

Internship Program

Comprehensive Risk Analysis and Assessment in the Food Industry



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Assessment in the Food Industry

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01 Introduction

Due to the globalization of the food trade, the risks associated with food safety are constantly evolving. According to recent data from the World Health Organization (WHO), millions of cases of foodborne illnesses are reported each year, underscoring the urgent need for robust risk management systems. As such, training in this field will strengthen companies' ability to identify and mitigate microbiological, chemical, and physical risks. For this reason, TECH Global University has created this qualification, in which, over the course of 3 weeks, specialists will integrate into a team skilled in Comprehensive Risk Analysis and Assessment in the Food Industry, staying up-to-date with the latest developments and available procedures.



This Internship Program will provide professionals in the food industry with the fundamental tools to effectively manage and mitigate risks in this field"





Comprehensive Risk Analysis and | 05 **tech** Assessment in the Food Industry

Given the increasing complexity of supply chains and the challenges arising from climate change, foodborne illnesses, and food crises, it is essential that professionals in the sector are trained to identify and mitigate risks effectively. And since the best way to refine these skills is through hands-on experience, TECH Global University has designed a program that consists of a 120-hour stay at a leading institution in the food industry.

Thus, over the course of 3 weeks, graduates will become part of a high-level team of specialists, working actively on real projects related to Comprehensive Risk Analysis and Assessment in Food Products. In doing so, they will not only get up-to-date on the most effective procedures but also acquire critical skills in implementing preventive and corrective measures, thereby contributing to improving food safety, product quality, and compliance with regulatory standards.

During the internship they will be supported by an assistant tutor, who will ensure that the requirements for which this Internship Program was designed are met. For this reason, the specialist will work with complete assurance and security, taking a proactive approach to risk management, preparing to face emerging challenges in a dynamic and highly regulated environment like the food industry.

02

Why Study an Internship Program?

TECH Global University has designed a unique and disruptive academic product in today's pedagogical landscape, which will allow specialists to immerse themselves in a real-world environment, practicing the latest procedures and techniques in Comprehensive Risk Analysis and Assessment in Food Products. In this way, this Internship Program will provide professionals with the necessary tools to identify, assess, and mitigate risks associated with the production, distribution, and consumption of food. During 3 intensive weeks, they will integrate into a multidisciplinary team, where they will firsthand experience food safety regulations and standards, as well as the maintenance of product quality and safety.



You will master the tools needed to identify and assess potential risks at every stage of the food chain, from agricultural production to final consumption"

1. Updating from the latest technology available

Advanced tools, such as Artificial Intelligence (AI) and Big Data analysis, enable the collection and processing of large volumes of data in real time, facilitating the identification of patterns and anomalies that could indicate potential risks. Additionally, IoT (Internet of Things) sensors integrated into production chains provide continuous and detailed monitoring, from the quality of ingredients to storage and transportation conditions. Moreover, Blockchain systems are improving traceability and transparency in the supply chain.

2. Gaining in-depth knowledge from the experience of top specialists

The extensive team of professionals who will accompany the specialist throughout the entire practical period provides a top-tier endorsement and an unprecedented guarantee of continuous updating. With a specifically assigned tutor, students will be able to work on real projects in a cutting-edge environment, allowing them to incorporate the most effective procedures and tools in Comprehensive Risk Analysis and Assessment in the Food Industry into their daily practice.

3. Entering first-class professional environments

TECH meticulously selects all the centers available for the Internship Programs. As a result, the specialist will be guaranteed access to a prestigious environment in the field of Comprehensive Risk Analysis and Assessment in the Food Industry. This way, they will experience firsthand the day-to-day demands of a rigorous and exhaustive work area.



4. Putting the acquired knowledge into daily practice from the very first moment

The academic market is plagued by teaching programs that are poorly adapted to the daily work of the specialist and that require long teaching hours, often not very compatible with personal and professional life. TECH offers a new learning model, 100% practical, that allows you to take the lead in cutting-edge procedures in the field of Comprehensive Risk Analysis and Assessment in the Food Industry and, best of all, apply it to professional practice in just 3 weeks.

5. Opening the door to new opportunities

Given the growing concern for sustainability and public health, the demand for experts capable of implementing innovative and sustainable practices in food production has increased. This not only improves safety and efficiency but also opens pathways to strategic roles in consultancies, regulatory bodies, and leading food technology companies. As such, by acquiring advanced skills and specialized knowledge, professionals not only strengthen their professional profile but also contribute significantly to the protection of public health.



*You will have full practical immersion
at the center of your choice"*

03

Objectives

The program's objectives will be to provide graduates with the necessary skills and knowledge to effectively identify, assess, and manage risks associated with the production, processing, and distribution of food. In doing so, professionals in the sector will acquire the ability to apply advanced methodologies for analyzing microbiological, chemical, and physical risks, as well as implementing appropriate preventive and corrective measures. Additionally, the program will strengthen compliance with food safety regulations, encouraging the adoption of good manufacturing practices.



General Objectives

- ♦ Identify potential risks in the food industry
- ♦ Apply methodologies to assess microbiological risks
- ♦ Use tools to assess chemical risks in food
- ♦ Implement effective preventive measures to mitigate physical risks
- ♦ Understand and apply food safety regulations
- ♦ Develop strategies to improve food safety
- ♦ Evaluate risks at all stages of the food supply chain
- ♦ Integrate good manufacturing practices into risk management
- ♦ Train personnel in proactive risk management
- ♦ Improve emergency response capabilities in food safety incidents





Specific Objectives

- Identify potential sources of microbiological contamination in food
- Evaluate the presence and effects of toxins and chemical contaminants in food products
- Apply risk analysis techniques to prevent cross-contamination
- Implement effective controls to minimize the presence of allergens in food
- Develop protocols for managing food waste and by-products
- Evaluate risks associated with the transportation and storage of food products
- Design emergency response plans for incidents related to food safety
- Improve product traceability throughout the supply chain
- Train personnel in the proper application of good hygiene and manufacturing practices
- Conduct internal audits to verify compliance with regulations and quality standards
- Implement quality and food safety management systems (ISO 22000, HACCP)
- Assess the environmental impact of operations in the food industry
- Collaborate with health and regulatory authorities to ensure compliance with current regulations
- Promote an organizational culture focused on food safety and quality

04

Educational Plan

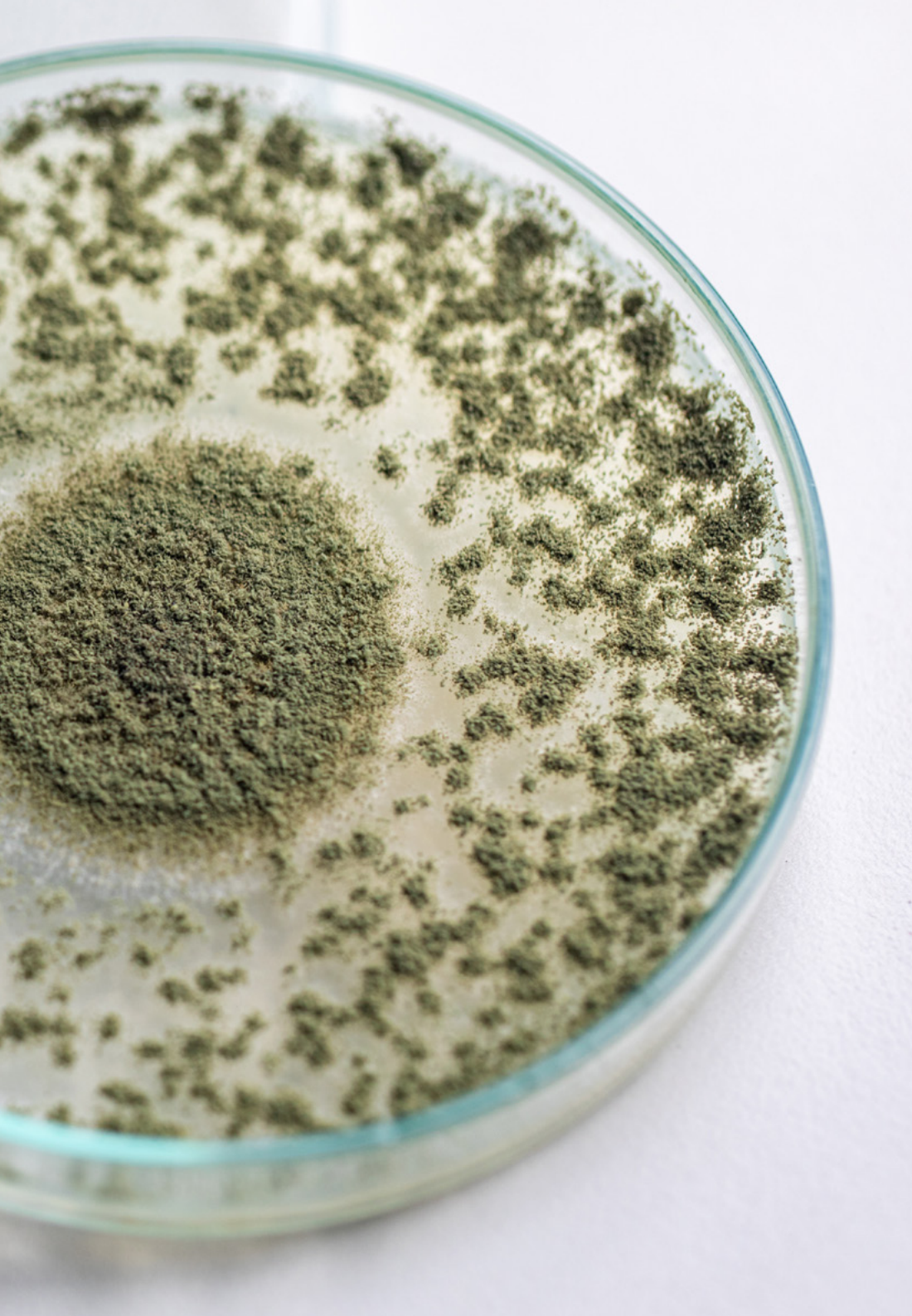
The Internship Program of this Comprehensive Risk Analysis and Assessment in the Food Industry program consists of a 3-week practical stay at a prestigious institution, from Monday to Friday, with 8 consecutive hours of hands-on training each day, alongside an attached specialist. This internship will allow the graduate to develop real-world projects alongside a team of industry-leading professionals, applying the most innovative procedures.

In this fully practical training proposal, the activities focus on the development and enhancement of the competencies necessary for providing food risk analysis and assessment services, which require a high level of qualification and are specifically oriented to training professionals for the role.

The practical teaching will be done with the accompaniment and guidance of professors and other fellow trainees that facilitate teamwork and multidisciplinary integration as transversal competencies for medical praxis (learning to be and learning to relate).

The procedures described below will be the basis of the specialization, and their realization will be subject to the center's own availability, its usual activity and workload, the proposed activities being the following:





Module	Practical Activity
Risk Analysis	Identify potential risks in the food production chain
	Evaluate the probability and impact of identified risks
	Develop risk analysis models specific to the food industry
	Conduct food safety and risk audits
Quality and Food Safety Management	Implement quality and food safety management systems
	Monitor compliance with food safety regulations and standards
	Design contingency plans to mitigate food risks
	Conduct inspections and quality controls at various stages of production
Comprehensive Risk Assessment	Analyze statistical data and trends related to food risks
	Use tools and software for comprehensive risk assessment
	Prepare technical reports and recommendations based on risk evaluation
	Present risk evaluation results to management and other stakeholders
Policy and Procedure Development	Create internal risk management policies for the food industry
	Develop standard operating procedures for risk management
	Establish communication and emergency response protocols
	Coordinate risk management training programs for staff
Research and Development	Participate in research projects on new risk assessment methodologies
	Collaborate with multidisciplinary teams on innovations in food safety
	Publish articles and studies in specialized journals
	Attend conferences and seminars to update knowledge and share experiences

05

Where Can I Do the Internship Program?

In its maxim of offering quality education within the reach of most people, TECH has decided to broaden the academic horizons so that this training can be provided in various centers geographically. Therefore, this is a unique opportunity that will allow professionals to continue growing their careers alongside the best specialists in the sector at various leading companies and institutions.

“

This comprehensive internship will equip you to effectively and professionally face any challenge in Comprehensive Risk Analysis and Assessment in the Food Industry”






Comprehensive Risk Analysis and | 13 tech

Assessment in the Food Industry

The student will be able to do this program at the following centers:



Nutrition

CSIC

Country	City
Spain	Madrid

Address: Calle Serrano,117, chamartin,
28006 Madrid

Spanish State Agency for Scientific Research
and Technological Development

Related internship programs:
- Geotechnics and Foundations

06

General Conditions

Civil Liability Insurance

This institution's main concern is to guarantee the safety of the trainees and other collaborating agents involved in the internship process at the company. Among the measures dedicated to achieve this is the response to any incident that may occur during the entire teaching-learning process.

To this end, this entity commits to purchasing a civil liability insurance policy to cover any eventuality that may arise during the course of the internship at the center.

This liability policy for interns will have broad coverage and will be taken out prior to the start of the Internship Program period. That way professionals will not have to worry in case of having to face an unexpected situation and will be covered until the end of the internship program at the center.



General Conditions of the Internship Program

The general terms and conditions of the internship agreement for the program are as follows:

1. TUTOR: During the Internship Program, students will be assigned two tutors who will accompany them throughout the process, answering any doubts and questions that may arise. On the one hand, there will be a professional tutor belonging to the internship center who will have the purpose of guiding and supporting the student at all times. On the other hand, they will also be assigned an academic tutor, whose mission will be to coordinate and help the students during the whole process, solving doubts and facilitating everything they may need. In this way, the student will be accompanied and will be able to discuss any doubts that may arise, both clinical and academic.

2. DURATION: The internship program will have a duration of three continuous weeks, in 8-hour days, 5 days a week. The days of attendance and the schedule will be the responsibility of the center and the professional will be informed well in advance so that they can make the appropriate arrangements.

3. ABSENCE: If the student does not show up on the start date of the Internship Program, they will lose the right to it, without the possibility of reimbursement or change of dates. Absence for more than two days from the internship, without justification or a medical reason, will result in the professional's withdrawal from the internship, therefore, automatic termination of the internship. Any problems that may arise during the course of the internship must be urgently reported to the academic tutor.

4. CERTIFICATION: Professionals who pass the Internship Program will receive a certificate accrediting their stay at the center.

5. EMPLOYMENT RELATIONSHIP: The Internship Program shall not constitute an employment relationship of any kind.

6. PRIOR EDUCATION: Some centers may require a certificate of prior education for the Internship Program. In these cases, it will be necessary to submit it to the TECH internship department so that the assignment of the chosen center can be confirmed.

7. DOES NOT INCLUDE: The Internship Program will not include any element not described in the present conditions. Therefore, it does not include accommodation, transportation to the city where the internship takes place, visas or any other items not listed

However, students may consult with their academic tutor for any questions or recommendations in this regard. The academic tutor will provide the student with all the necessary information to facilitate the procedures in any case.

07 Certificate

This private qualification will allow you to obtain a diploma for the **Internship Program in Comprehensive Risk Analysis and Assessment in the Food Industry** 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 private qualification from **TECH Global University** is a European continuing education and professional development program that guarantees the acquisition of competencies in its area of expertise, providing significant curricular value to the student who successfully completes the program.

Title: **Internship Program in Comprehensive Risk Analysis and Assessment in the Food Industry**

Duration: **3 weeks**

Attendance: **Monday to Friday, 8-hour shifts, consecutive shifts**

Credits **4 ECTS**



future
health confidence people
education information tutors
guarantee accreditation teaching
institutions technology learning
community commitment
personalized service innovation
knowledge present quality
online training
development language
classroom



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