

Internship Program

Food Safety





Internship Program
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01 Introduction

Food Safety continues to be a global concern in today's landscape, where it is estimated that nearly 600 million people fall ill annually from consuming contaminated food. In fact, foodborne illnesses represent a significant burden on public health and the economy, with costs estimated in the billions of euros each year. As such, continuing education in food safety practices is essential for professionals in the sector, as it is crucial to protect consumer health and reduce risks. For this reason, TECH Global University has developed this academic program, which will allow graduates to integrate into an experienced Food Safety team in just 3 weeks, updating themselves on the latest advancements and methods available.



This Internship Program will allow you to apply the latest standards in Food Safety, from risk assessment to the implementation of preventive measures"





According to the World Health Organization (WHO), nearly 600 million people fall ill each year from consuming contaminated food, and approximately 420,000 die as a result. In response, governments and organizations are strengthening regulations and standards to ensure the quality and safety of food, from production to final consumption.

However, challenges such as climate change and globalization continue to present significant obstacles, requiring international collaboration and continuous advancements in research and development to ensure that everyone has access to safe and nutritious food. Since practice is the most effective way to improve these skills, TECH Global University has created a program that includes a 120-hour internship at a leading institution in the food industry.

As such, over the course of 3 weeks, graduates will join a team of top-level specialists, actively working on real projects related to Food Safety. In doing so, they will get up-to-date not only on the implementation of effective measures that ensure food quality and safety but will also immerse themselves in current procedures and regulations, gaining practical experience under the supervision of industry experts.

During this period, an assigned tutor will be available to ensure that the established objectives for this Internship Program are met. In this way, the specialist will be able to work with confidence and security, focusing actively on risk management and preparing to address new challenges in a dynamic and highly regulated environment like the food industry.

02

Why Study an Internship Program?

TECH has designed a unique and disruptive academic product in today's pedagogical landscape, allowing specialists to immerse themselves in a real-world environment where they can practice the latest procedures and techniques in Food Safety. Through hands-on experience with quality control techniques, health regulations, risk analysis, and crisis management, graduates will strengthen their professional capabilities, actively contributing to ensuring that the food reaching consumers is safe, nutritious, and compliant with international standards. This will provide them with a competitive advantage in the global market, where Food Safety is a top priority.



This Internship Program offers a crucial opportunity to gain practical competencies and specialized knowledge in a field vital to public health and the food industry"

1. Updating from the latest technology available

The use of Blockchain stands out, enabling transparent and immutable tracking of food, from its origin to the final consumer. Additionally, Artificial Intelligence (AI) and machine learning are being used to analyze large volumes of data, predict and prevent potential contamination, and optimize production processes. Furthermore, advanced biotechnology techniques allow for the rapid and precise detection of pathogens and contaminants.

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

The extensive team of professionals who will accompany the specialist throughout the practical period provides top-tier validation and an unprecedented guarantee of continuous updates. With a specifically assigned tutor, students will be able to develop real-world projects in a cutting-edge environment, enabling them to incorporate the most effective procedures and approaches in Food Safety into their daily practice.

3. Entering first-class professional environments

TECH meticulously selects all centers available for Internship Programs.

As a result, specialists are guaranteed access to prestigious environments in the field of Food Safety. This ensures they will experience the day-to-day operations of a demanding, rigorous, and thorough work area, always applying the latest tools and procedures in their methodology.



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

The academic market is filled with educational programs that are poorly adapted to the daily tasks of specialists, often requiring long hours of coursework that are incompatible with personal and professional life. TECH offers a new learning model that is 100% practical, allowing you to take the lead in cutting-edge procedures in Food Safety, and best of all, apply it to professional practice in just 3 weeks.

5. Opening the door to new opportunities

With the growing focus on public health, sustainability, and the globalization of supply chains, there is an increasing demand for professionals trained to implement and manage advanced control and prevention systems. Moreover, new regulations and international standards are creating additional needs for experts in compliance and food safety certifications. In this context, continuous training and specialization in Food Safety will open doors to technical and management roles.



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

03 Objectives

The objectives of this Internship Program in Food Safety will focus on equipping graduates with the necessary skills and knowledge to ensure the quality and safety of food. Thus, they will be trained in the effective implementation of systems such as Hazard Analysis and Critical Control Points (HACCP), as well as advanced techniques in quality control and food risk management. Additionally, competencies will be developed in the evaluation and compliance with health regulations, promoting proper hygiene practices and the efficient management of food crises.



General Objectives

- Understand the fundamental principles of food safety
- Apply Risk Analysis and Critical Control Points (HACCP) techniques
- Familiarize with local and international regulations and standards
- Implement safe food handling and hygiene practices
- Conduct food safety audits and evaluations
- Develop skills for the effective management of food crises
- Enhance communication and teamwork skills in food production environments
- Evaluate and manage food suppliers and supply chains
- Promote a culture of food safety within the organization
- Stay updated on the latest technologies and methodologies in food safety





Specific Objectives

- Identify the main microbiological risks in the food industry
- Perform sensory analysis to detect potential food contamination
- Implement and supervise the Hazard Analysis and Critical Control Points (HACCP) system
- Train in techniques for proper food conservation and storage
- Execute correct cleaning and disinfection practices in facilities and equipment
- Conduct internal audits to ensure compliance with health regulations
- Develop emergency response plans for food safety incidents
- Properly manage product labeling and traceability tools
- Evaluate the quality and safety of raw materials and finished products
- Promote food safety education among employees
- Design continuous training programs in food safety
- Establish protocols for controlling allergens and physical and chemical contaminants
- Update and maintain accurate food safety records
- Utilize advanced technology to improve food safety management

04

Educational Plan

The Internship Program of this Food Safety program consists of a 3-week practical stay at a prestigious institution, from Monday to Friday, with 8 consecutive hours of hands-on training, alongside an assigned specialist. This internship will allow graduates to work on real projects alongside a team of leading professionals in this field, applying the most innovative procedures and tools.

In this fully practical training proposal, the activities are aimed at developing and enhancing the competencies necessary to provide Food Safety services, in areas and conditions that require a high level of qualification, and are specifically oriented to training professionals for the execution of these activities. It is, without a doubt, an opportunity to learn by working.

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
Quality Management and Control	Evaluate the conformity of food products
	Implement quality management systems
	Conduct internal and external audits
	Improve processes to ensure food quality
Food Legislation and Regulations	Interpret and apply local and international food regulations
	Advise on legal requirements in food safety
	Develop policies and procedures in line with current regulations
	Ensure compliance with regulatory standards
Food Risk Management	Identify hazards and assess food risks
	Develop risk management programs
	Implement early warning and response systems
	Mitigate risks in the food supply chain
Research and Development in Food Safety	Investigate new technologies to improve food safety
	Develop new food preservation methods
	Assess the effectiveness of risk analysis techniques
	Participate in applied research projects

Module	Practical Activity
Communication and Training in Food Safety	Train staff in safe food handling practices
	Effectively communicate food safety policies
	Develop educational materials on good food practices
	Collaborate on public awareness campaigns
Food Product Development	Formulate new safe and nutritious food products
	Optimize production processes to ensure safety
	Conduct stability and shelf life tests on products
	Adapt products to meet specific safety requirements



You will develop skills in communication, teamwork, and decision-making under pressure, preparing you to face the complex challenges of Food Safety in today's world"

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 the professional to continue to grow his or her career alongside the best specialists in the sector in various leading companies.




You will complete your theoretical training with the best practical internship in the academic market. Thanks to TECH, you will achieve success in your professional career!"





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 Food Safety** 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 Food Safety**

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 languages

classroom

tech global
university

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