

Master's Degree

Enology



Master's Degree Enology

- » Modality: online
- » Duration: 12 months
- » Certificate: TECH Global University
- » Accreditation: 60 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtitude.com/us/nutrition/master-degree/master-enology



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01

Introduction

Consuming wine in moderation helps protect individuals from coronary heart disease and stroke, due to the richness of its polyphenol content, such as resveratrol. It is a product whose natural origin endows it with nutrients, so the risk arises from not complying with protocols that affect the growth and viability of its fruit. Therefore, companies must rely on nutrition professionals who know the parameters of its biological composition and ensure the vegetative cycle of the vine. In this line of study, TECH offers a 100% online program with the highest academic rigor for nutritionists interested in new wine analytical techniques.



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*With this Master's Degree you
will master the specific protocols
in winemaking and delve into its
intricacies in just 12 teaching months”*

The growing technological revolution brings with it a speed in natural processes that corrupts their traditional development. The wine industry is one of the sectors that must take the greatest care when developing their products, since from maceration and fermentation to bottling, they require demanding protocols that must take into account enological microbiology. The experts in this area, who will analyze its composition, are highly qualified nutritionists with a strong background in the application of new optimal techniques for the study of its properties.

For this reason TECH has developed a Master's Degree that addresses the compounds of grapes and wine, as well as the multiple analytical techniques that include the chemical composition of the grape must, organic acids, polyphenols and sugars, among many other constituent elements. This program is aimed at nutrition professionals and other specialists who wish to learn more about the aromas and volatile compounds in wine, as well as its structure and classification according to each typology, whether white, rosé or red.

In addition, TECH has developed the qualification in a 100% online option to enable working professionals who are committed to digital learning, allowing them to balance their studies with their private life, in order to be able to attend the program. In turn, TECH has carefully selected a team of experts in Microbiology, Viticulture and Enology to develop and teach the knowledge of this Master's Degree. In this way, from the first content module, students will enjoy audiovisual and additional materials that make the program a unique and enriching experience with which to prepare themselves to develop their functions as nutritionists in the winemaking sector.

This **Master's Degree in Enology** contains the most complete and up-to-date scientific program on the market. The most important features include:

- ♦ The development of practical cases presented by experts in Nutrition and Biological Sciences
- ♦ 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
- ♦ Practical exercises where the self-assessment process can be carried out to improve learning
- ♦ Its special emphasis on innovative methodologies
- ♦ Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection work
- ♦ Content that is accessible from any fixed or portable device with an Internet connection



Distinguish yourself in a booming sector and join what is considered to be the technological solution of the future in medical development"

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Join the change in the technological evolution of nitrogen compounds and increase your skills in the generation of amino acids”

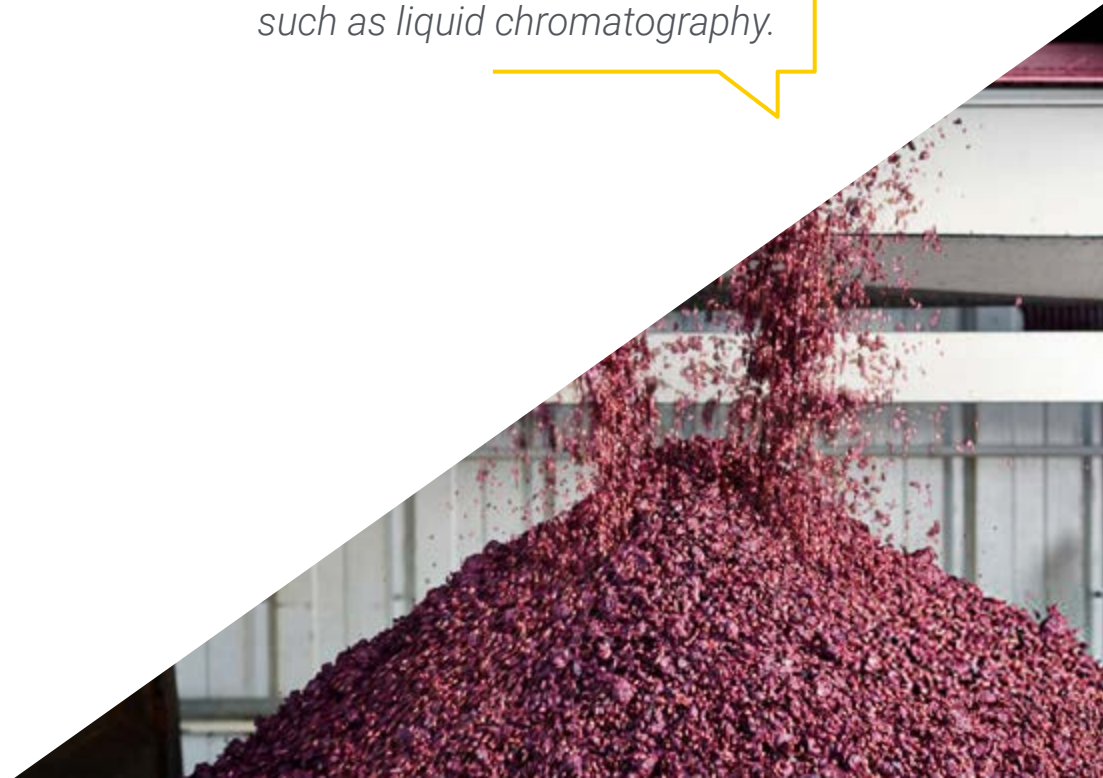
The program's teaching staff includes professionals from the sector who contribute their work experience to this educational program, as well as renowned specialists from leading societies and prestigious universities.

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 prepare for real situations.

This program is designed around Problem-Based Learning, whereby the professional must try to solve the different professional practice situations that arise during the course. For this purpose, the students will be assisted by an innovative interactive video system created by renowned and experienced experts.

Boost your career in grape nutritional research in the winemaking process.

Expand your knowledge in the conservation of the nutritional value of grapes, through enological applications such as liquid chromatography.



02 Objectives

The approach of this Master's Degree in Enology will allow the student to acquire the necessary skills to update their knowledge in the field of winemaking. By delving into the technical aspects of wine, students will learn about all the compounds present in the raw material and how they interact with each other, as well as how they evolve throughout the winemaking process. Through this program, students will develop the necessary skills in an agri-food field that is in constant change and that now, more than ever, plays a key role in emerging economies.



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TECH's goal is to help you meet yours by updating you in the chemical, physical, microbiological and sensory controls of winemaking”



General Objectives

- Provide the widest possible range of viticultural knowledge
- Show the student the importance of viticulture for the production of great wines
- Inculcate the need for environmental protection based on sustainability
- Substantiate the enological importance of these compounds both in the winemaking stages and in the final product
- Examine the microorganisms associated with the winemaking process, their nutritional requirements, and the beneficial or detrimental properties they can contribute to the wine
- Provide knowledge for the production of white wines
- Determine the wide range of existing possibilities in order to choose the most appropriate processes for a given terroir, grape variety and wine style
- Develop to the maximum the most advanced enology so that the student can produce top quality white wines
- Turn the student into an expert in red winemaking
- Determine the varieties used or with potential in the vinification of sparkling wines
- Examine the viticultural elements that affect winemaking
- Generate specialized knowledge about the Expedition: Preparation of wines for consumption
- Establish the importance of winemaking for this group of great wines
- Substantiate the need to protect these heritage treasures as part of our culture
- Broaden knowledge of fining and elimination of the various components that can depreciate the wine
- Broaden the knowledge of barrel construction
- Present the importance of barrel toasting
- Delve into the sensory analysis of wine. Aspects to assess and how to carry it out
- Identify the organoleptic alterations of the wine





Specific Objectives

Module 1. Viticulture

- ♦ Broaden knowledge in the management of vineyards
- ♦ Develop knowledge of terroir as a fundamental element of wine expressiveness
- ♦ Treat the health of the vine in a respectful manner
- ♦ Convey the importance of vine health care
- ♦ Avoid crop management malpractices
- ♦ Encourage the student's interest in the use of organic products
- ♦ Correctly manage the costs and income of a vineyard

Module 2. Grape and Wine Compounds. Analytical Techniques

- ♦ Examine the basics of general, inorganic and organic chemistry and their applications in the winemaking process
- ♦ Be able to organize and control the transformation of grapes into wine according to the type of product to be elaborated
- ♦ Be able to use the knowledge acquired on the composition of grapes and wine and their evolution in making decisions on enological practices and treatments
- ♦ Be able to choose and carry out the necessary analyses for the control of raw materials, enological products, intermediate products of the winemaking process and final products
- ♦ Discover new analytical possibilities to know in depth the chemical composition of grapes and wine

Module 3. Enological Microbiology

- ♦ Acquire a global knowledge of enological microbiology
- ♦ Analyze wine defects and correctly attribute them to each microbial group
- ♦ Fundamentally understand the concept of microbiological stability and be aware of the problems associated with different types of wine and the deviations they can have depending on the time of winemaking
- ♦ Examine the mechanism of action of antimicrobial compounds and how to control spoilage microorganisms
- ♦ Develop good cellar practices for cleaning and disinfection
- ♦ Establish methods for counting microorganisms and microscopic identification of each microbial group

Module 4. Vinification of White and Rosé Wines

- ♦ Delve into the differentiating characteristics of white wine vinification processes
- ♦ Develop the winemaking knowledge that will allow the best decisions to be made at the different stages of the chosen white wine
- ♦ Respectfully transfer the expression of a variety or terroir to the wine
- ♦ Emphasize the importance of vineyard care for winemaking
- ♦ Determine the processes for cleaning white wines
- ♦ Establish the new trends in white winemaking

Module 5. Vinification of Red Wines

- ♦ Expand knowledge about the peculiarity of the different red grape varieties
- ♦ Develop knowledge on the management of a winery producing red wines
- ♦ Deepen knowledge of the biological processes of red wine fermentation
- ♦ Analyze each stage of winemaking in detail
- ♦ Avoid bad winemaking practices
- ♦ Thoroughly develop the importance of aging in oak barrels
- ♦ Correctly manage the use of enological products

Module 6. Vinification of Sparkling Wines

- ♦ Be able to design conceptually, technically and sensorially the elaboration of sparkling wines from varietal selection to final bottling
- ♦ Differentiate varieties with potential for the production of sparkling wines
- ♦ Evaluate the qualitative impact of the vineyard on the wine
- ♦ Examine the diversity of techniques and the resulting wine types
- ♦ Develop the technical knowledge in winemaking that will allow the best decisions to be made at the different stages of sparkling wine production
- ♦ Value the maximum qualitative possibilities of the different techniques
- ♦ Know the technological processes
- ♦ Discover the new trends in sparkling wines

Module 7. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

- ♦ Broaden knowledge of the category of specialty wines
- ♦ Determine each type and the classification of the wines that compose it
- ♦ Transmit a part of our culture and heritage that make these wines unique and unrepeatable and are associated with a climate, soils, vine varieties and elaborations that have their own personality
- ♦ Present each of the different wines and their area of origin
- ♦ Encourage the student's interest in identifying each different wine
- ♦ Demonstrate that a deep knowledge of, in this case, special wines, leads us to establish a cultural and patrimonial link
- ♦ Generate sufficient interest in the wines of special elaborations

Module 8. Wine Clarification and Stabilization

- ♦ Be able to identify an organoleptic problem (gustatory, aromatic or visual) and be able to correct it by means of the different types of fining
- ♦ Give practical and visual examples to help identify the different instabilities or problems that can occur in a wine
- ♦ Determine solutions to avoid the problems of physical-chemical and microbiological instability of wine
- ♦ Avoid bad practices in the use of fining agents

- ♦ Promote the knowledge of wine altering microorganisms and to know how to avoid their development
- ♦ Analyze the filtration methods prior to wine stabilization, and to have the ability to choose the most appropriate one(s) according to the objectives to be achieved
- ♦ Make the students aware of the importance of stabilization in order to avoid problems with the final product or its depreciation on the market
- ♦ Encourage the student's interest in the use of ecological and non-allergenic products (fining agents) As well as, the choice of stabilization methods that involve less energy expenditure

Module 9. Importance of the Oak Barrel in Wine Aging

- ♦ Be able to identify and understand the different stages of barrel manufacturing
- ♦ Illustrate the elements of differentiation between the different manufacturers
- ♦ Be aware that the barrel is not only an aromatic contribution, but also an element of wine stabilization
- ♦ Analyze the composition of oak
- ♦ Determine the difference between French, American, and Eastern European oak
- ♦ Examine the phenomena of interaction between the oak barrel and the wine
- ♦ Understand the importance of ellagitannins
- ♦ Be able to understand the concept of grain

Module 10. Sensory Analysis and Organoleptic Alterations in Wines

- ♦ Recognize the main compounds in wine and their organoleptic influence
- ♦ Know how to evaluate visually, olfactory and gustatory all types of wines (dry, sweet, sparkling)
- ♦ Determine the temperature at which a wine should be kept and served, as well as whether or not it should be decanted
- ♦ Avoid the elaboration of wines with herbaceous tastes, by determining the optimum time of harvest and the elimination of green compounds from the cluster
- ♦ Examine the physicochemical alterations of wines, their origin and how to prevent them
- ♦ Know how to control how much oxygen we add to the wine during the different winemaking processes and during aging Learn how to avoid the accelerated evolution of wines
- ♦ Prevent the formation of sulfur or reduction odors, some of which are formed during the wine's time in the bottle
- ♦ Identify the different sensory alterations of a wine due to microorganisms Know when they can occur and how to correct them
- ♦ Encourage the use of environmentally friendly and non-allergenic preservation methods, trying to reduce the doses of sulfur dioxide in wines

03 Skills

The structure of this Master's Degree has been distributed in such a way that, after studying it, the student will be able to master the raw materials of wine and analyze them with innovative methods that have proven to be the most effective in the scientific field. TECH certifies the assimilation of this knowledge with a professional team that will offer the specialist an adequate learning to stand out in the labor market. In this way, the user will be able to perform chemical, physical, microbiological and sensory analytical controls at each stage of the winemaking process.





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*Examine the basics of
general, inorganic and organic
chemistry and their applications
in the winemaking process”*



General Skills

- ♦ Determine grape and wine compounds
- ♦ Establish the analytical techniques used in enology to know the composition of grapes and wine
- ♦ Understand that wine is a dynamic ecosystem where different types of microorganisms coexist, and all the changes produced in the process determine the dominance of one group or another
- ♦ Analyze the risks associated with contamination by the different groups of microorganisms
- ♦ Establish the critical control points during fermentation, aging and aging of red wines
- ♦ Highlight the importance of enology as a fundamental parameter of quality
- ♦ Develop the possibilities of maturation and aging The coupage or final blend
- ♦ Compile the latest innovations in the field of sparkling wine production and marketing
- ♦ Identify and quantify the instabilities of a wine
- ♦ Determine how to correct instabilities in order to avoid defects and precipitates in the final wine
- ♦ Examine the interest of aging wines in barrels
- ♦ Analyze the origin of sensory alterations, as well as their correction and prevention methods





Specific Skills

- ♦ Examine the succession of microorganisms during the winemaking process, identify the microorganisms that dominate the different stages of winemaking
- ♦ Analyze the treatment from grape to bottle during the winemaking process
- ♦ Establish the winemaking techniques: traditional, ancestral, charmat-autoclave and other methodologies used
- ♦ Address the additional elements of bottles, caps, closures, and specific machinery
- ♦ Establish the basic elements in sparkling wine tasting
- ♦ Determine the different types of the special wines category Liqueur Wines
- ♦ Determine the impact of wood drying in the manufacture of a barrel



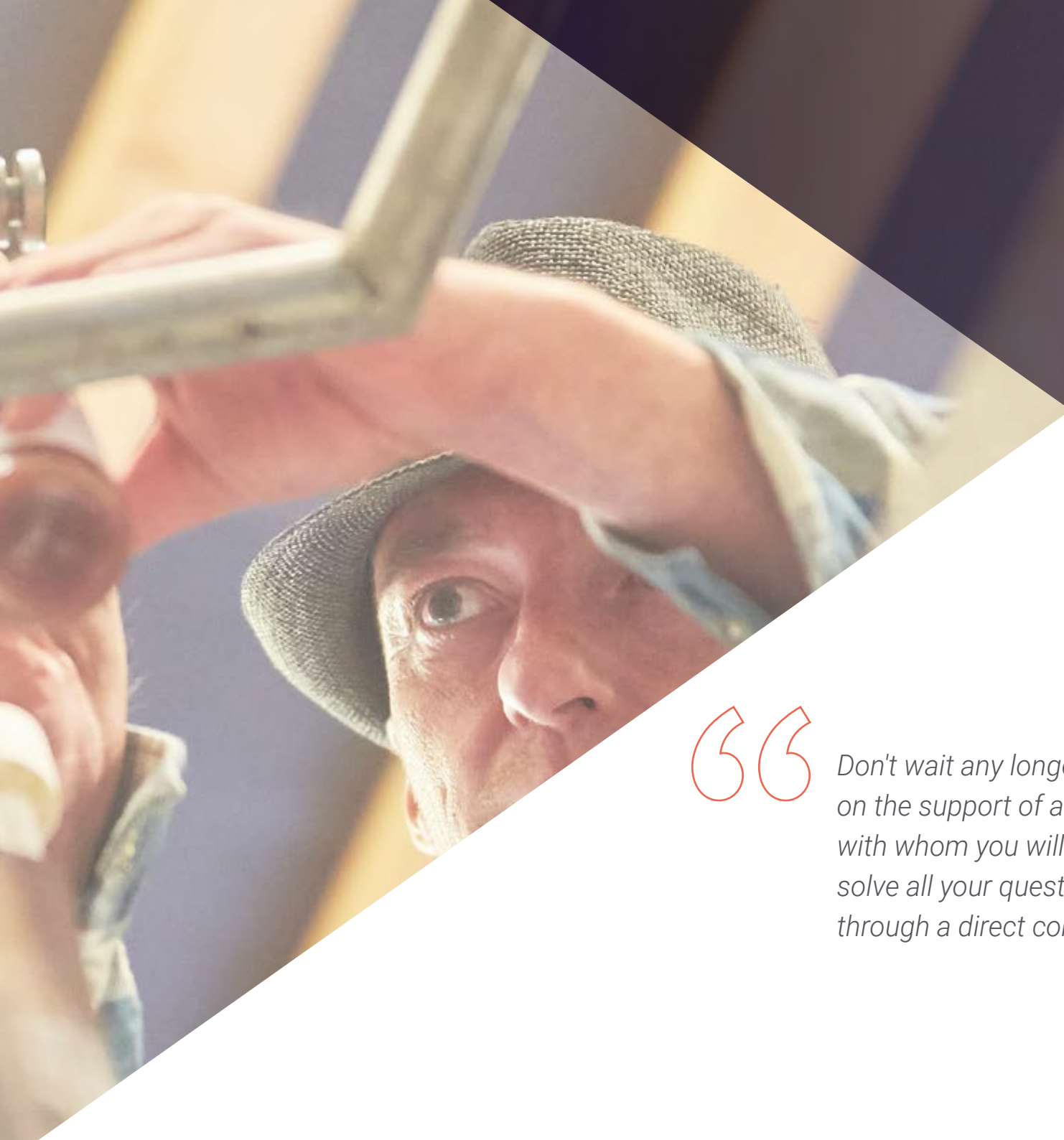
Distinguish yourself in your professional environment, mastering all the properties of grapes and wine so that you can intervene in their elaboration process acting under nutritional deontology"

04

Course Management

TECH has called upon a professional team with a wide experience in the winemaking field. The teachers, who are professionally engaged in the field of vineyards, endorse the contents of this qualification, based on their reliable knowledge acquired in their own field of action. It is a 100% online course of study, which allows it to be attended from any place and at any time with only an electronic device and an Internet connection. In this way, TECH enables students to broaden their technical knowledge with ease and to benefit from guaranteed education with experts trained in physicochemical and microbiological laboratories.





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Don't wait any longer, now you can count on the support of a professional team with whom you will be able to discuss and solve all your questions on the subject through a direct communication channel”

Management



Ms. Clavero Arranz, Ana

- ♦ General Director of Bodegas Cepa 21
- ♦ General Director of Grupo Bodegas Emilio Moro
- ♦ Finance Director of Grupo Bodegas Emilio Moro
- ♦ Head of Administration at Bodegas Cepa 21
- ♦ Administration Technician at Bodegas Convento San Francisco
- ♦ Bachelor's Degree in Business Administration and Management from the University of Valladolid
- ♦ Master's Degree in Financial Management from ESIC
- ♦ Executive Coach by ICF
- ♦ Digital Immersion Program for CEOs (ICEX)
- ♦ Executive Development Program by IESE

Professors

Ms. Martínez Corrales, Alba

- ♦ Enologist specializing in Communication for Leadership
- ♦ Winery worker at Bodega Agrícola Riova
- ♦ Winemaker in Bodegas y Viñedos Alión
- ♦ Overseer of the Regulating Council of the Rueda Denomination of Origin.
- ♦ Graduate in Oenology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Communication for Leadership by School Best Coaching

Mr. Carracedo Esguevillas, Daniel

- ♦ Deputy winemaker at Viñas del Jaro
- ♦ Laboratory Manager at Viñas del Jaro
- ♦ Assistant Winemaker at Bodegas y Viñedos de Cal Grau
- ♦ Graduates in Enology from the University of Valladolid

Ms. Masa Guerra, Rocío

- ♦ Winemaker at Bodegas Protos
- ♦ Assistant winemaker at Matarromera Winery
- ♦ Responsible for incoming grapes at Bodega Emilio Moro
- ♦ Responsible for quality at BRC and winemaker at Viñedos Real Rubio
- ♦ Winemaking Assistant at Bodega Solar Viejo
- ♦ Winery and vineyard manager at Ébano Viñedos y Bodegas
- ♦ Assistant winemaker and laboratory technician at Bodega El Soto
- ♦ Degree in Enology from the Escuela Técnica Superior de Ingenierías Agrarias de Palencia (Palencia School of Agricultural Engineering)
- ♦ MBA in Wine Business Management from the Business School of the Chamber of Commerce of Valladolid

Ms. Molina González, Silvia

- ♦ Operations Manager of Cepa 21 Winery
- ♦ Technical Manager at Bodegas Cepa 21
- ♦ Winemaker at Emilio Moro Winery
- ♦ Hostess for events and commercial promotions for New Line Events
- ♦ Event hostess and commercial promotions for Prodereg Agency
- ♦ Graduate in Oenology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Leadership and Teamwork by the Technical School of Agricultural Engineering of Palencia

Ms. Arranz Núñez, Beatriz

- ♦ Winemaker in Viñas del Jaro
- ♦ Assistant Winemaker at Viña Buena
- ♦ Winemaker at Familia A. De La Cal Winery
- ♦ Attendees Winemaker at Viña Cancura
- ♦ Winery worker at Vitalpe
- ♦ Winemaker trainer at the Business Development Institute
- ♦ Winemaker and guide at the Valladolid Provincial Wine Museum
- ♦ Overseer of the Superior Council of the Ribera del Duero D.O.
- ♦ Degree in Enology from the University of Valladolid

Mr. Sáez Carretero, Jorge

- ♦ Viticulture Manager at Cepa 21 Winery
- ♦ Viticulture Technician at Fontana Winery
- ♦ Viticulture Manager at GIVITI
- ♦ Graduate in and Science Engineering from the Polytechnic University of Madrid
- ♦ Master's Degree in Viticulture and Enology from the Polytechnic University of Madrid
- ♦ Accredited as Integrated Pest Management Advisor
- ♦ Accredited as Advisors of the Official Register of Producers and Operators of Phytosanitary Defense Means

05

Structure and Content

The contents of this program have been carefully designed by a team of professionals who have contributed their knowledge based on viticulture. Thanks to its contribution, students will understand in a simple and pedagogical way the subject matter, which goes from the preparation of soil planting to sensory analysis and organoleptic alterations of wines. For this, TECH applies the innovative *Relearning* methodology, which offers study guarantees, allowing a gradual assimilation of content through theoretical and practical content.





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A program developed for you to approach the chemical composition of grapes, must and wine and to be able to discern which production process is the most suitable for winemaking according to the final product"

Module 1. Viticulture

- 1.1. Preparation of the Plantation
- 1.2. Correct Choice of Vine Rootstocks
- 1.3. Pruning
- 1.4. Soil Maintenance
- 1.5. Rational Control of Pests and Diseases
- 1.6. Risk Management
- 1.7. Green Operation
- 1.8. Ripening and Harvesting
- 1.9. Notions of grapevine physiology
- 1.10. Wine Regions of the World

Module 2. Grape and Wine Compounds. Analytical Techniques

- 2.1. Components of the Grape and their Distribution in the Grape Bunch
- 2.2. Chemical Composition of Must and Wine
- 2.3. Organic Acids
- 2.4. Polyphenols
- 2.5. Sugars
- 2.6. Nitrogen Compounds
- 2.7. Aromas and Other Volatile Compounds
- 2.8. Enzymes
- 2.9. Classical Enological Analysis
- 2.10. Advanced Enological Analysis

Module 3. Enological Microbiology

- 3.1. Yeast
- 3.2. Lactic Acid Bacteria
- 3.3. Acetic Acid Bacteria
- 3.4. Fungi and Other Microorganisms
- 3.5. Microbial Ecology During Winemaking
- 3.6. Importance of Malolactic Fermentation (MLF)
- 3.7. Wine Alterations
- 3.8. Control of the Growth of Microorganisms
- 3.9. Biological Cleaning and Disinfection in the Winery
- 3.10. Microbiological Analysis of Wine





Module 4. Vinification of White and Rosé Wines

- 4.1. White Grape Varieties and Wine Styles
- 4.2. White Grape Ripening Parameters
- 4.3. Reception of White Grapes
- 4.4. Pre-Fermentation Actions
- 4.5. Alcoholic Fermentation of White Wines
- 4.6. Temperature Control
- 4.7. Other Fermentations and Aging of White Wines
- 4.8. Processes of Clarification, Stabilization and Filtration of White Wines
- 4.9. Bottling
- 4.10. Special Fermentations

Module 5. Vinification of Red Wines

- 5.1. Red Grape Varieties
- 5.2. Red Grape Ripening Parameters
- 5.3. Reception of Red Grapes
- 5.4. Alcoholic Fermentation of Red Wines
- 5.5. End of Alcoholic Fermentation
- 5.6. Malolactic Fermentation
- 5.7. The Aging of Red Wines
- 5.8. Bottling of Red Wines
- 5.9. Bottle Aging Processes
- 5.10. Special Fermentations

Module 6. Vinification of Sparkling Wines

- 6.1. Sparkling Wines: Definition, Types and Regulations
- 6.2. Varieties, Ripening and the Grape Harvest
- 6.3. Reception, Pressing, and Preparation of the Base Wine
- 6.4. Production Methods and Bubbles
- 6.5. Traditional Method
- 6.6. Charmat, Big Bass or Autoclave Method
- 6.7. Ancestral Fermentations
- 6.8. Wine Gasification
- 6.9. World Production Zones. Production Methods
- 6.10. Expedition and Tasting

Module 7. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

- 7.1. Liqueur Wines: Classification, Varieties and Production Areas
- 7.2. Vinification of Liqueur Wines: Fortified Wines. Grape Ripening Parameters
- 7.3. Vinification of Liqueur Wines: Fortified Wines. Production Processes: The Fortified Wine
- 7.4. Vinification of Liqueur Wines: Liqueur Wines. Winemaking Processes: Aging
- 7.5. Veiled Wines: Varieties and Production Areas
- 7.6. Natural Sweet Wines: Varieties and Production Areas
- 7.7. Natural Sweet Wines: Grape Ripeness Parameters
- 7.8. Natural Sweet Wines: Production Processes
- 7.9. Other Sweet wines: Naturally Sweet Wines. Noble Rot
- 7.10. Other Sweet Wines: Naturally Sweet Wines: Late Harvest Wines

Module 8. Wine Clarification and Stabilization

- 8.1. Clarification of Red Wines
- 8.2. Clarification of White and Rosé Wines
- 8.3. Wine Filtration
- 8.4. Stabilization of Potassium Bitartrate in Wine
- 8.5. Stabilization of Calcium Tartrate
- 8.6. Stabilization of Coloring Matter in Red Wines
- 8.7. Instability Caused by Metals
- 8.8. Microbiological Stabilization of Wine
- 8.9. Prevention of Bacterial Growth and Elimination
- 8.10. Preventing the Growth and Elimination of Yeasts and Molds

Module 9. Importance of the Oak Barrel in Wine Aging

- 9.1. Importance of Oak for Barrel Manufacturing
- 9.2. Oak
- 9.3. Wood Selection
- 9.4. Drying and Seasoning of the Wood
- 9.5. Barrel Manufacturing
- 9.6. Aromatic Contributions of Oak Barrels
- 9.7. Oak Tannin
- 9.8. The Barrel, an Impermeable and Porous Container
- 9.9. The Good Use of Oak Barrels
- 9.10. The Second Life of Oak Barrels



Module 10. Sensory Analysis and Organoleptic Alterations in Wines

- 10.1. Chemical Composition of Wine. Organoleptic Impact
- 10.2. Wine Sensory Analysis Procedure
- 10.3. Alterations in the Visual Phase of Wine
- 10.4. Organoleptic Alterations Due to the Grape
- 10.5. Alterations Due to Sulfur Compounds in Wine and their Reduction
- 10.6. Oxidative Alterations of Wine
- 10.7. Changes Due to Yeasts
- 10.8. Alterations in Wine Related to Fungi and Certain Volatile Compounds
- 10.9. Changes in Wine Due to Lactic Acid Bacteria
- 10.10. Alterations Due to Acetic Bacteria

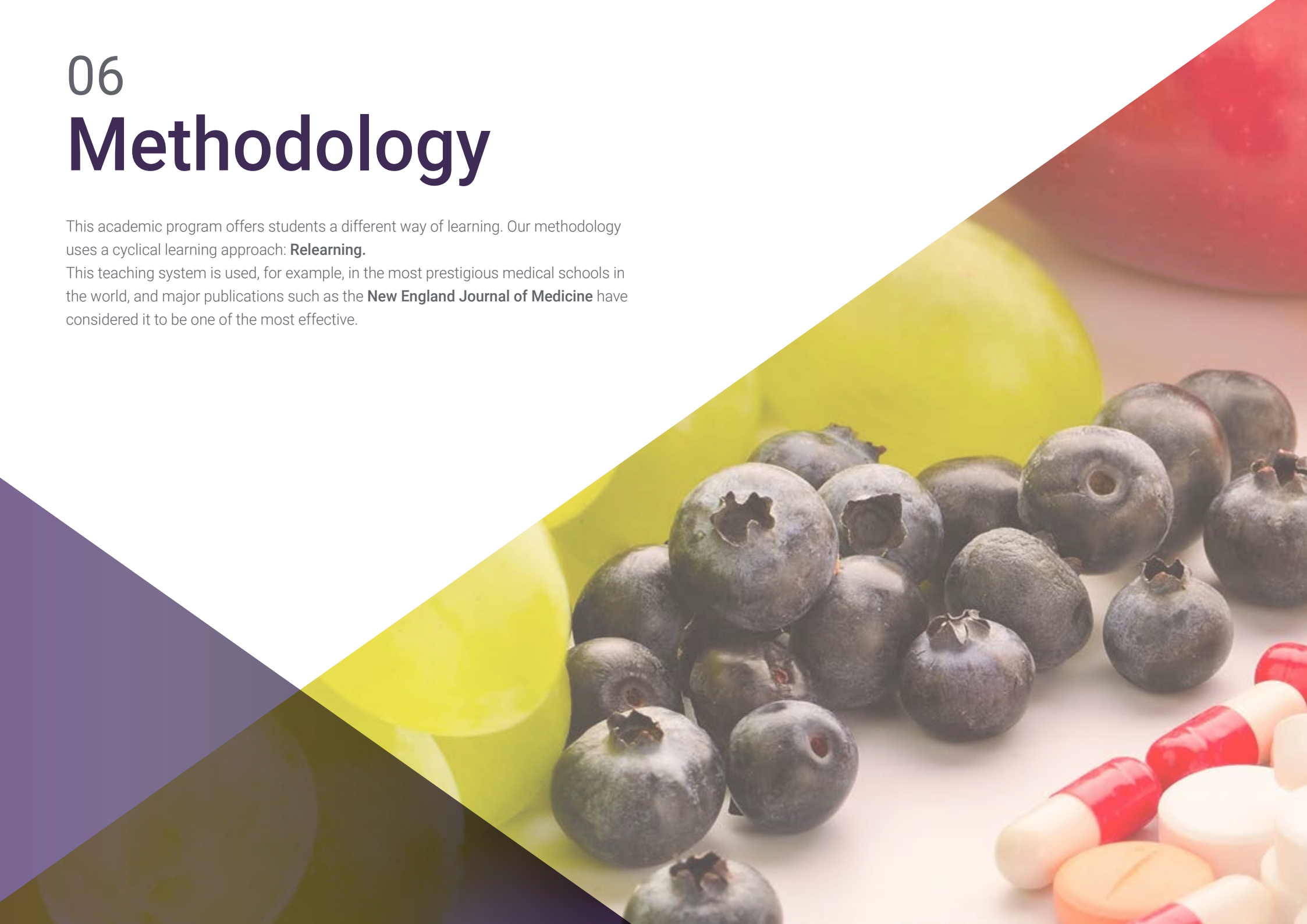
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A program designed for specialists like you, who wish to highlight the enological importance of compounds at all stages of winemaking"

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.



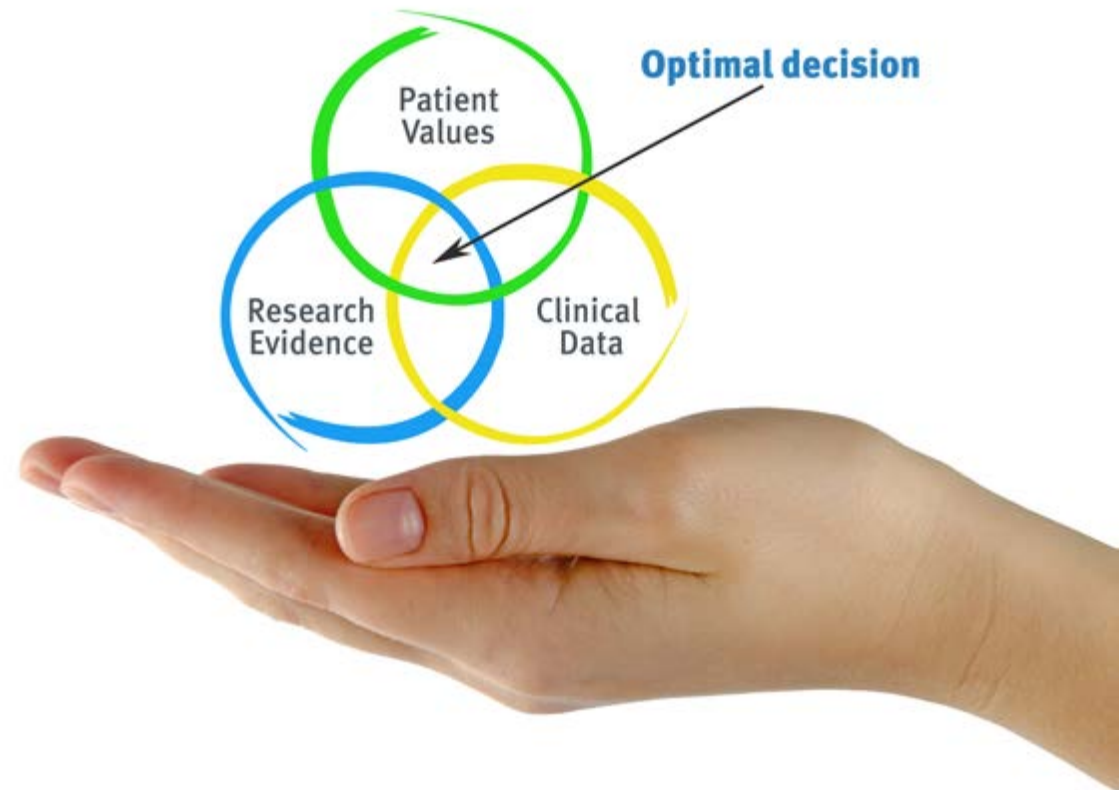
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Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

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.

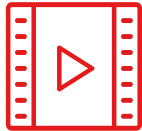
Relearning will allow you to learn with less effort and better performance, involving you more in your training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation for success.

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

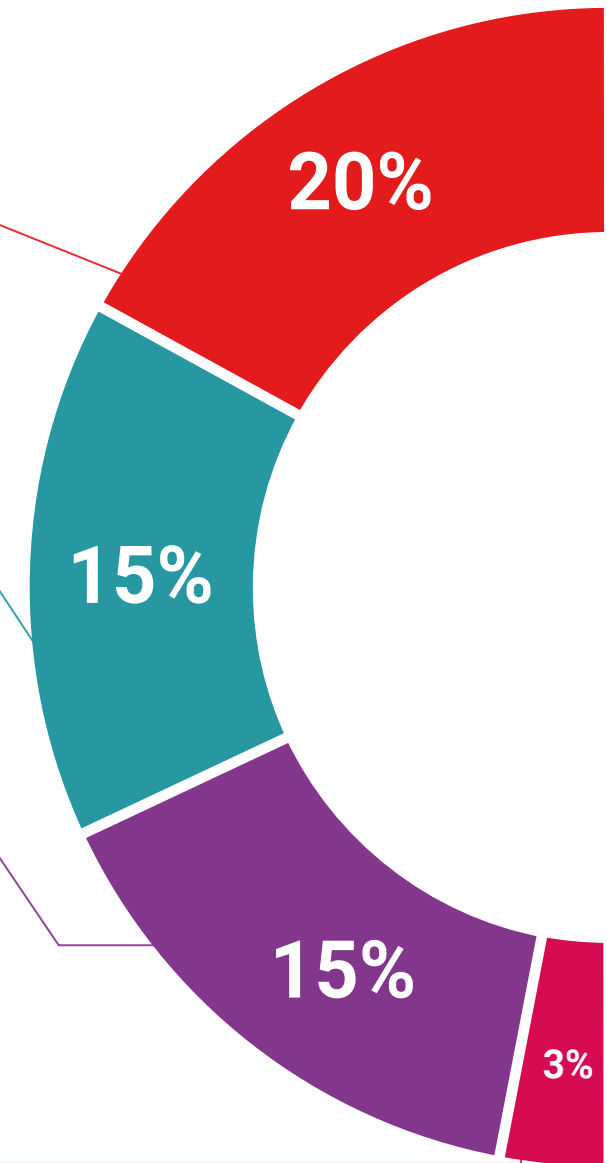
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

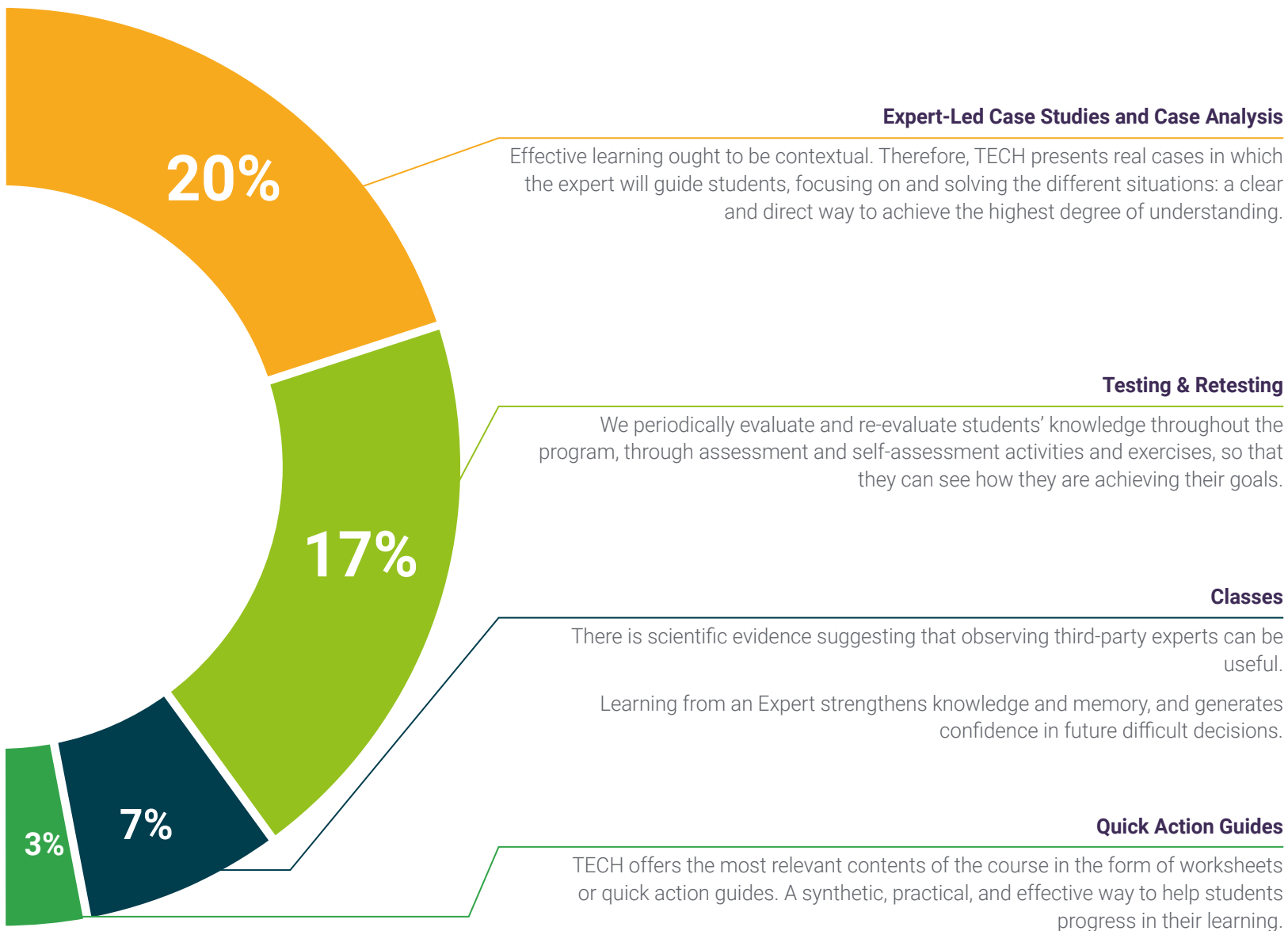
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



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.





07 Certificate

The Master's Degree in Enology guarantees students, in addition to the most rigorous and up-to-date education, access to a Master's Degree diploma issued by TECH Global University.



“

Successfully complete this program and receive your university qualification without having to travel or fill out laborious paperwork”

This private qualification will allow you to obtain a **Master's Degree diploma in Enology** 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.

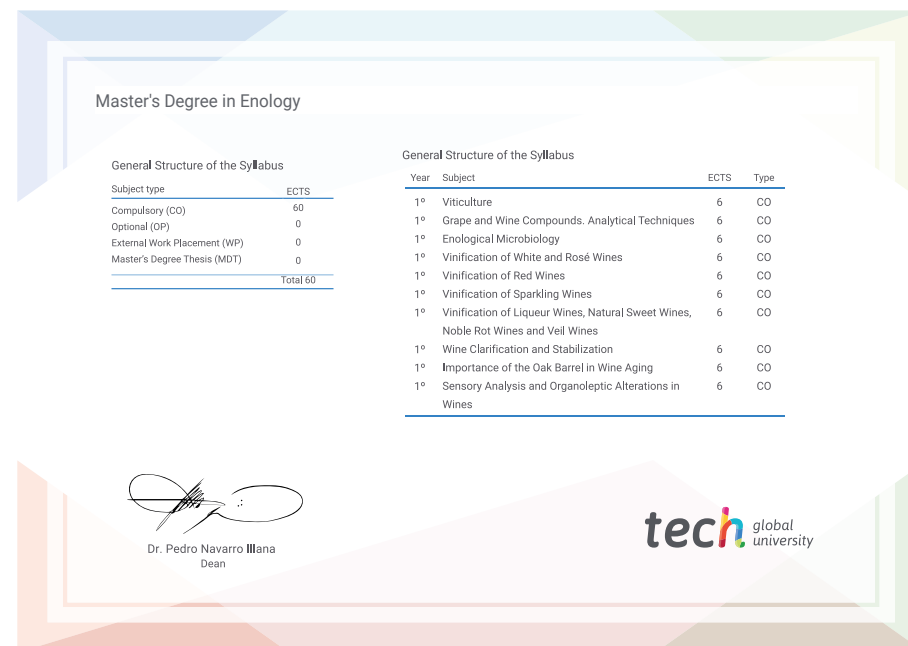
This **TECH Global University** private qualification, is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

Title: **Master's Degree in Enology**

Modality: **online**

Duration: **12 months**

Accreditation: **60 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
virtual classroom



Master's Degree Enology

- » Modality: online
- » Duration: 12 months
- » Certificate: TECH Global University
- » Accreditation: 60 ECTS
- » Schedule: at your own pace
- » Exams: online

Master's Degree

Enology

