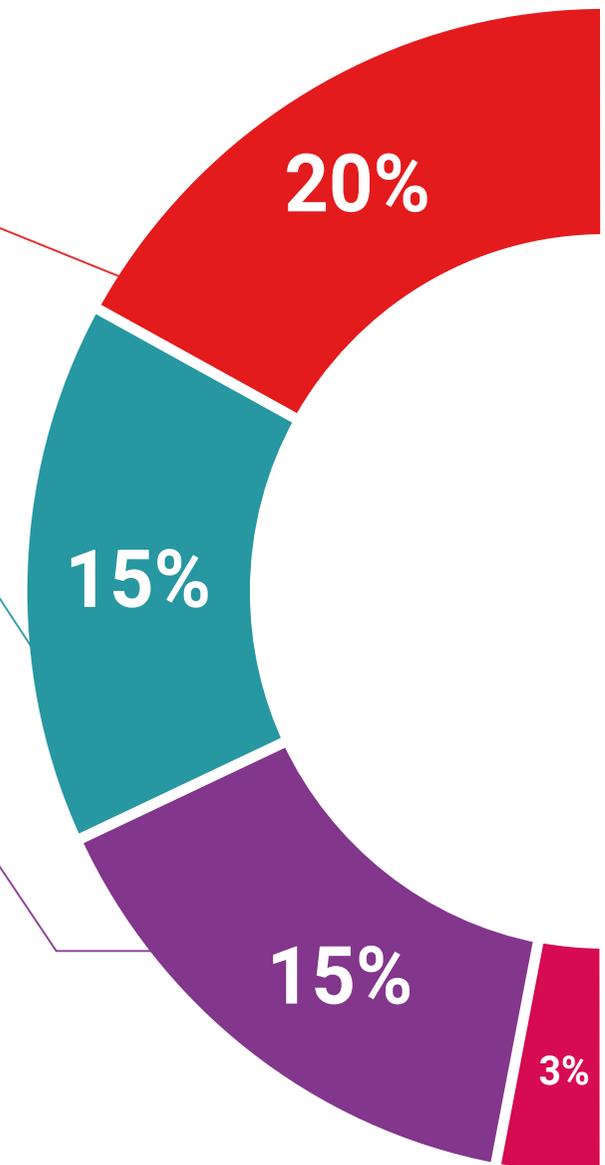
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

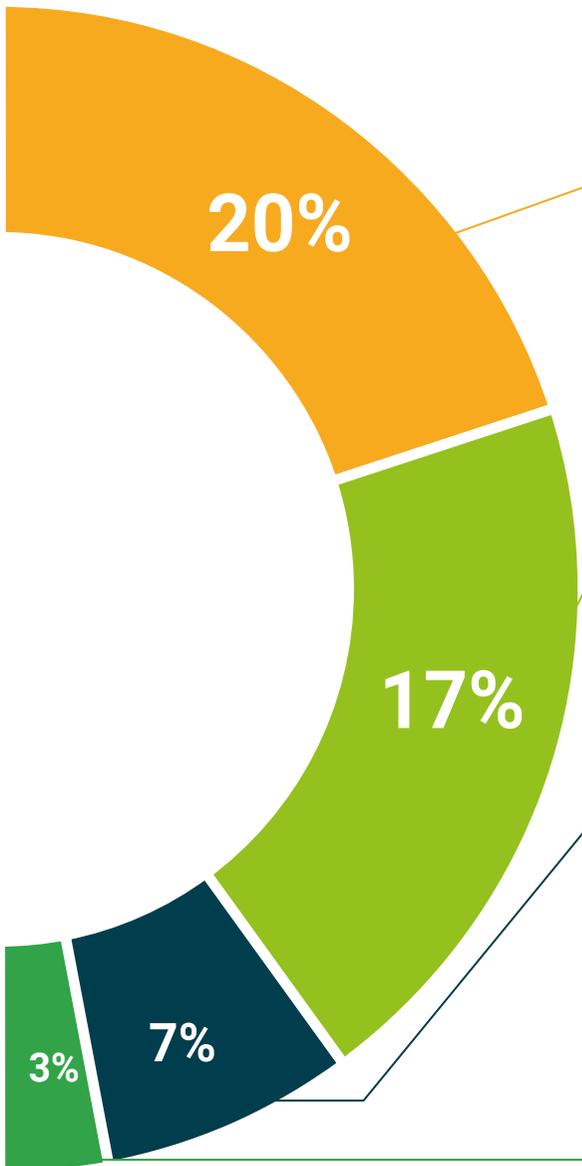
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



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 New Food Product Development in R&D&I Projects 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 New Food Product Development in 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.

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Title: **Postgraduate Diploma in New Food Product Development in R&D&I Projects**

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.

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Postgraduate Diploma

New Food Product
Development in R&D&I Projects