

Postgraduate Diploma Food Parasitology





Postgraduate Diploma Food Parasitology

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

Website: www.techtitute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma-food-parasitology

Index

01

Introduction

p. 4

02

Objectives

p. 8

03

Structure and Content

p. 12

04

Methodology

p. 20

05

Certificate

p. 28

01

Introduction

The prevention of diseases caused by the presence of parasites in seafood, vegetables, meat and dairy products continues to generate important advances, thus contributing to discovering the causes of certain gastrointestinal pathologies. These advances have led to an improvement in the technological tools used in food analysis, as well as to a boost in risk control systems. These progresses are of great interest for nutrition professionals and of direct application in their daily practice. For this reason, this 100% online program has been developed, which will allow you to be aware of the latest developments in microbiology, the advances in the detection of parasites in food products or the quality requirements demanded in this industry. All this through a multimedia content that you can access comfortably whenever you want, from a device with Internet connection.





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In only 6 months you will be updated on the latest scientific findings in the field of Food Parasitology and control measures”

In recent years, society has become more aware of the dangers to its health of poor hygiene in the treatment of food or its consumption without proper safety measures. Striking cases such as anisakis and the resulting consequences on people's physical condition have led to greater awareness in this field. However, authorities around the world are currently implementing strict sanitary controls from the farm to the consumer's own table.

In addition to this reality, the scientific community is continuously working on the detection of parasites such as Trichinella, Toxoplasma and Giardia, present in meat, poultry and water. The progress achieved in this field and its relevance make it essential that its knowledge is available to nutrition professionals. That is why TECH has created this Postgraduate Diploma in Food Parasitology, which will take the specialists to deepen over 6 months by the most recent scientific evidence in the world of microbiology, risk control systems or the main preventive measures currently adopted with respect to microbiological and parasitological contamination of food.

A program with the latest information, which is offered through an syllabus with a global vision and complemented with innovative multimedia content based on video summaries, videos in detail or essential readings. This will allow students to delve more easily into the latest analytical techniques used in the detection of parasites, the main diseases by their presence in food or the current international standard and application in the food industry.

Thus, this program is an excellent opportunity for the Nutrition professionals to study a Postgraduate Diploma, comfortably at any time of the day and from an electronic device with Internet connection. In addition, you have the freedom to distribute the teaching load according to your needs, which will allow you to more easily reconcile a university education with work and / or personal responsibilities.

This **Postgraduate Diploma in Food Parasitology** contains the most complete and up-to-date scientific program on the market. The most important features include:

- The development of case studies presented by experts in Food Technology
- The graphic, schematic and practical contents with which it is conceived scientific and practical information on those 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 assignments
- Content that is accessible from any fixed or portable device with an Internet connection



This program is designed for you to combine your work as a nutritionist with a university degree, which is at the academic forefront"

“

This 450-hour program will provide you with the most recent advances in the techniques used for food analysis and traceability detection in the food chain”

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.

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

The design of this program focuses on Problem-Based Learning, by means of which the professionals must try to solve the different professional practice situations that are presented throughout the academic course. For this purpose, the students will be assisted by an innovative interactive video system created by renowned experts.

A university program that will allow you to update your knowledge on the importance of food-borne parasites.

The specialists who are part of this university program will provide you with case studies whose knowledge you will be able to integrate into your daily practice.



02 Objectives

Thanks to this qualification developed by specialists rigorously selected by TECH, the nutrition professionals will be able to be up to date in Food Parasitology. These goals can be achieved more easily thanks to the multimedia content that will bring them closer to the advances in the detection of parasites that cause foodborne diseases or the latest tools used to improve the management of product safety.



“

Access the resource library and delve into the latest information on parasitological risk assessment throughout the food chain”



General Objectives

- Recognize the sanitary and preventive importance of cleaning, disinfection, disinsecting and pest control programs in the food chain
- Collaborate in the implementation of quality systems
- Identify and apply the main techniques for sampling and identification of parasites in food
- Value and understand the current importance of parasites and their relationship with food/nutrition



This university program will allow you to delve into the quality and hygiene requirements demanded of the food industry, as well as the steps involved in the approval of suppliers”





Specific Objectives

Module 1. Microbiology and Food Hygiene

- ♦ Learn the main transformative, pathogenic and beneficial microorganisms in food
- ♦ Establish the beneficial effects of microorganisms in the field of food
- ♦ Identify and understand the most important elements of a microbiology laboratory
- ♦ Apply techniques for the detection of microorganisms in food

Module 2. Food Parasitology

- ♦ Know the microbiology and parasitology concepts and procedures relevant to the food industry
- ♦ Identify, analyze and evaluate parasitological risks throughout the food chain, from raw material collection to the distribution of the processed product to the final consumer
- ♦ Analyze and understand the main preventive measures with respect to microbiological and parasitological contamination of food at any stage of the food chain
- ♦ Know and identify the main food-borne parasites that cause human illnesses

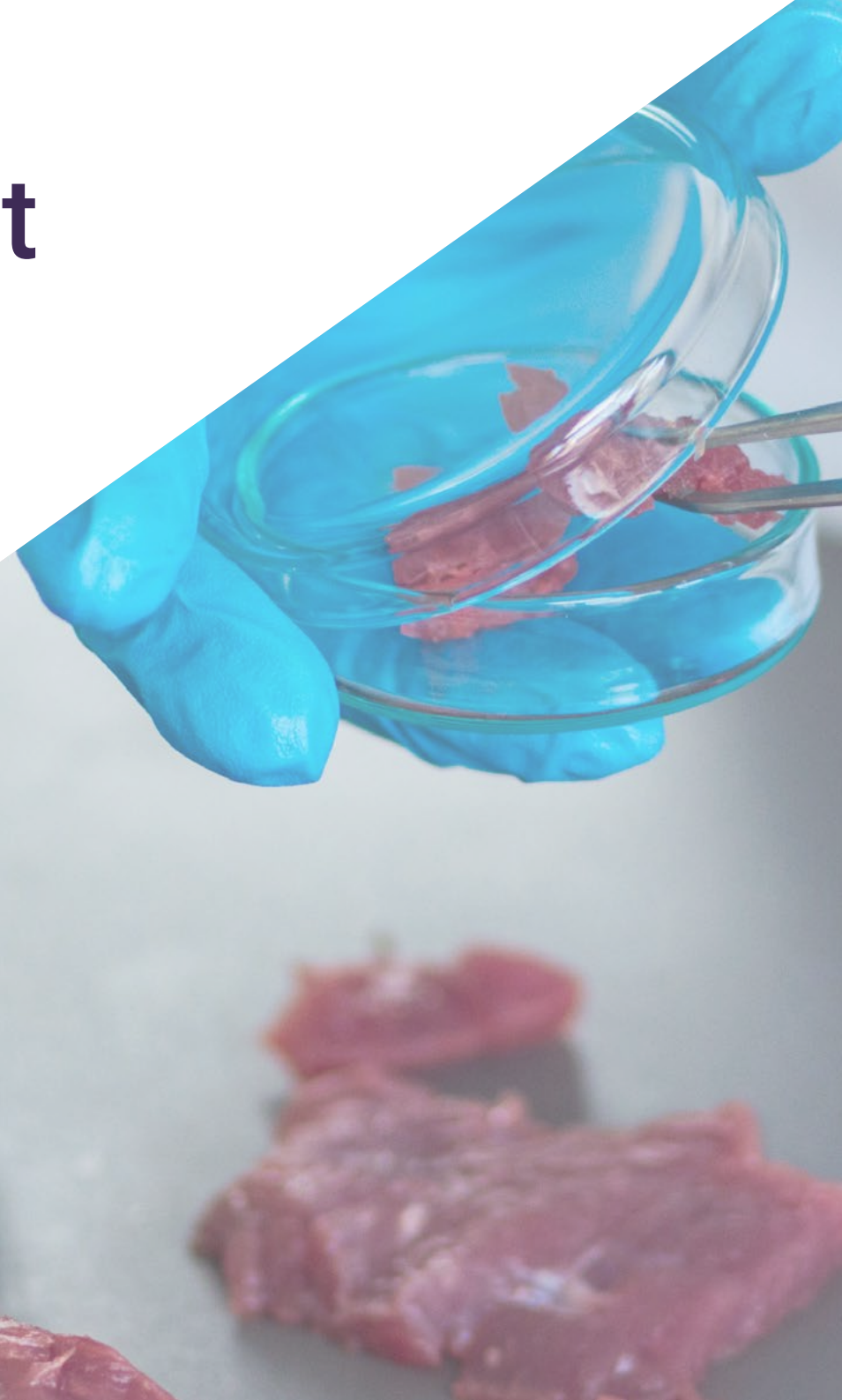
Module 3. Quality and Food Safety Management

- ♦ Design and evaluate tools that promote food safety management throughout the food chain to protect public health
- ♦ Identify and interpret the requirements of the food safety management standard (UNE EN ISO 22000) for its subsequent application and evaluation in food chain operators
- ♦ Develop, implement, evaluate and maintain appropriate hygiene practices, food safety and risk control systems
- ♦ Evaluate, control and manage aspects of traceability in the food supply chain

03

Structure and Content

The theoretical-practical approach of this Postgraduate Diploma will allow the professionals to acquire a much broader knowledge update on Food Parasitology. For this purpose, the syllabus is divided into three independent but related modular blocks. Thanks to the advanced content of this syllabus you will be able to keep abreast of progress in microbiology, advances in food hygiene or analysis of real food outbreaks in different areas. All this in a 100% online academic format that you can access at any time of the day from a computer with an Internet connection.



“

TECH provides you with pedagogical tools and a Relearning method with which you will be able to flow more comfortably through the syllabus of this Postgraduate Diploma”

Module 1. Microbiology and Food Hygiene

- 1.1. Introduction to Food Microbiology
 - 1.1.1. History of Food Microbiology
 - 1.1.2. Microbial Diversity: Archaea and Bacteria
 - 1.1.3. Phylogenetic Relationships Among Living Organisms
 - 1.1.4. Microbial Classification and Nomenclature
 - 1.1.5. Eukaryotic Microorganisms: Algae, Fungi and Protozoa
 - 1.1.6. Virus
- 1.2. Introduction to Food Microbiology
 - 1.2.1. Sterilization and Asepsis Methods
 - 1.2.2. Culture Mediums: Liquid and Solid, Synthetic or Defined, Complex, Differential and Selective
 - 1.2.3. Isolation of Pure Cultures
 - 1.2.4. Microbial Growth in Discontinuous and Continuous Cultures
 - 1.2.5. Influence of Environmental Factors on Growth
 - 1.2.6. Optical Microscopy
 - 1.2.7. Sample Preparation and Staining
 - 1.2.8. Fluorescence Microscope
 - 1.2.9. Transmission and Scanning Electron Microscopy
- 1.3. Microbial Metabolism
 - 1.3.1. Ways of Obtaining Energy
 - 1.3.2. Phototrophic, Chemolithotrophic and Chemorganotrophic microorganisms
 - 1.3.3. Carbohydrate Catabolism
 - 1.3.4. Degradation of Glucose to Pyruvate (Glycolysis, Pentose Phosphate Pathway and Entner-Doudoroff Pathway)
 - 1.3.5. Lipid and Protein Catabolism
 - 1.3.6. Fermentation
 - 1.3.7. Types of Fermentation
 - 1.3.8. Respiratory Metabolism: Aerobic Respiration and Anaerobic Respiration
- 1.4. Microbial Food Alterations
 - 1.4.1. Microbial Ecology of Foods
 - 1.4.2. Sources of Contamination of Vegetable Foods
 - 1.4.3. Fecal Contamination and Cross Contamination
 - 1.4.4. Factors Influencing Microbial Alteration
 - 1.4.5. Microbial Metabolism in Food
 - 1.4.6. Alteration Control and Preservation Methods
- 1.5. Foodborne Diseases of Microbial Origin
 - 1.5.1. Foodborne Infections: Transmission and Epidemiology
 - 1.5.2. Salmonellosis
 - 1.5.3. Typhoid and Paratyphoid Fever
 - 1.5.4. Campylobacter Enteritis
 - 1.5.5. Bacillary Dysentery
 - 1.5.6. Diarrhea Caused by Virulent E. coli Strains
 - 1.5.7. Yersiniosis
 - 1.5.8. Vibrio Infections
- 1.6. Diseases Caused by Foodborne Protozoa and Helminths
 - 1.6.1. General Characteristics of Protozoa
 - 1.6.2. Amoebic Dysentery
 - 1.6.3. Giardiasis
 - 1.6.4. Toxoplasmosis
 - 1.6.5. Cryptosporidiosis
 - 1.6.6. Microsporidiosis
 - 1.6.7. Food-borne Helminths: Flatworms and Roundworms

- 1.7. Viruses, Prions and Other Foodborne Biohazards
 - 1.7.1. General Properties of Viruses
 - 1.7.2. Composition and Structure of the Virion: Capsid and Nucleic Acid
 - 1.7.3. Virus Growth and Cultivation
 - 1.7.4. Virus Life Cycle (Lytic Cycle): Phases of Adsorption, Penetration, Gene Expression and Replication, and Release
 - 1.7.5. Alternatives to the Lytic Cycle: Lysogeny in Bacteriophages, Latent Infections, Persistent Infections and Tumor Transformation in Animal Viruses
 - 1.7.6. Viroids, Virusoids and Prions
 - 1.7.7. Incidence of Foodborne Viruses
 - 1.7.8. Characteristics of Foodborne Viruses
 - 1.7.9. Hepatitis A
 - 1.7.10. Rotavirus
 - 1.7.11. Scombroid Poisoning
- 1.8. Microbiological Analysis of Food
 - 1.8.1. Sampling and Sampling Techniques
 - 1.8.2. Reference Values
 - 1.8.3. Indicator Microorganisms
 - 1.8.4. Microbiological Counts
 - 1.8.5. Determination of Pathogenic Microorganisms
 - 1.8.6. Rapid Detection Techniques in Food Microbiology
 - 1.8.7. Molecular Techniques: Conventional PCR and real-time PCR
 - 1.8.8. Immunological Techniques
- 1.9. Beneficial Microorganisms in Food
 - 1.9.1. Food Fermentation: The Role of Microorganisms in the Production of Foodstuffs
 - 1.9.2. Microorganisms as Food Supplements
 - 1.9.3. Natural Preservatives
 - 1.9.4. Biological Systems of Food Conservation
 - 1.9.5. Probiotic Bacteria

- 1.10. Microbial Cell biological
 - 1.10.1. General Characteristics of Eukaryotic and Prokaryotic Cells
 - 1.10.2. The Prokaryotic Cell: Components Outside the Cell Wall: Glycocalyx and S-layer, Cell Wall, Plasma Membrane
 - 1.10.3. Flagella, Bacterial Mobility and Taxia
 - 1.10.4. Other Surface Structures, Fimbriae and Pili

Module 2. Food Parasitology

- 2.1. Introduction to Food Parasitology
 - 2.1.1. Fundamental concepts about Parasitology
 - 2.1.2. Effects of Parasites in Food and Impact on Human Health
 - 2.1.3. Socioeconomic Impacts of Foodborne Parasites
 - 2.1.4. General Characteristics of the Major Groups of Parasites
 - 2.1.4.1. Life Cycles of the Major Groups of Parasites
- 2.2. General Characteristics of Protozoa in food
 - 2.2.1. Digestive Tract Amoebae
 - 2.2.1.1. Entamoeba Histolytica: Morphology, Function, Transmission Mechanisms and Biological Cycle
 - 2.2.1.2. Other Amoebas of Interest in Food: Entamoeba Hartmanii and Entamoeba Coli
 - 2.2.2. Digestive Tract scourge
 - 2.2.2.1. Giardia Lamblia: morphology, function, mechanisms of transmission and life cycle
 - 2.2.2.2. Other Flagellates in Food
 - 2.2.3. Digestive Tract Apicomplexa
 - 2.2.3.1. General Biological Cycle
 - 2.2.3.2. Cryptosporidium: Morphology, Function, Transmission Mechanisms and Biological Cycle
 - 2.2.3.3. Cyclospora Cayetanensis: morphology, function, transmission mechanisms and life cycle
 - 2.2.3.4. Isospora Belli: Morphology, Function, Transmission Mechanisms and Biological Cycle

- 2.2.4. Digestive Tract Ciliates
 - 2.2.4.1. Balantidium Coli
- 2.3. General Characteristics of Helminths in food
 - 2.3.1. General Characteristics of Helminths
 - 2.3.2. General Characteristics of Trematodes
 - 2.3.2.1. Hepatic Trematodes: Fasciola Hepatica, Dicrocoelium Dendriticum, Clonorchis
 - 2.3.2.2. Pulmonary Trematodes: Pargonimus Westermanii
 - 2.3.2.3. Intestinal Trematodes: Fasciolopsis Buski
 - 2.3.2.4. Preventive Measures and Treatment of Diseases Caused by Trematodes
 - 2.3.3. General Characteristics of Cestodes
 - 2.3.3.1. Digestive Cestodes: Diphyllobotrium Latum
 - 2.3.3.2. Tenias: Taenia Solium and Taenia Saginata
 - 2.3.4. Cestode Preventive Measures and Treatments
- 2.4. Parasites Associated with Fish Products
 - 2.4.1. Protozoa in Fish Products
 - 2.4.1.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.4.1.2. Most Important Species
 - 2.4.1.3. Preventive and Remedial Measures
 - 2.4.2. Helminths in Fish Products
 - 2.4.2.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.4.2.2. Most Important Species
 - 2.4.2.3. Preventive and Remedial Measures
 - 2.4.3. General Identification Measures
 - 2.4.4. Nematodes in Fishery Products: Life Cycle, Transmission, Reservoirs and Morphology
 - 2.4.4.1. Most Important Species
 - 2.4.4.2. Preventive and Remedial Measures
- 2.5. Parasites Associated with Farmed Meat and Meat By-Products
 - 2.5.1. Protozoa Associated with Farmed Meat and Meat By-Products
 - 2.5.1.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.5.1.2. Most Important Species
 - 2.5.1.3. Preventive and Remedial Measures
 - 2.5.2. Helminths Associated with Farmed Meat and Meat By-Products
 - 2.5.2.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.5.2.2. Most Important Species
 - 2.5.2.3. Preventive and Remedial Measures
 - 2.5.3. Nematodes Associated with Farmed Meat and Meat By-Products
 - 2.5.3.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.5.3.2. Most Important Species
 - 2.5.3.3. Preventive and Remedial Measures
 - 2.5.4. Identification Methods for Parasites Associated with Farmed Meat and Meat By Products
- 2.6. Water-Associated Parasites
 - 2.6.1. Water-Associated Protozoa
 - 2.6.1.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.6.1.2. Study of the Most Important Species
 - 2.6.1.3. Control and Prophylaxis Measures
 - 2.6.2. Water-Associated Helminths
 - 2.6.2.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.6.2.2. Study of the Most Important Species
 - 2.6.2.3. Control and Prophylaxis Measures



- 2.6.3. Nematodes Associated with Water Consumption
 - 2.6.3.1. General Characteristics: Biological Cycle, Transmission, Reservoirs and Morphology
 - 2.6.3.2. Study of the Most Important Species
 - 2.6.3.3. Control and Prophylaxis Measures
- 2.6.4. General Identification Methods for Parasites Associated with Water Consumption
- 2.7. Parasites Associated with Fruits and Vegetables
 - 2.7.1. Protozoa Associated with Fruits and Vegetables Consumption
 - 2.7.1.1. General Characteristics: Morphology and Biology, Transmission Mechanisms
 - 2.7.1.2. Most Important Species
 - 2.7.1.3. Prophylaxis and Treatment Measures
 - 2.7.2. Helminths Associated with Fruits and Vegetables Consumption
 - 2.7.2.1. General Characteristics: Morphology and Biology, Transmission Mechanisms
 - 2.7.2.2. Most Important Species
 - 2.7.2.3. Prophylaxis and Treatment Measures
 - 2.7.3. Nematodes Associated with Fruits and Vegetables Consumption
 - 2.7.3.1. General Characteristics: Morphology and Biology, Transmission Mechanisms
 - 2.7.3.2. Most Important Species
 - 2.7.3.3. Prophylaxis and Treatment Measures
 - 2.7.4. Identification and Characterization Methods
- 2.8. Disease-Producing Insects and Food Spoilage
 - 2.8.1. Study of the Most Important Insects
 - 2.8.1.1. General Characteristics: Biological Cycle, Transmission Mechanisms of and Morphology
 - 2.8.1.2. Prophylaxis and Remedial Measures for Insects
 - 2.8.1.3. Epidemiology and Distribution of Arthropods

- 2.8.2. Study of the Most Important Mites
 - 2.8.2.1. General Characteristics: Biological Cycle, Transmission Mechanisms of and Morphology
 - 2.8.2.2. Prophylaxis and Remedial Measures for Insects
 - 2.8.2.3. Epidemiology and Distribution of Arthropods
- 2.8.3. Identification and Characterization Methods
- 2.9. Epidemiological Analysis of Foodborne Parasitosis
 - 2.9.1. Points of Interest on The Geographical Origin of Food and the Parasite Biological Cycle in Food Transmission
 - 2.9.2. Study of the Clinical Matters Associated with Parasites: Prepatent Period, the Appearance of Symptoms and the Presence of Asymptomatic Carriers in the Study of Food Outbreaks
 - 2.9.3. Analysis of Actual Food Outbreaks in Different Settings: Towns, Hospitals, Nursing Homes, Schools, Restaurants, Social and Family Gatherings
- 2.10. Food-borne Parasites
 - 2.10.1. The Importance of Food Spoiling Parasites
 - 2.10.1.1. The Decline in the Production and Quality of Food and Plant and Animal Raw Materials
 - 2.10.2. Pests of Plant Products and Derivatives
 - 2.10.2.1. Protozoa, Helminths and Arthropods
 - 2.10.2.2. Phytoparasites Points of Interest
 - 2.10.3. Pests of Meat Products and Derivatives
 - 2.10.3.1. Protozoa, Helminths and Arthropods
 - 2.10.3.2. Socioeconomic Issue of Parasites in Domestic Livestock, Poultry and Farm Animals
 - 2.10.4. Pests of Fish and Fish By-Products
 - 2.10.4.1. Protozoa, Helminths and Arthropods
 - 2.10.4.2. Socioeconomic Issue of Fish Parasites

Module 3. Quality and Food Safety Management

- 3.1. Food Safety and Consumer Protection
 - 3.1.1. Definition and Basic Concepts
 - 3.1.2. Quality and Food Safety Evolution
 - 3.1.3. Situation in Developing and Developed Countries
 - 3.1.4. Key Food Safety Agencies and Authorities: Structures and Functions
 - 3.1.5. Food Fraud and Food Hoaxes: The Role of the Media
- 3.2. Facilities, Premises and Equipment
 - 3.2.1. Site Selection: Design and Construction and Materials
 - 3.2.2. Premises, Facilities and Equipment Maintenance Plan
 - 3.2.3. Applicable Regulations
- 3.3. Cleaning and Disinfection Plan (L + D)
 - 3.3.1. Dirt Components
 - 3.3.2. Detergents and Disinfectants: Composition and Functions
 - 3.3.3. Cleaning and Disinfection Stages
 - 3.3.4. Cleaning and Disinfection Programming
 - 3.3.5. Current Regulations
- 3.4. Pest Control
 - 3.4.1. Pest Control and Disinsection (Plan D + D)
 - 3.4.2. Pests Associated with the Food Chain
 - 3.4.3. Preventive Measures for Pest Control
 - 3.4.3.1. Traps and Snares for Mammals and Ground Insects
 - 3.4.3.2. Traps and Snares for Flying Insects
- 3.5. Traceability Plan and Good Manipulation Practices (GMP)
 - 3.5.1. Structure of a Traceability Plan
 - 3.5.2. Current Regulations Associated with Traceability
 - 3.5.3. GMP Associated with Food Processing
 - 3.5.3.1. Food Handlers
 - 3.5.3.2. Requirements to be Met
 - 3.5.3.3. Hygiene Training Plans

- 3.6. Elements in the Management of Food Safety
 - 3.6.1. Water as an Essential Element in the Food Chain
 - 3.6.2. Biological and Chemical Agents Associated with Water
 - 3.6.3. Quantifiable Elements of Quality, Safety and Use of Water
 - 3.6.4. Approval of Suppliers
 - 3.6.4.1. Supplier Monitoring Plan
 - 3.6.4.2. Current Regulations Associated
 - 3.6.5. Food Labeling
 - 3.6.5.1. Consumer Information and Allergen Labeling
 - 3.6.5.2. Labeling of Genetically Modified Organisms
- 3.7. Food Crisis and Associated Policies
 - 3.7.1. Triggering Factors of a Food Crisis
 - 3.7.2. Scope, Management and Response to the Food Security Crisis
 - 3.7.3. Alert Communication Systems
 - 3.7.4. Policies and Strategies for Improving Food Quality and Safety
- 3.8. Design of the Hazard Analysis Critical Control Point (HACCP) Plan
 - 3.8.1. General Guidelines to be Followed for its Implementation: Underlying Principles and Prerequisite Program
 - 3.8.2. Management Commitment
 - 3.8.3. Configuration of HACCP
 - 3.8.4. Description of the Product and Identification of its Intended Use
 - 3.8.5. Flow Diagrams
- 3.9. Development the HACCP Plan
 - 3.9.1. Defining Critical Control Points (CCPs)
 - 3.9.2. The Seven Basic Principles of the HACCP Plan
 - 3.9.2.1. Requirements Identification and Analysis
 - 3.9.2.2. Establishment of Control Measures for Identified Hazards
 - 3.9.2.3. Determination of Critical Control Points (CCP)
 - 3.9.2.4. Defining Critical Control Points (CCPs)
 - 3.9.2.5. Establishment of Critical Limits
 - 3.9.2.6. Determination of Corrective Actions
 - 3.9.2.7. HACCP System Checks

- 3.10. ISO 22000
 - 3.10.1. ISO 22000 Principles
 - 3.10.2. Purpose and Field of Application
 - 3.10.3. Market Situation and Position in Relation to Other Applicable Standards in the Food Chain
 - 3.10.4. Application Requirements
 - 3.10.5. Food Safety Management Policy



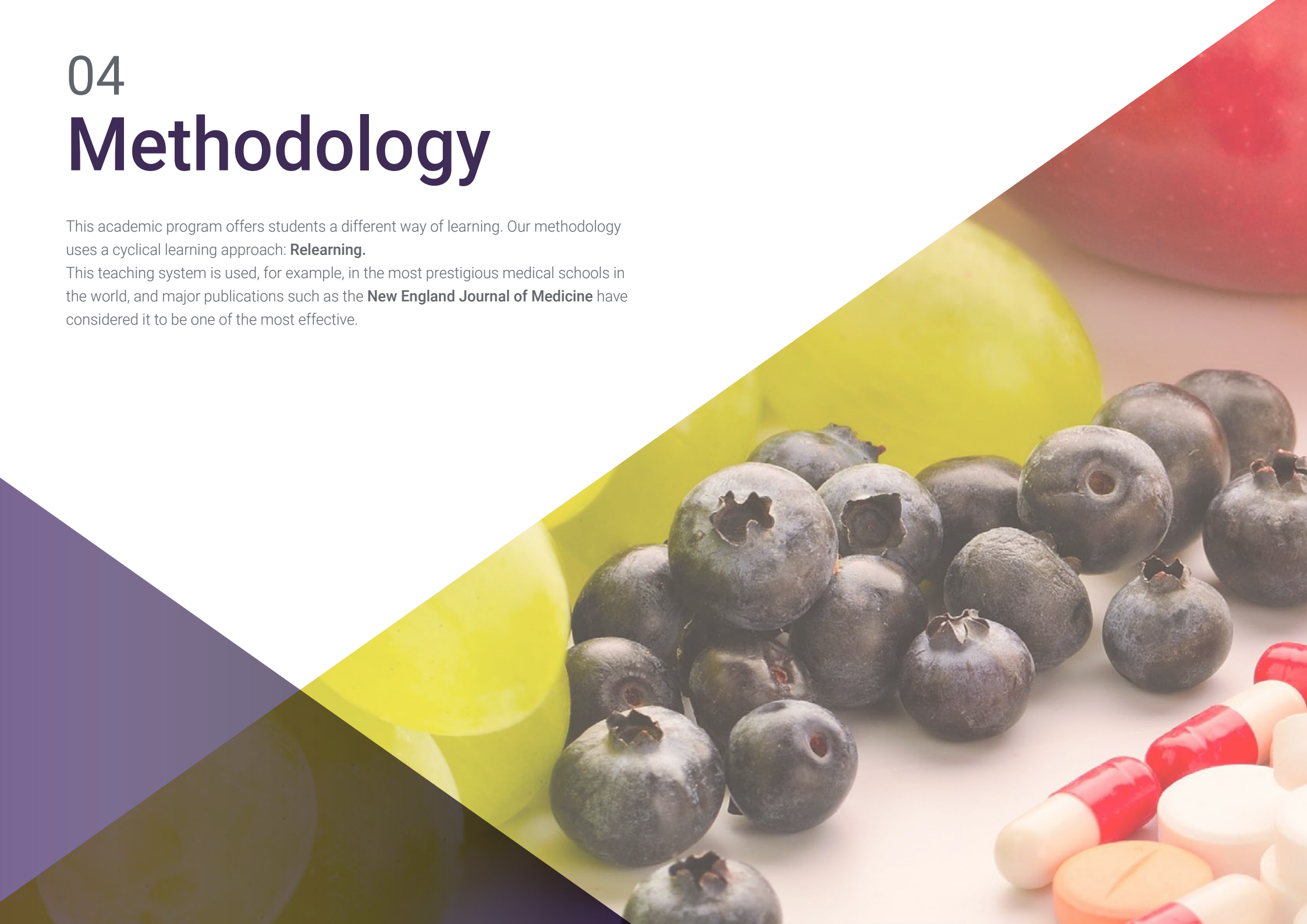
This 100% online program will allow you to delve into the parasitic life cycle in food transmission at any time

04

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.



05 Certificate

The Postgraduate Diploma in Food Parasitology guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Diploma issued by TECH Technological University.



“

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

This **Postgraduate Diploma in Food Parasitology** contains the most complete and up-to-date scientific program on the market.

After the student has passed the assessments, they will receive their corresponding **Postgraduate Diploma** issued by **TECH Technological University** via tracked delivery*.

The diploma issued by **TECH Technological University** will reflect the qualification obtained in the Postgraduate Diploma, and meets the requirements commonly demanded by labor exchanges, competitive examinations, and professional career evaluation committees.

Title: **Postgraduate Diploma in Food Parasitology**

Official N° of Hours: **450 h.**



*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.

future

health confidence people

education information tutors

guarantee accreditation teaching

institutions technology learning

community commitment

personalized service innovation

knowledge present quality

online training

development languages

virtual classroom

tech technological
university

Postgraduate Diploma Food Parasitology

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

Postgraduate Diploma

Food Parasitology

