Postgraduate Certificate Pig Nutrition and Diet for Nutritionists



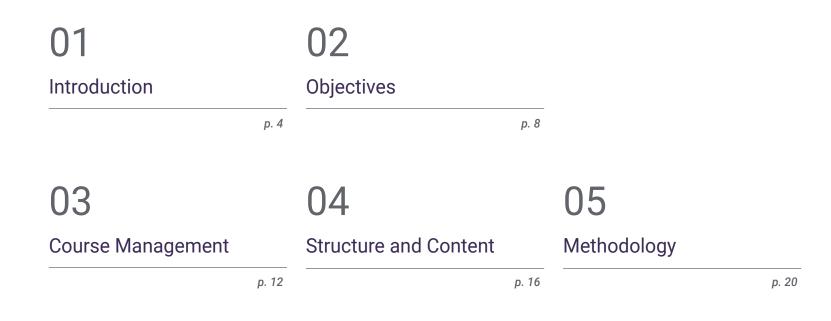


Postgraduate Certificate Pig Nutrition and Diet for Nutritionists

- » Modality: online
- » Duration: 6 weeks
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online

Website: www.techtitute.com/us/nutrition/postgraduate-certificate/pig-nutrition-diet-nutritionists

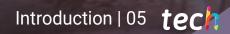
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06 Certificate

01 Introduction

This program is an ambitious, broad, structured and interconnected proposal which covers everything from the fundamental and relevant principles of nutrition to pig feed manufacturing. A program that includes all the high-level features of a scientific, educational and technological program.



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Become one of the most demanded professionals of the moment: obtain your qualification from our Postgraduate Certificate in Pig Nutrition and Diet for Nutritionists.

tech 06 | Introduction

This Postgraduate Certificate in Pig Nutrition and Diet for Nutritionists is unique given its level of specialization and the logical learning sequence in which the content is organized.

This Postgraduate Certificate develops the main aspects related to the digestive physiology, nutrition and diet of pigs, their anatomical and physiological differences with respect to the other species studied, which allows them to have, as their main characteristic, the capacity to produce protein from different raw materials, even those considered of low nutritional value.

It is a resource designed for professionals to update and perfect their technical and practical knowledge in this field. A comprehensive and effective Postgraduate Certificate that will help you to achieve a higher level of skills.

Its ultimate goal is to specialize and update Professionals in the most advanced technical and scientific aspects of Animal Nutrition and Feeding.

Knowledge that enables the incorporation, integration and specialization in one of the most important sectors of animal production in the current day. It is a sector with the greatest demand for professionals and need for specialization.

This **Postgraduate Certificate in Pig Nutrition and Diet for Nutritionists** contains the most complete and up-to-date Educational program on the market. The most important features of the program include:

- The latest technology in online teaching software
- A highly visual teaching system, supported by graphic and schematic contents that are easy to assimilate and understand
- Practical cases presented by practising experts
- State-of-the-art interactive video systems.
- Teaching supported by telepractice
- Continuous updating and recycling systems
- Autonomous learning: full compatibility with other occupations
- Practical exercises for self-evaluation and learning verification
- Support groups and educational synergies: questions to the expert, debate and knowledge forums.
- Communication with the teacher and individual reflection work
- Content that is accessible from any fixed or portable device with an Internet connection
- Supplementary documentation databases are permanently available, even after the program

Benefit from the experience of active professionals, experts in Animal Nutrition and Veterinary Medicine"

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A Postgraduate Certificate that will enable you to work in food production sectors for or from animals, with the solvency of a highlevel professional"

Our teaching staff is made up of professionals from different fields related to this specialty. In this way we ensure that we deliver the educational update we are aiming for. A multidisciplinary team of professionals trained and experienced in different environments, who will cover the theoretical knowledge in an efficient way, but, above all, will put the practical knowledge derived from their own experience at the service of the Postgraduate Certificate: one of the differential qualities of this program.

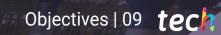
This mastery of the subject matter is complemented by the effectiveness of the methodology used in the design of this Postgraduate Certificate. Developed by a multidisciplinary team of e-learning experts, it integrates the latest advances in educational technology. This way, you will be able to study with a range of comfortable and versatile multimedia tools that will give you the operability you need in your training.

The design of this program is based on Problem-Based Learning: an approach that conceives learning as a highly practical process. To achieve this remotely, we will use telepractice learning: with the help of an innovative interactive video system, and learning from an expert, you will be able to acquire the knowledge as if you were actually dealing with the scenario you are learning about. A concept that will allow you to integrate and fix learning in a more realistic and permanent way.

With a methodological design based on proven teaching techniques, this Postgraduate Certificate in Pig Nutrition and Diet for Nutritionists will take you through different teaching approaches to allow you to learn in a dynamic and effective way.

02 **Objectives**

Our objective is to train highly qualified professionals for the working An objective that is complemented, moreover, in a global manner, by promoting human development that lays the foundations for a better society. This objective is focused on helping medical professionals reach a much higher level of expertise and control. An easily attainable goal thanks to this highly intensive and detailed program.



If your objective is to broaden your skill set to include new paths to success and development, this is the Postgraduate Certificate for you: a training that aspires to excellence"

tech 10 | Objectives



General Objectives

- Determine the properties, use and metabolic transformations of nutrients in relation to the nutritional needs of an animal.
- Provide clear and practical tools so that the Professional can identify and classify the different diets available in the region, and have more elements of judgment to make the most appropriate decision in terms of differential costs, etc.
- Posit a series of technical arguments which allow for a better quality of diet and nutrition and, therefore, improve the end produce (meat or milk).
- Analyze the different raw material components with both positive and negative effects on animal nutrition, and how animals use them for the production of animal protein.
- Identify and understand the different levels of digestibility for each of the various nutritional components according to their origin.
- Analyze the key aspects for the design and creation of diets (food) aimed at achieving the maximum utilization of nutrients by animals intended for animal protein production.
- Provide specialized training on the nutritional requirements for the two main Swine species to be used in animal protein production.
- Develop specialized understanding of the nutritional requirements of the porcine species and the different feeding strategies needed in order to guarantee that they reach the expected welfare and production standards according to their production stage.
- Provide practical, theoretical and specialized knowledge on the physiology of Pig digestive systems.
- Analyze the digestive system of Pigs and their particular way of assimilating nutrients from fiber-rich feeds.

- Analyze the main additive groups used in the food production industry, focused on ensuring the quality and performance of different food products.
- Analyze, in a clear way, how the complete animal feed manufacturing process is developed: the phases and processes which feed undergoes to guarantee its nutritional composition, quality and safety.

Objectives | 11 tech

Complete Enteral Nutritional Formula

1.2 Cal



Specific Objectives

- Perform a complete analysis and appropriate intervention in all aspects of the raising of breeding and fattening pigs.
- Carry out nutritional strategies aimed at achieving zootechnical objectives.
- Know which are the alternative swine feeding strategies.

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

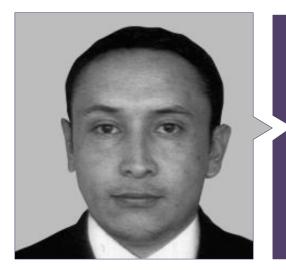
03 Course Management

For our course to be of the highest quality, we are proud to work with a teaching staff of the highest level, chosen for their proven track record. Professionals from different areas and fields of expertise that make up a complete, multidisciplinary team. A unique opportunity to learn from the best.

An impressive teaching staff, made up of professionals from different areas of expertise, will be your teachers during your training: a unique opportunity not to be missed"

tech 14 | Course Management

Management



Dr. Cuello Ocampo, Carlos Julio

- Veterinarian with extensive experience in the areas of Health, Production, Nutrition and Feeding in the line of Poultry, Swine and Cattle Farming
- Master's Degree in Ration Formulation for Productive Species
- Experience in the use and formulation of additives for animal nutrition.
- Experience in farm management and feed mill consulting for the development of balanced feeds.
- Technical Director in Huvepharma NV Laboratories (Bulgaria)

Professors

Dr. Fernández Mayer, Anibal Enrique

- PhD in Veterinary Science
- Postdoctorate of Veterinary Science, with a focus on: Animal Nutrition in Institute of Animal Science (IAS)
- Agricultural Engineer, National University of La Plata (1975-1979), Buenos Aires.

Dr. Ordoñez Gómez, Ciro Alberto

- Animal technician
- Master's in Animal Nutrition for Nutritionists.
- University Professor in the area of animal nutrition focusing on Pigs.

Dr. Páez Bernal, Luis Ernesto

- PhD in Monogastric Nutrition and Production
- Doctor Scientiae in Zootechnics, Nutrition and Monogastric Production. Federal University of Viçosa (UFV), MG, Brazil. 2008, MSc in Zootechnics, Nutrition and Monogastric Production. Federal University of Viçosa (UFV), MG, Brazil. 2004
- Medical nutritionist with a Professional Master's Degree in Monogastric Nutrition and
 Production
- Lecturer

Portillo Hoyos, Diana Paola

• Professional Graduated from the National University of Colombia.



Course Management | 15 tech

Dr. Rodríguez Patiño, Leonardo

• Animal technician Master's in Animal Nutrition for Nutritionists.

Dr. Sarmiento García, Ainhoa

- Phd in Science and Chemical Technology. (09/ 09.2017 / 2019) University of Salamanca,
- University Master's in Innovation of Biomedical Sciences and Health. (10- 10.2015 2016)
 University of León
- Degree in Veterinary Medicine. (09-10.2015 2014) University of León

04 Structure and Content

The contents of this training have been developed by the different experts in this course with a clear purpose: to ensure that our students acquire each and every one of the necessary skills to become true experts in this field.

A complete and well-structured program that will take you to the highest standards of quality and success.

A comprehensive teaching program, structured in well-developed teaching units, oriented towards learning that is compatible with your personal and professional life"

tech 18 | Structure and Content

Module 1. Pig Nutrition and Diet

- 1.1. Productive Phases and Food Programs in Pig Farming
 - 1.1.1. Gestation and Lactation
 - 1.1.2. Replacement Females
 - 1.1.3. Piglet Initiation
 - 1.1.4. Raising Commercial Pigs
 - 1.1.5. Fattening and Completion of Commercial Pigs
- 1.2. Pre-start-up Diets, Nutrition Challenges and Opportunities to Optimize Performance
 - 1.2.1. Nutritional Requirements for Piglets in Maternity and Rearing
 - 1.2.2. Digestibility of Nutrients in Piglet Diets
 - 1.2.3. Special Raw Materials
- 1.3. Simple and Complex Diets for Piglet Performance in Pre-Starting Piglets
 - 1.3.1. Simple Diets
 - 1.3.2. Expected Performance with the Use of Simple Diets in Piglets
 - 1.3.3. Complex Diets
 - 1.3.4. Expected Performance with the Use of Complex Diets in Piglets
 - 1.3.5. Intestinal Integrity in Piglets
- 1.4. Food Programs and Nutritional Needs of Growing Pigs
 - 1.4.1. Stages of Production in Growing Pigs
 - 1.4.2. Food for the Different Phases of Growth
 - 1.4.3. Nutritional Requirements in Growing Pigs
 - 1.4.4. Nutrition Focused on the Intestinal Integrity of Growing Pigs
- 1.5. Food Programs and Nutritional Needs of Fattening and Finishing Pigs
 - 1.5.1. Food for Fattening Pigs
 - 1.5.2. Nutritional Requirements for Fattening Pigs
- 1.6. Nutrition and Food in the First-Time Sow
 - 1.6.1. Understanding the Nutrition of a Replacement Female
 - 1.6.2. Nutritional Requirements for Replacement Females
 - 1.6.3. Nutritional Requirements for First-Time Sows
 - 1.6.4. Gestation in First-Time Sows
 - 1.6.5. Lactation in First-Time Sows





Structure and Content | 19 tech

- 1.7. Nutrition and Food in the Lactating Sows
 - 1.7.1. Ad Libitum Feeding in Lactating Females
 - 1.7.2. Nutritional Requirements for Lactating Females
 - 1.7.3. Requirements According to the Size of the Litter
- 1.8. Nutrition and Food in the Pregnant Sows
 - 1.8.1. Post-weaning Feeding
 - 1.8.1. Food for Different Phases during Gestation
 - 1.8.1. Nutritional Requirements for Pregnant Females
- 1.9. Interactions Between Health, Immune System and Nutrition of Pigs
 - 1.9.1. The Digestive System as Part of the Pigs Immune System
 - 1.9.2. Interaction between Nutrition and Immunity
 - 1.9.3. Nutrition Focused on Improving the Intestinal Health and Integrity
- 1.10. Alternative Nutrition to Reduce the Environmental Impact of Pig Farming
 - 1.10.1. Impact of Nutrition on the Environment
 - 1.10.2. Nutrition Focused on Reducing the Environmental Impact of Pig Slurry



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

05 **Methodology**

This training provides you with a different way of learning. Our methodology uses a cyclical learning approach: *Re-learning*.

This teaching system is used 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.

Discover Re-learning, 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"

tech 22 | Methodology

At TECH we use the Case Method

In a given clinical situation, what would you do? Throughout the program you will be presented with multiple simulated clinical cases based on real patients, where you will have to investigate, establish hypotheses and, finally, resolve the situation. There is abundant scientific evidence on the effectiveness of the method. Nutritionists 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 potential 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.

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 grasp concepts, but also develop their mental capacity by evaluating real situations and applying their knowledge.
- 2. The learning is solidly focused on practical skills that allow the nutritionist to better integrate the knowledge into clinical practice.
- 3. Ideas and concepts are understood more efficiently, given that the example situations are based on real-life.
- 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.



tech 24 | Methodology

Re-Learning Methodology

At TECH we enhance the Harvard case method with the best 100% online teaching methodology available: Re-learning.

Our 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, which represent a real revolution with respect to simply studying and analyzing 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.



Methodology | 25 tech

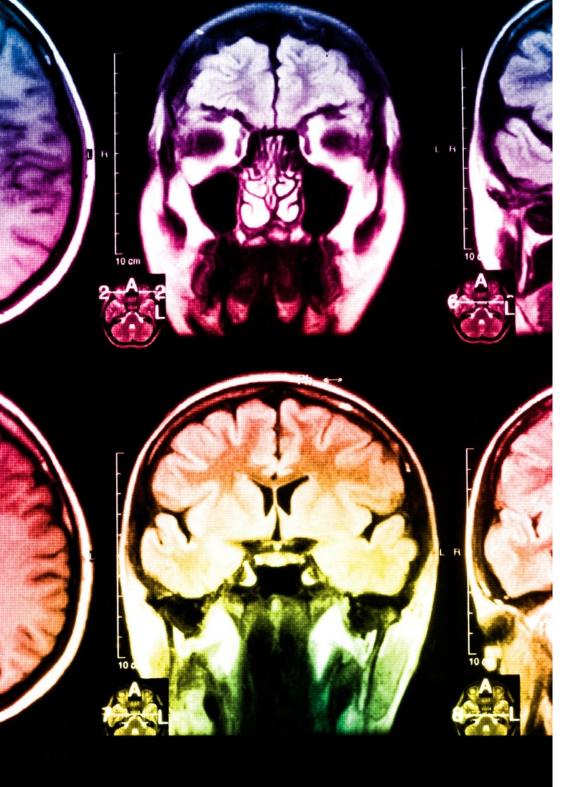
At the forefront of world teaching, the Re-learning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best Spanish-speaking online university (Columbia University).

With this methodology we have have trained more than 45,000 nutritionists with unprecedented success, in all clinical specialties regardless of the workload. All this in a highly demanding environment, where the students have a strong socioeconomic profile and an average age of 43.5 years.

Re-learning 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 to success.

In our program, learning is not a linear process, but rather a spiral (we learn, unlearn, forget, and re-learn). Hence, we combine each of these elements concentrically.

The overall score obtained by our learning system is 8.01, according to the highest international standards.



tech 26 | Methodology

In this program you will have access to the best educational material, prepared with you 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 really specific and precise.

20%

15%

3%

15%

This content is then adapted in an audiovisual format that will create our way of working online, with the latest techniques that allow us to offer you high quality in all of the material that we provide you with.



Nutrition Techniques and Procedures on Video

We introduce you to the latest techniques, the latest educational advances, and the forefront of current nutritional procedures and techniques. All this, in first person, with the maximum rigor, explained and detailed for your assimilation and understanding. And best of all, you can watch them as many times as you want.



Interactive Summaries

We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

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



Additional Reading

Recent articles, consensus documents, international guides... in our virtual library you will have access to everything you need to complete your training.



Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, we will present you with real case developments in which the expert will guide you through focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.

20%

3%

7%

17%



Testing & Re-testing

We periodically evaluate and re-evaluate your knowledge throughout the program, through assessment and self-assessment activities and exercises: so that you can see how you are achieving your 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 our future difficult decisions.



Quick Action Guides

We offer you the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help you progress in your learning.

06 **Certificate**

The Postgraduate Certificate in Pigs Nutrition and Diet for Nutritionists guarantees, in addition to the most rigorous and up-to-date training, access to a Postgraduate Certificate issued by TECH Technological University.



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Add this Postgraduate Certificate in Pig Nutrition and Diet for Nutritionists to your CV and become a highly competitive professional"

tech 30 | Certificate

This **Postgraduate Certificate in Pig Nutrition and Diet for Nutritionists** contains the most complete and up-to-date Educational program on the market.

After passing the evaluations, the student will receive by mail with acknowledgment of receipt the corresponding **Postgraduate Certificate** issued by **TECH Technological University**.

The certificate issued by **TECH Technological University** will express the qualification obtained in the Postgraduate Certificate, and will meet the requirements commonly demanded by labor exchanges, competitive examinations and professional career evaluation committees.

Title: Postgraduate Certificate in Pig Nutrition and Diet for Nutritionists ECTS: 6

Official Number of Hours: 150



*Apostille Convention. In the event that the student wishes to have their paper diploma issued with an apostille, TECH EDUCATION will make the necessary arrangements to obtain it, at an additional cost.

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technological university

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