

Postgraduate Certificate

Bird Nutrition and Diet for Nutritionists





Postgraduate Certificate

Bird 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.techtute.com/in/nutrition/postgraduate-certificate/bird-nutrition-diet-nutritionists

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01 Introduction

The ultimate goal of this Postgraduate Certificate in Nutrition and Diet is to specialize and update nutritionists in the most advanced technical and scientific aspects of Bird Nutrition and Diet.



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

The current world population is estimated to be 7.6 billion people and is expected to increase to 8.6 billion by 2030, making animal nutrition one of the called-upon disciplines to help solve the problem of producing sufficient and economical protein to efficiently and sustainably meet this growing demand.

This comprehensive course covers important topics such as differentiated nutrition in broiler chickens to obtain a higher yield of cuts, special feeds, transport of newly hatched or finished birds prior to slaughter, and that of laying hens, establishing their nutritional requirements according to age and productive stage, nutrition strategies and adequate diet to guarantee the achievement of the expected zootechnical results.

Knowledge that enables the incorporation, integration and specialization for nutritionists 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.



Join the elite, with this highly effective training training and open new paths to help you advance in your professional progress"

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

These are some of its most notable features:

- ♦ Latest technology in online teaching software.
- ♦ 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.
- ♦ Self-regulating 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 course.



A course that will enable you to work in food production sectors for or from animals, with the solvency of a high-level professional"

Our teaching staff is made up of professionals from different fields related to this specialty. In this way, we ensure that we provide you with the training 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 course: one of the differential qualities of this course.

This mastery of the subject matter is complemented by the effectiveness of the methodology used in the design of this Postgraduate Diploma. 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: 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.

Become one of the most demanded professionals of the moment: learn from our Postgraduate Certificate in Bird Nutrition and Diet for Nutritionists.



02 Objectives

Our objective is to train highly qualified professionals for work experience. 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. A goal that you will be able to achieve thanks to a highly intensive and detailed course.





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



General Objective

- ♦ 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 foods that are available in the region and have better elements of judgement to make the most appropriate decision in terms of differential costs, etc.diferenciales, etc.
- ♦ Propose 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 of 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.
- ♦ To 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 Ruminat digestive systems.
- ♦ Analyze the digestive system of ruminants and their particular way of assimilating nutrients from fiber-rich foods.
- ♦ 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.



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



Specific Objectives

- ♦ Establish the nutritional requirements and the feeding programs for broiler chickens
- ♦ Specify the nutritional requirements of laying hens (commercial eggs).
- ♦ Specify the nutritional requirements and feeding programs in confusion matrices
- ♦ Identify the critical phases of broilers and layers and the adjustments that can be implemented through the use of special diets
- ♦ Establish the different nutritional strategies used to manage challenges such as heat stress and shell quality
- ♦ Analyze the Nutritional Profiles and Strategies that allow higher yield of meat cuts and modification of egg size
- ♦ Determine the different production phases in commercial poultry farming by species
- ♦ Compile the different feeding programs in commercial poultry farming
- ♦ Apply different strategies in the application of feeding programs focused on guaranteeing zootechnical results.

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.



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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”

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. 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 development and formulation consulting.
- ♦ Technical Director in Huvepharma NV Laboratories (Bulgaria)

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. 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



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 veterinary with a Master's Degree in Monogastric Nutrition and Production
- ♦ Lecturer

Dr. Ordoñez Gómez, Ciro Alberto

- ♦ Animal technician
- ♦ Master's Degree in Animal Nutrition.
- ♦ University Professor in the area of animal nutrition with emphasis on ruminants.

Portillo Hoyos, Diana Paola

- ♦ Professional Graduated from the National University of Colombia.

Dr. Rodríguez Patiño, Leonardo

- ♦ Animal technician with a Master's Degree in Animal Nutrition.

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.



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

Module 1. Bird Nutrition and Diet

- 1.1. Broiler Chickens, Feeding Programs and Nutritional Requirements.
 - 1.1.1. Genetic Evolution and Changes in Nutritional Requirements
 - 1.1.2. Food Programs
 - 1.1.3. Nutritional Requirements in the Main Genetic Lines
 - 1.1.4. Nutrition by Gender
 - 1.1.5. Nutritional Strategies to Reduce Environmental Impact
- 1.2. Special Food for Broiler Chickens.
 - 1.2.1. Transport Feed (from Hatchery to Farm)
 - 1.2.2. Pre-Starter Food
 - 1.2.3. Finishing Food
- 1.3. Nutritional Strategies to Improve the Quality of a Whole Chicken
 - 1.3.1. Production Focus: Whole Chicken or Chicken Pieces
 - 1.3.2. Feeding Program for Chicken Pieces
 - 1.3.3. Nutritional Adjustments for Increased Chicken Breast Yield
 - 1.3.4. Strategies to Ensure the Quality of Fresh or Chilled Whole Chickens.
- 1.4. Pullet Chickens, Feeding Programs and Nutritional Requirements.
 - 1.4.1. Nutritional Program According to Age and Performance
 - 1.4.2. Nutritional Specifications of Pullet Diets
 - 1.4.3. Factors Affecting the Performance and Optimization of Nutrient Consumption
- 1.5. Pre-Posture Diet
 - 1.5.1. What the Purpose of a Pre-Posture Diet Is
 - 1.5.2. Supply Period
 - 1.5.3. Nutritional Profile of the Pre-Posture Diet
 - 1.5.4. Calcium and Phosphorus in Pre-Posture Diet
- 1.6. Layer Hens, Feeding Programs and Nutritional Requirements
 - 1.6.1. Posture Stages and Characteristics
 - 1.6.2. Staged Feeding Program
 - 1.6.3. Nutritional Requirements
 - 1.6.4. Consumption Models
 - 1.6.5. Food Texture
 - 1.6.6. Egg Size





- 1.7. Nutrition and Egg Shell
 - 1.7.1. Importance of Shell Quality
 - 1.7.2. Formation of the Shell
 - 1.7.3. Factors Which Affect a Good Quality Shell
 - 1.7.4. Nutritional Strategies and the Additives to Safeguard the Quality of the Shell
- 1.8. Confusion Matrices, Feeding Programs and Nutritional Requirements.
 - 1.8.1. Development Stages of the Breeder
 - 1.8.2. Feeding Program for Chicks
 - 1.8.3. Nutritional Requirements of Chicks
 - 1.8.4. Nutritional Program for Breeding Adults
 - 1.8.5. Male Nutrition
 - 1.8.6. Nutrition and Hatchability
- 1.9. Nutritional Strategies and the Additives for the Intestinal Health of the Poultry.
 - 1.9.1. Importance of Intestinal Health and Integrity
 - 1.9.2. Aspects Which Challenge the Intestinal Integrity
 - 1.9.3. Nutritional Strategies to Safeguard Intestinal Health
 - 1.9.4. Additives and Programs for Intestinal Health
- 1.10. Caloric Stress and Nutritional Strategies
 - 1.10.1. Physiology and Caloric Stress
 - 1.10.2. Nutrition and Endogenous Heat Production
 - 1.10.3. Electrolyte Balance
 - 1.10.4. Physiological Mechanisms of Heat Dissipation in Birds
 - 1.10.5. Nutritional Strategies to Help Combat Caloric Stress

05 Methodology

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



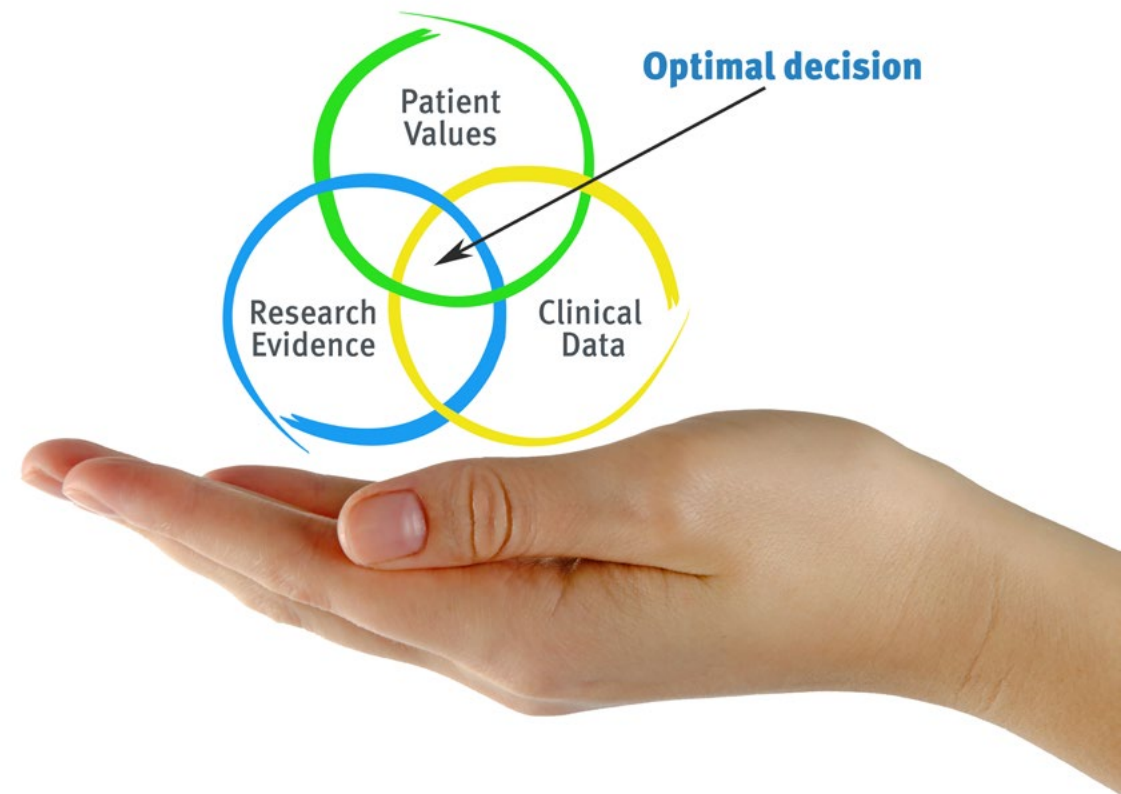
“

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”

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. Gervas, 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.

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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 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.
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.



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.



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 socio-economic 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 specialization, 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.



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.

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

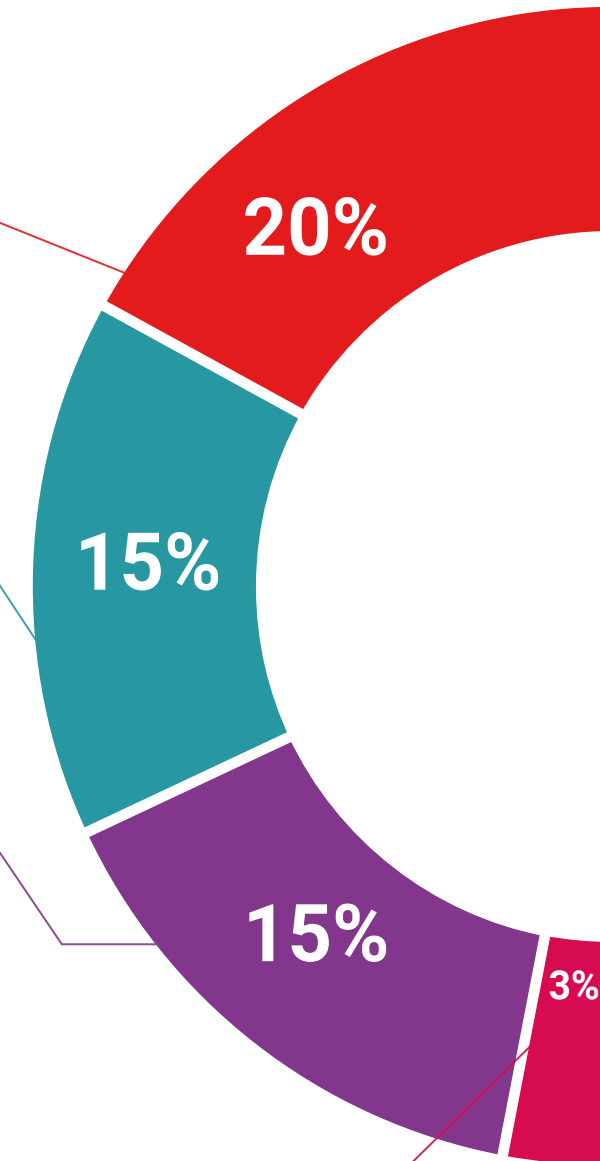
We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

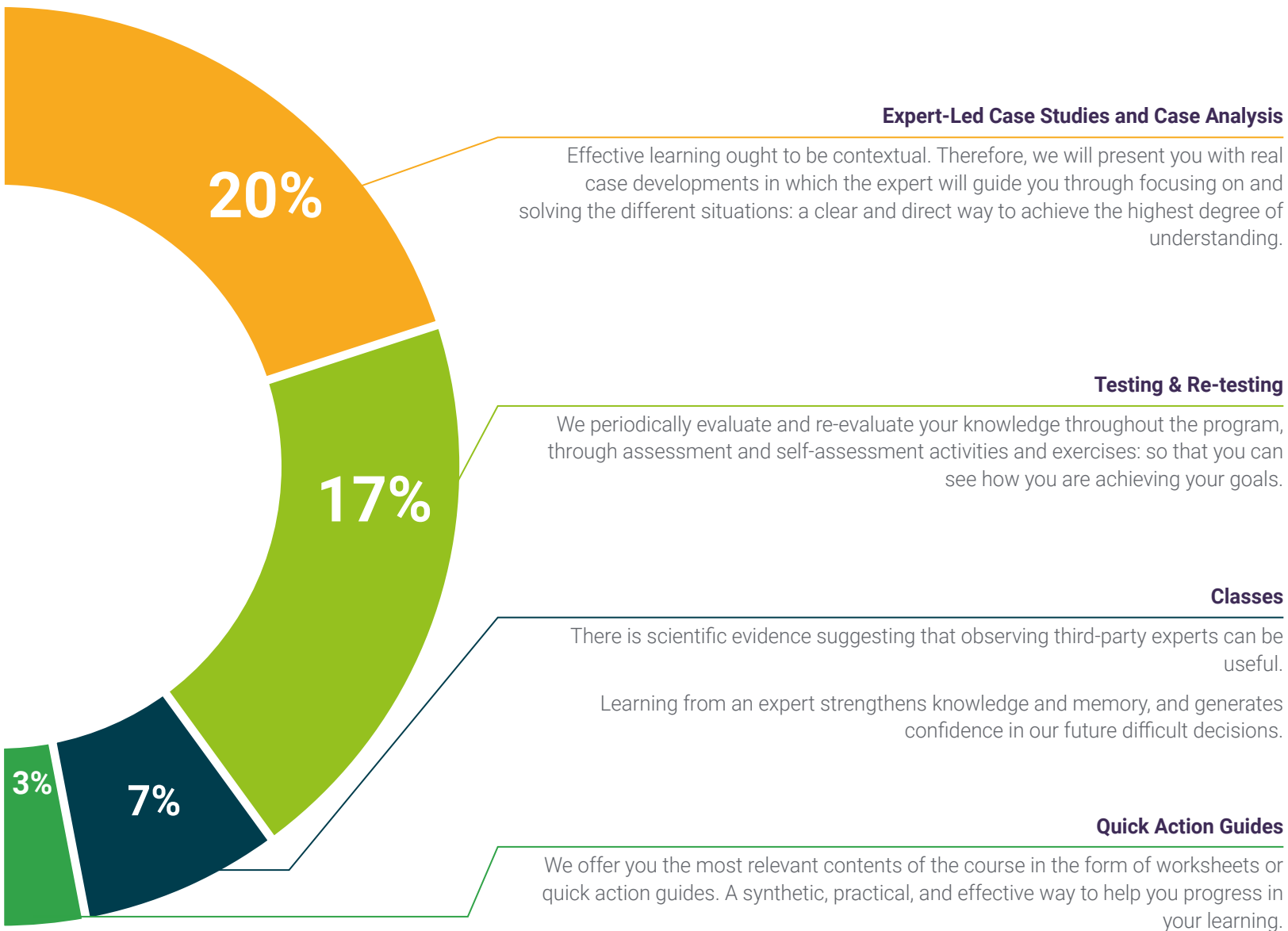
This unique specialization system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



Additional Reading

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





06 Certificate

Through a different and stimulating learning experience, you will be able to acquire the necessary skills to take a big step in your training. An opportunity to progress, with the support and monitoring of a modern and specialized university, which will propel you to another professional level.



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Add to your qualifications this Postgraduate Certificate in Bird Nutrition and Diet for Nutritionists: a highly valued certificate for any professional in this field”

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

After students have passed the assessments, they will receive their Postgraduate Certificate issued by **TECH Technological University** and sent by certified mail.

The certificate issued by **TECH Technological University** will reflect the qualification obtained through the Postgraduate Certificate and it meets the requirements commonly demanded by labor exchanges, competitive examinations, and professional from career evaluation committees.

Title: **Postgraduate Certificate in Bird Nutrition and Diet for Nutritionists**

ECTS: **6**

Official Number of Hours: **150**



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



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