

Postgraduate Certificate

Food Quality and Safety Regulations





Postgraduate Certificate

Food Quality and Safety Regulations

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

Website: www.techtute.com/us/nutrition/postgraduate-certificate/food-quality-safety-regulations

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01

Introduction

Food safety is necessary to comply with quality and safety regulations in the products we consume and to avoid endangering citizens, so a series of food regulations must be followed. With this program, nutritionists will acquire solid knowledge in the field that will allow them to adequately perform their functions according to current regulations. Throughout this program, students will be introduced to the legal instrument necessary to legislate in the food sector, applicable to both natural and processed products. As a result, students will gain in-depth knowledge of the food legislation and applicable standardization in the industry, including legislative structure and the capacity to apply and advise in the different companies of the sector.





Learn more about food legislation and the latest food quality and safety regulations to do your job correctly and avoid potential health hazards”

Food legislation is a highly relevant aspect prior to the commercialization of any product derived from the food industry. That is why TECH Global University offers this Postgraduate Certificate in Food Quality and Safety Regulations, which will provide students with a broad body of knowledge of current international regulations in food quality and safety.

Throughout the program, students will be introduced to the legal instrument necessary to legislate in the food sector, applicable to both natural and processed products. As a result, students will gain in-depth knowledge of food legislation and applicable standardization in the industry, including legislative structure and the capacity to apply and advise in the different companies of the sector.

The teachers on the Postgraduate Certificate are university professors and professionals from various disciplines of nutrition and food Industries, the use of analytical and instrumental techniques for quality control, the prevention of accidental and intentional contamination and fraud, regulatory outlines for food safety certification (Food Safety / Food Integrity) and traceability (Food Defence y Food Fraud / Food Authenticity). In addition, they are experts in food legislation and quality and safety regulations.

This **Postgraduate Certificate in Food Quality and Safety Regulations** contains the most complete and up-to-date scientific program on the market. The most important features of the program include:

- » Case studies presented by experts in food safety in the area of nutrition
- » 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
- » News on Food Safety and Quality Regulations
- » Practical exercises where self-assessment can be used to improve learning
- » 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



The most complete and up-to-date content on the market in terms of quality and safety regulations condensed into a Postgraduate Certificate designed for nutritionists”

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This Postgraduate Certificate is the best investment you can make when selecting a refresher program to update your knowledge of Food Quality and Safety Regulations”

Its teaching staff includes professionals in the food industry, both academic and professional, who focus their knowledge and experience on nutrition and, specifically, on the application of food quality and safety regulations.

The multimedia content, developed with the latest educational technology, will provide professionals with situated and contextual learning, i.e., a simulated environment that will provide immersive learning programmed to learn in real situations.

This program is designed around Problem-Based Learning, whereby students must try to solve the different professional practice situations that arise throughout the program. To that end, professionals will be assisted by a novel interactive video system developed by renowned and experienced experts in Food Quality and Safety Regulations.

Master existing international regulations, both nationally and internationally, of quality and safety in food for consumer safety.

TECH offers you this 100% online Postgraduate Certificate so you can balance it with your work at the same time as you expand your knowledge of the latest developments in the sector.



02 Objectives

This program in Food Quality and Safety Regulations is designed to facilitate professional performance based on the latest advances in the sector regarding food safety legislation. All this, in an entirely online format and by means of the most complete theoretical and practical contents in the sector. During the Postgraduate Certificate, professionals will address the main interventions specialists conduct in the area of food safety, a matter of the utmost importance nowadays. That way, nutritionists will develop high competences in this regard, with the certainty of carrying out the protocols as effectively and safely as possible, guaranteed by TECH.





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Get a successful certification that endorses you as a nutritionist concerned about food quality and safety”



General Objectives

- » Analyze the principles of international food legislation and evolution to 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





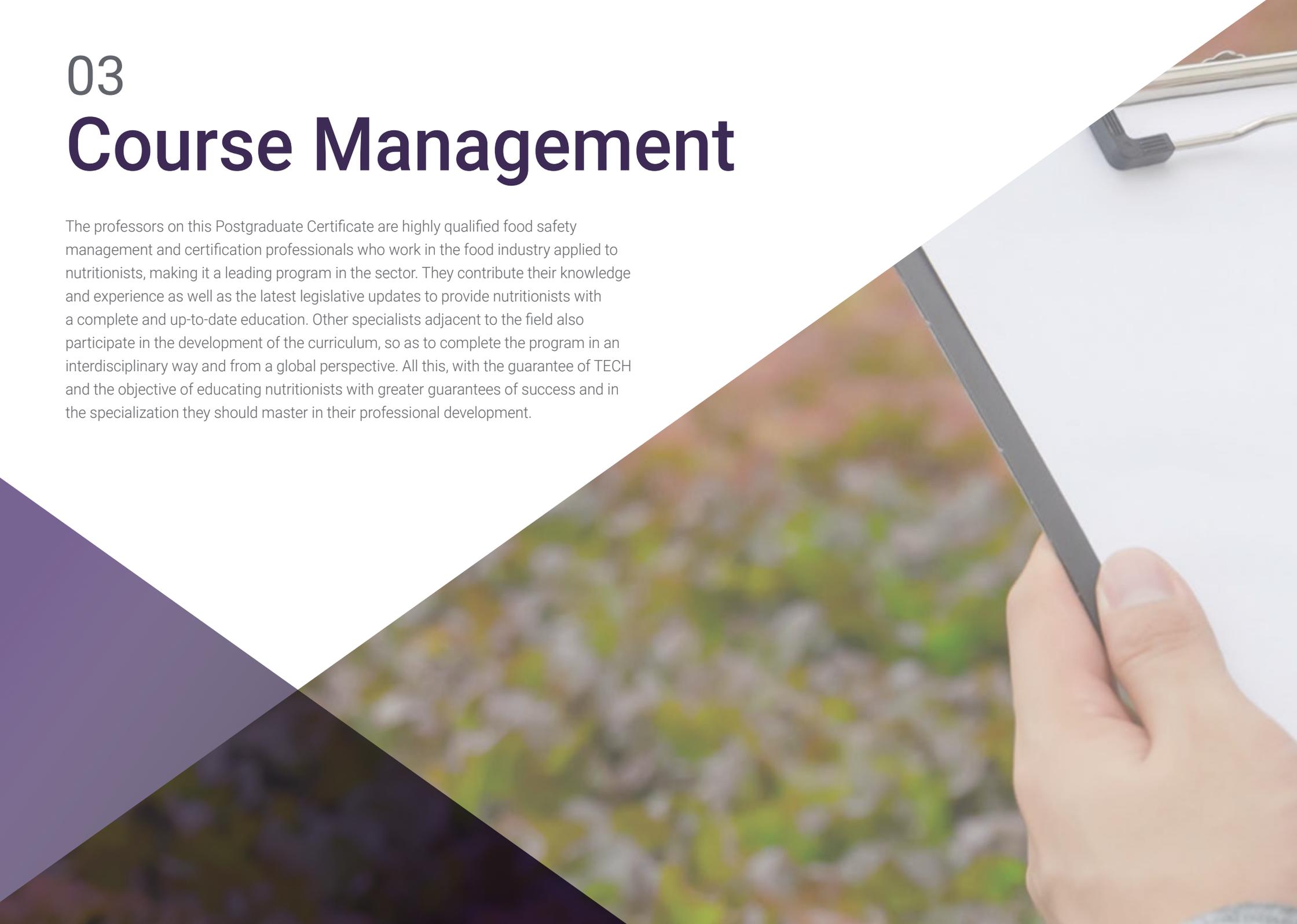
Specific Objectives

- » Define the fundamentals of food legislation
- » Describe and develop the main international and European organizations in the field of food safety, as well as determine their competencies
- » Analyze the food safety policy in the European 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

03

Course Management

The professors on this Postgraduate Certificate are highly qualified food safety management and certification professionals who work in the food industry applied to nutritionists, making it a leading program in the sector. They contribute their knowledge and experience as well as the latest legislative updates to provide nutritionists with a complete and up-to-date education. Other specialists adjacent to the field also participate in the development of the curriculum, so as to complete the program in an interdisciplinary way and from a global perspective. All this, with the guarantee of TECH and the objective of educating nutritionists with greater guarantees of success and in the specialization they should master in their professional development.





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The best possible team has created this Postgraduate Certificate so that all nutritionists can opt for a qualification that is essential in today's sector”

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

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 at the 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)



04

Structure and Content

This Postgraduate Certificate has been designed from a valid and up-to-date perspective for nutritionists to apply the knowledge acquired in their daily work, in addition to keeping abreast of current food safety and quality protocols in the sector. It has been designed by experts whose mastery of new technologies and experience in case studies have been applied in the development of the contents of this program. It is an essential course for workers in this sector today, so all the content has been synthesized in a block that condenses the relevant information on food legislation and quality and safety regulations.



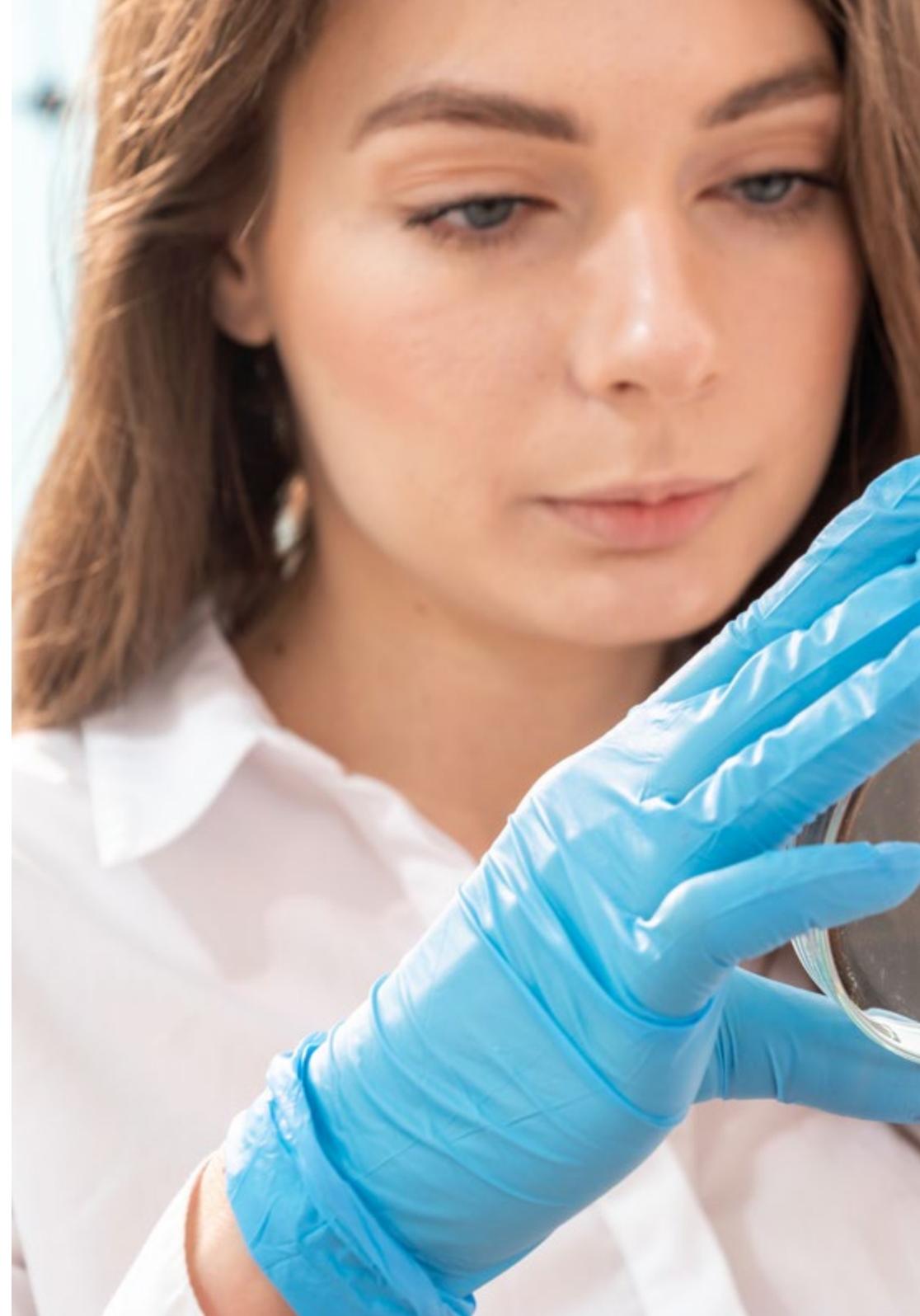


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Get up to date and master the legislative field applied to the food industry at a global level to understand current events”

Module 1. Food Legislation and Quality and Safety Regulations

- 1.1. International Food Legislation. International Organizations
 - 1.1.1. Food and Agriculture Organization of the United Nations (FAO)
 - 1.1.2. World Health Organisation (WHO)
 - 1.1.3. Codex Alimentarius Commission
 - 1.1.4. World Trade Organization
- 1.2. European Food Legislation
 - 1.2.1. European Food Legislation
 - 1.2.2. White Paper on Food Safety
 - 1.2.3. Principles of Food Legislation
 - 1.2.4. General Requirements of Food Legislation
 - 1.2.5. Procedures
 - 1.2.6. European Food Safety Authority (EFSA)
- 1.3. In-Company Food Safety Management
 - 1.3.1. Responsibilities
 - 1.3.2. Authorization
 - 1.3.3. Certifications
- 1.4. Horizontal Food Legislation. Part 1
 - 1.4.1. General Hygiene Regulations
 - 1.4.2. Water for Public Consumption
 - 1.4.3. Official Control of Foodstuffs
- 1.5. Horizontal Food Legislation. Part 2
 - 1.5.1. Storage, Preservation and Transportation
 - 1.5.2. Materials in Contact with Food
 - 1.5.3. Food Additives and Flavorings
 - 1.5.4. Contaminants in Food





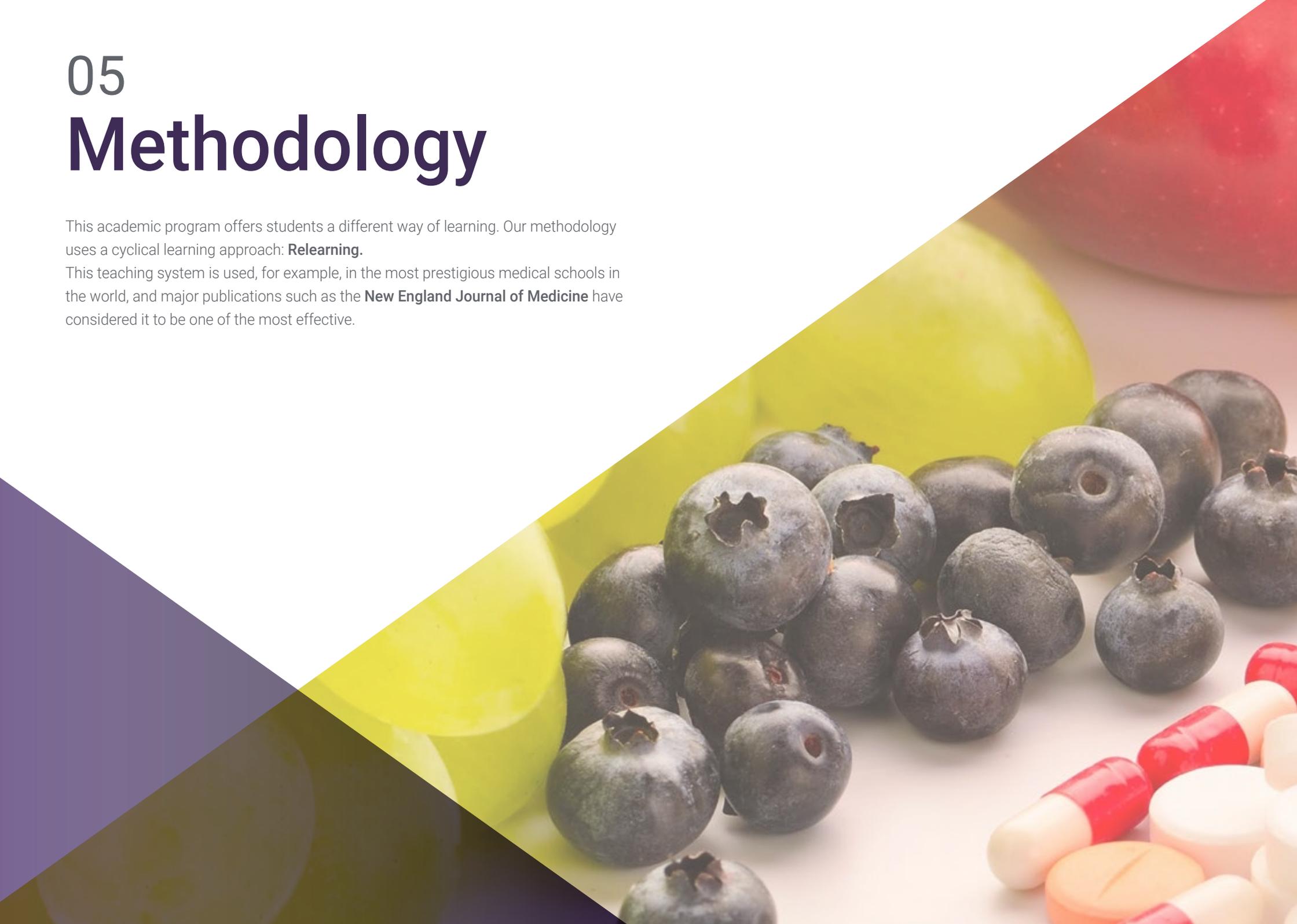
- 1.6. Vertical Food Legislation: Products of Plant Origin
 - 1.6.1. Vegetables and By-Products
 - 1.6.2. Fruits and Derivatives
 - 1.6.3. Cereals
 - 1.6.4. Legumes
 - 1.6.5. Edible Vegetable Oils
 - 1.6.6. Edible Fats
 - 1.6.7. Seasonings and Spices
- 1.7. Vertical Food Legislation: Animal Products
 - 1.7.1. Meat and Meat Derivatives
 - 1.7.2. Fish Products
 - 1.7.3. Milk and Dairy Products
 - 1.7.4. Eggs and Egg Products
- 1.8. Vertical Food Legislation: Other Products
 - 1.8.1. Stimulant Foods and Derivatives
 - 1.8.2. Beverages
 - 1.8.3. Prepared Dishes

05

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.





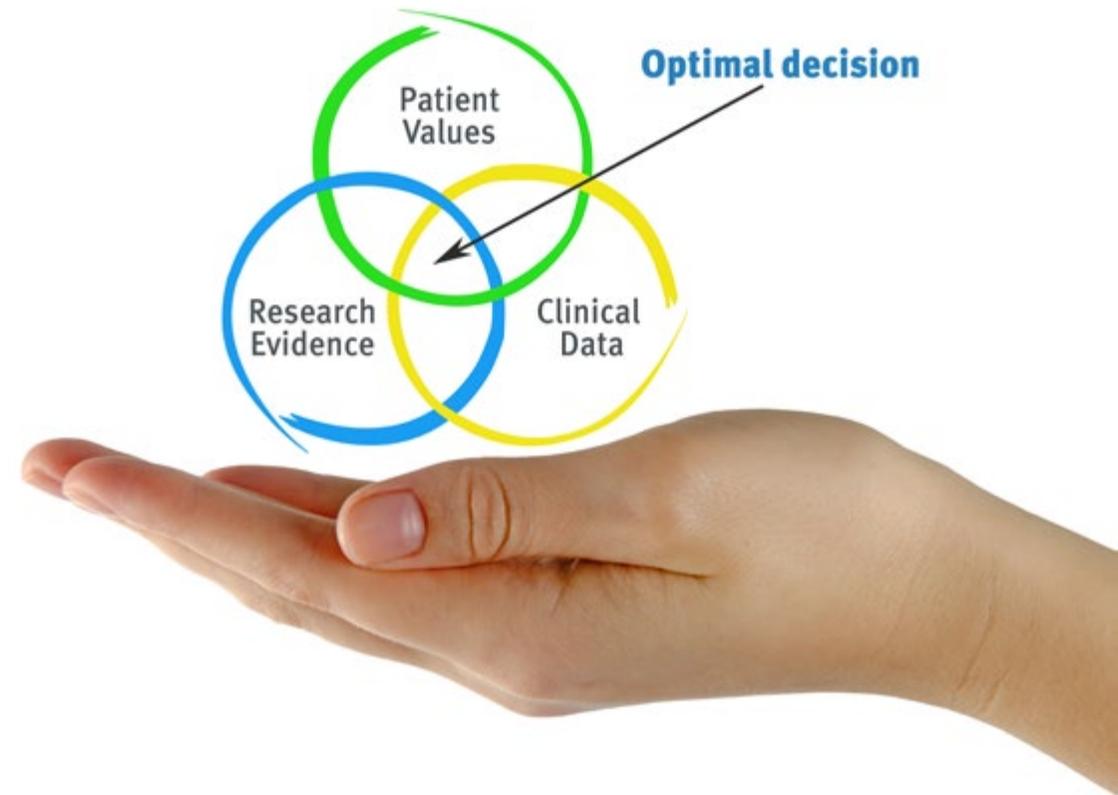
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Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

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.

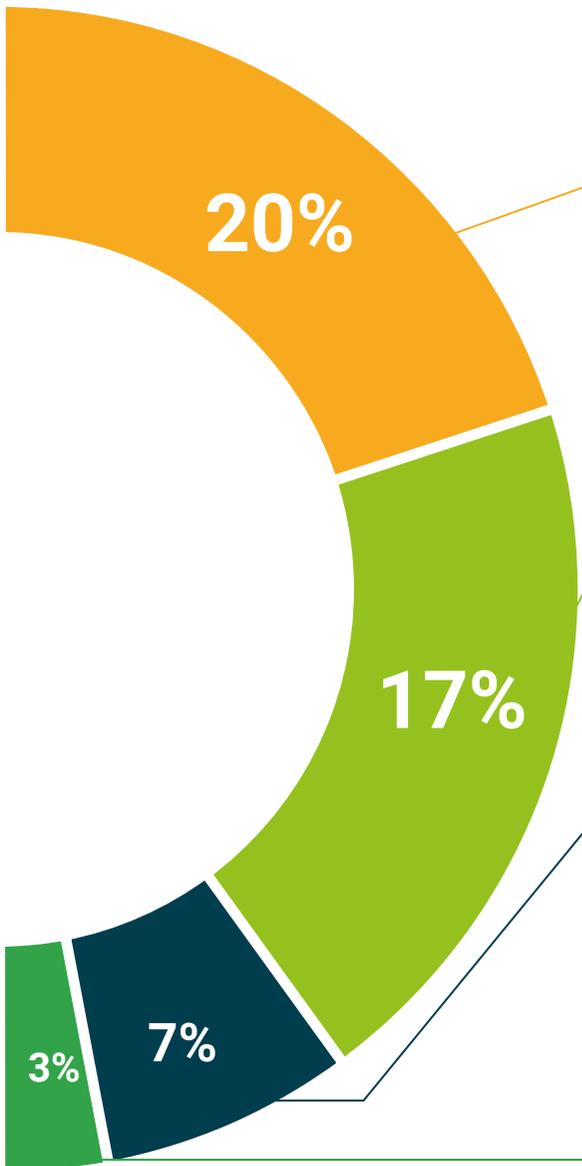
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



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 Certificate in Food Quality and Safety Regulations guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Global University.





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 Certificate in Food Quality and Safety Regulations** endorsed by **TECH Global University**, the world's largest online university.

TECH Global University is an official European University publicly recognized by the Government of Andorra ([official bulletin](#)). Andorra is part of the European Higher Education Area (EHEA) since 2003. The EHEA is an initiative promoted by the European Union that aims to organize the international training framework and harmonize the higher education systems of the member countries of this space. The project promotes common values, the implementation of collaborative tools and strengthening its quality assurance mechanisms to enhance collaboration and mobility among students, researchers and academics.

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

Title: **Postgraduate Certificate in Food Quality and Safety Regulations**

Modality: **online**

Duration: **6 weeks**

Accreditation: **6 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.

future
health confidence people
education information tutors
guarantee accreditation teaching
institutions technology learning
community commitment
personalized service innovation
knowledge present
development languages
virtual classroom



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