

# Postgraduate Diploma

## Viticulture



## Postgraduate Diploma Viticulture

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Technological University
- » Schedule: at your own pace
- » Exams: online

Website: [www.techtute.com/in/nutrition/postgraduate-diploma/postgraduate-diploma-viticulture](http://www.techtute.com/in/nutrition/postgraduate-diploma/postgraduate-diploma-viticulture)

# Index

01

Introduction

---

*p. 4*

02

Objectives

---

*p. 8*

03

Course Management

---

*p. 12*

04

Structure and Content

---

*p. 16*

05

Methodology

---

*p. 22*

06

Certificate

---

*p. 30*

# 01

# Introduction

Climate change is wreaking havoc on the agri-food industry. High temperatures pose a threat to crops and, above all, to their nutritional composition. To provide solutions in the advanced oenological paradigm, companies require professionals who master the organoleptic characteristics of musts and promote the value of water reserves and planting. For this reason, TECH has developed a program that addresses winemaking varieties at different points so that specialists understand the environment as a key factor for the harvest and focus their professional careers on sustainability. All this, through a qualification in a 100% online format that adapts to the student body.



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*With this Postgraduate Diploma you will master the maturation parameters of red grapes, white grapes and wine varieties that require different styles of elaboration and that intervene in the nutritional value of the product”*



Organic agriculture has been proposed as the solution to the strong production pressure in this area. In addition, this type of plantation takes into account biodiversity and, consequently, it will have an impact on the full benefits of the vine. These are respectful formulas that seek to preserve the genes in the fruit that chemical inputs tend to damage. All focused on obtaining a much more natural product with the properties that make wine beneficial.

Mastering winemaking processes and new technologies should be the goal to be achieved by the organizations involved in its production. However, the frenetic pace of the industry and its high growth make companies look for economic alternatives to the slow production of the product that, for the most part, is detrimental to the final supply in the long term. The quality of the wine will depend on the natural and artificial processes, from the first stage to bottling.

In order to educate graduates in Enological Engineering and other professionals interested in this discipline, TECH has developed a comprehensive 6-month program, which delves into the availability of nutrients for the vines and focuses on the resolution of unnecessary stress situations for the crop. All this, through a 100% online mode that provides facilities and flexibility to students to follow the Postgraduate Diploma from anywhere and at any time, having only an electronic device and Internet connection.

This **Postgraduate Diploma in Viticulture** 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 nutrition, gastronomy and chemistry
- The graphic, schematic, and practical contents with which they are created, provide practical information on the disciplines that are essential for professional practice
- Practical exercises where the self-assessment process can be carried out to improve learning
- Its special emphasis on innovative methodologies
- Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection work
- Content that is accessible from any fixed or portable device with an Internet connection



*Enroll now in a program that will not only teach you to understand grape varieties and wine styles, but will turn you into a multidisciplinary professional capable of providing agricultural solutions”*

“

*Thanks to the knowledge that TECH will offer you, you will be able to join the organic change in the plantations to witness the many components that the soil brings to the wine product”*

The program's teaching staff includes professionals from sector who contribute their work experience to this 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.

*Still not familiar with the new green operations? Join this Postgraduate Diploma to master the de-stemming and de-budding at key stages of grape development.*

*In just 6 months, you will perfect your skills in cluster distribution and the vegetative cycle of the vine.*



# 02 Objectives

This Postgraduate Diploma in Viticulture aims to provide comprehensive training for graduates in Nutrition and other professionals interested in the grape harvest, so that they can broaden their skills in analytical techniques of grape and wine compounds. In addition, TECH has called on a specialized teaching team that will provide students with the keys to the properties of wine according to its varieties. This is a unique opportunity and a novel academic experience with which, through 100% online study, the students will be able to acquire greater competences for their food work.





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*After the program, you will be able to use the knowledge acquired about the composition of grapes and wine and their evolution to make decisions about enological practices and treatments”*



## General Objectives

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





## Specific Objectives

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### Module 1. Viticulture

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

### Module 2. Grape and Wine Compounds. Analytical Techniques

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

### Module 3. Vinification of White and Rosé Wines

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

### Module 4. Vinification of Red Wines

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



03

# Course Management

TECH has called on a professional team that works in chemical laboratories and is made up of doctors in agriculture and experts in gastronomy, who have extensive experience in the sector. Thanks to their incorporation, students will not only have theoretical knowledge, but will also acquire the keys to the performance of professionals in the real wine-making field. Through this qualification, students will identify the analyses necessary for the control of raw materials, oenological products, intermediates in the winemaking process and final results.





A close-up photograph of several red grapes, some whole and some cut, surrounded by numerous water droplets. The scene is brightly lit, creating high contrast and highlighting the textures of the grape skins and the glistening water. The image is partially obscured by a diagonal purple overlay on the right side.

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*Join now a teaching team with whom you will discover the analytical possibilities of the chemical composition of grapes and wine"*

## Management



### Ms. Clavero Arranz, Ana

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

## Professors

### Mr. Sáez Carretero, Jorge

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

### Mr. Carracedo Esguevillas, Daniel

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

**Ms. Masa Guerra, Rocío**

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

**Ms. Molina González, Silvia**

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

**Ms. Arranz Núñez, Beatriz**

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



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



# 04

## Structure and Content

The syllabus of this Postgraduate Diploma in Viticulture has been designed by experts in the area who will transmit their knowledge through audiovisual content that is easy to assimilate and that will prepare them for real performance in the work environment through the simulation of cases. In addition, TECH has integrated the innovative *Relearning* methodology, which it pioneered, to relieve students of the long hours of memorization common in other conventional programs. With this system, specialists will be able to assimilate the contents in a simple and gradual manner, following the program without neglecting other areas of their lives.







“

*Learn in depth the differentiating characteristics of the red and white wine vinification processes so that you can distinguish yourself from other professionals with a study that will place you in strategic positions in the labor market”*

## Module 1. Viticulture

- 1.1. Preparation of the Plantation
  - 1.1.1. Viticultural Soil Science
  - 1.1.2. Interpretation of Soil Analyses
  - 1.1.3. Correct Preparation of the Planting Bed
    - 1.1.3.1. Types of Implements and Work Performed
  - 1.1.4. Analysis of the Different Planting Systems
- 1.2. Correct Choice of Vine Rootstocks
  - 1.2.1. Types of Vine Rootstocks
  - 1.2.2. Characteristics and Functions of Vine Rootstocks
  - 1.2.3. Vine Nurseries
- 1.3. Pruning
  - 1.3.1. Pruning Seasons
  - 1.3.2. Execution of Cuts
  - 1.3.3. Control and Disinfection of Wounds
- 1.4. Soil Maintenance
  - 1.4.1. Plowing
    - 1.4.1.1. Advantages and Disadvantages
    - 1.4.1.2. Types of Tools
      - 1.4.1.2.1. Cultivator
      - 1.4.1.2.2. Inter-Vine Cultivator
      - 1.4.1.2.3. Subsoiler
      - 1.4.1.2.4. Chisel
    - 1.4.1.3. Plowing Seasons
  - 1.4.2. Plant Covers
    - 1.4.2.1. Recommended Species for Cover Crops
    - 1.4.2.2. Planting Systems
    - 1.4.2.3. Maintenance of Green Covers
  - 1.4.3. Inconveniences of Invasive Flora
  - 1.4.4. Control of Invasive Flora
- 1.5. Rational Control of Pests and Diseases
  - 1.5.1. Main Pests and Diseases of Grapevine
  - 1.5.2. Phytosanitary
    - 1.5.2.1. Contact
    - 1.5.2.2. Penetrants
    - 1.5.2.3. Systemic
  - 1.5.3. Forms of Action of Phytosanitary Products
  - 1.5.4. Ecological Preparations
  - 1.5.5. Biological Control
  - 1.5.6. Correct Application of Phytosanitary Products
- 1.6. Risk Management
  - 1.6.1. Advantages and Disadvantages of the Different Irrigation Systems
    - 1.6.1.1. Sprinkling
    - 1.6.1.2. Drip
    - 1.6.1.3. Exudation Bands
  - 1.6.2. Water Requirements of Grapevines
    - 1.6.2.1. Irrigation Periods
    - 1.6.2.2. Calculation of Irrigation Requirements
  - 1.6.3. Water Stress
- 1.7. Green Operation
  - 1.7.1. The Importance of Green Pruning
    - 1.7.1.1. Green Pruning Seasons
  - 1.7.2. Green Pruning
  - 1.7.3. Thinning
  - 1.7.4. Cluster Thinning
- 1.8. Ripening and Harvesting
  - 1.8.1. Grape Ripening
  - 1.8.2. Advantages and Disadvantages of Grape Harvesting Systems
  - 1.8.3. Harvesting Costs

- 1.9. Wine Regions of the World
  - 1.9.1. France
  - 1.9.2. Italy
  - 1.9.3. Greece:
  - 1.9.4. Australia and New Zealand
  - 1.9.5. South Africa
  - 1.9.6. U.S.A
  - 1.9.7. South America

## Module 2. Grape and Wine Compounds. Analytical Techniques

- 2.1. Components of the Grape and their Distribution in the Grape Bunch
  - 2.1.1. Vegetative and Reproductive Cycle of the Grapevine
  - 2.1.2. Morphological Description and Composition of the Bunch
  - 2.1.3. Chemical Composition of the Fruit
- 2.2. Chemical Composition of Must and Wine
  - 2.2.1. Sugars
  - 2.2.2. Organic acids
  - 2.2.3. Nitrogen Compounds
  - 2.2.4. Minerals
  - 2.2.5. Polyphenols
  - 2.2.6. Vitamins
  - 2.2.7. Volatile Compounds
- 2.3. Organic Acids
  - 2.3.1. Organic Acids
  - 2.3.2. Main Acids in Grapes
  - 2.3.3. Main Acids in Fermentation
- 2.4. Polyphenols
  - 2.4.1. Non-Flavonoid Compounds
  - 2.4.2. Flavonoids
  - 2.4.3. Modifications of Phenolic Compounds During Ripening
- 2.5. Sugars
  - 2.5.1. Structure and Classification
  - 2.5.2. Glucose and Fructose
  - 2.5.3. Other Sugars
  - 2.5.4. Chemical Properties
  - 2.5.5. Pectins
- 2.6. Nitrogen Compounds
  - 2.6.1. Total Nitrogen and Assimilable Nitrogen
  - 2.6.2. Amino Acids
  - 2.6.3. Proteins
  - 2.6.4. Other Forms of Nitrogen
- 2.7. Aromas and Other Volatile Compounds
  - 2.7.1. Varietal Aroma
  - 2.7.2. Volatile Components of the Pre-Fermentative Stage
  - 2.7.3. Volatile Components of the Fermentative Stage
  - 2.7.4. Volatile Constituents of Wine During Storage
- 2.8. Enzymes
  - 2.8.1. Polyphenoloxidases
  - 2.8.2. Aldehyde and C6 Alcohol Forming Enzymes
  - 2.8.3. Glycohydrolase Enzymes
  - 2.8.4. Proteolytic Enzymes
- 2.9. Classical Enological Analysis
  - 2.9.1. Acid Analysis Methods
  - 2.9.2. Sugar Analysis Methods
  - 2.9.3. Methods of Alcohol Analysis
  - 2.9.4. Methods of Polyphenol Analysis
  - 2.9.5. Methods of Wine Additive Analysis
- 2.10. Advanced Enological Analysis
  - 2.10.1. Liquid Chromatography: Enological Applications
  - 2.10.2. Gas Chromatography: Enological Applications
  - 2.10.3. Electronic Organoleptic Analysis

### Module 3. Vinification of White and Rosé Wines

- 3.1. White Grape Varieties and Wine Styles
  - 3.1.1. Main Varieties in the Iberian Peninsula
  - 3.1.2. Main Varieties in France
  - 3.1.3. Main Varieties in Italy
  - 3.1.4. Main Varieties in South America
  - 3.1.5. Main Varieties in North America
  - 3.1.6. Main Varieties in South Africa
  - 3.1.7. Main Varieties in Australia and New Zealand
  - 3.1.8. Introduction to the Main Processing Styles
- 3.2. White Grape Ripening Parameters
  - 3.2.1. Ripeness Indexes
  - 3.2.2. Ripeness and Ideal Time of Harvest
  - 3.2.3. Quality Criteria for Reception of White Grapes
- 3.3. Reception of White Grapes
  - 3.3.1. Harvest and Reception in the Winery
  - 3.3.2. Destemming and Crushing
  - 3.3.3. Maceration and Pressing
- 3.4. Pre-Fermentation Actions
  - 3.4.1. Protection of Must Against Oxidation
  - 3.4.2. Must Racking and Clarification
  - 3.4.3. Must Corrections
- 3.5. Alcoholic Fermentation of White Wines
  - 3.5.1. Vatting and Types of Tanks and Vessels for Fermentation
  - 3.5.2. Inoculation of Wine Yeasts, Vat Feet and Spontaneous Fermentations
  - 3.5.3. Nitrogen Feeding and Must Aeration
- 3.6. Temperature Control
  - 3.6.1. Control of Fermentation Temperature
  - 3.6.2. Control and Analytical Monitoring of Alcoholic Fermentation
  - 3.6.3. Control and Monitoring of the End of Alcoholic Fermentation

- 3.7. Other Fermentations and Aging of White Wines
  - 3.7.1. Malolactic Fermentation
  - 3.7.2. Aging on Lees
  - 3.7.3. Fermentation and/or Barrel Aging
- 3.8. Processes of Clarification, Stabilization and Filtration of White Wines
  - 3.8.1. Clarification Processes
  - 3.8.2. Stabilization Processes
  - 3.8.3. Filtration Processes
- 3.9. Bottling
  - 3.9.1. Control of Pre-Bottling Analytical Parameters
  - 3.9.2. Control of Parameters During Bottling of White Wine
  - 3.9.3. Cork Stoppers and Alternative Closures for White Wine
- 3.10. Special Fermentations
  - 3.10.1. Ice Wines
  - 3.10.2. Fermentation with Skins
  - 3.10.3. Orange Wines

### Module 4. Vinification of Red Wines

- 4.1. Red Grape Varieties
  - 4.1.1. Main Varieties in the Iberian Peninsula
  - 4.1.2. Main Varieties in France
  - 4.1.3. Main Varieties in Italy
  - 4.1.4. Main Varieties in South America
  - 4.1.5. Main Varieties in North America
  - 4.1.6. Main Varieties in South Africa
  - 4.1.7. Main Varieties in Australia and New Zealand
- 4.2. Red Grape Ripening Parameters
  - 4.2.1. Ripeness Indexes
  - 4.2.2. The Time of Harvest
  - 4.2.3. Controls on Entry into the Winery



- 4.3. Reception of Red Grapes
  - 4.3.1. Reception at the Winery
  - 4.3.2. Destemming and Crushing
  - 4.3.3. The Casing Processes
  - 4.3.4. Types of Tanks for the Fermentation of Red Wines
- 4.4. Alcoholic Fermentation of Red Wines
  - 4.4.1. Pumping-Over and Maceration Processes
  - 4.4.2. Analytical Controls During Alcoholic Fermentation
  - 4.4.3. Fermentative Thermodynamic Controls
  - 4.4.4. Inoculation of Wine Yeasts
  - 4.4.5. Fermentation Kinetics
- 4.5. End of Alcoholic Fermentation
  - 4.5.1. The Discovery Processes
  - 4.5.2. The Pressing Process
  - 4.5.3. Treatment of Red Wines after Alcoholic Fermentation
- 4.6. Malolactic Fermentation
  - 4.6.1. Chemical Transformations of Wine
  - 4.6.2. Thermodynamic Processes of MLF
  - 4.6.3. Lactic Bacteria and Inoculation
  - 4.6.4. Co-Inoculation of Bacteria Prior to Alcoholic Fermentation
  - 4.6.5. Analytical Controls during MLF
- 4.7. The Aging of Red Wines
  - 4.7.1. Preparation before Barrel Aging
  - 4.7.2. Legal Aspects of Red Wine Aging
  - 4.7.3. Analytical Controls During Aging
- 4.8. Bottling of Red Wines
  - 4.8.1. Clarification Processes
  - 4.8.2. Filtration Processes
  - 4.8.3. Filtering Processes
  - 4.8.4. Control of Pre-Bottling Analytical Parameters
- 4.9. Bottle Aging Processes
  - 4.9.1. The Importance of the Cork Stopper
  - 4.9.2. Analytical Controls During Bottle Aging
  - 4.9.3. Legal Aspects of Bottle Aging
  - 4.9.4. Other Types of Bottle Sealing for Aging of Red Wines
- 4.10. Special Fermentations
  - 4.10.1. Carbonic Maceration
  - 4.10.2. Elaborations with Stalks
  - 4.10.3. Sulfite-Free Processes
  - 4.10.4. Special Packaging
  - 4.10.5. Earthenware Jars
  - 4.10.6. Wooden Tanks
  - 4.10.7. Granite Deposits
  - 4.10.8. Technical Concrete Tanks

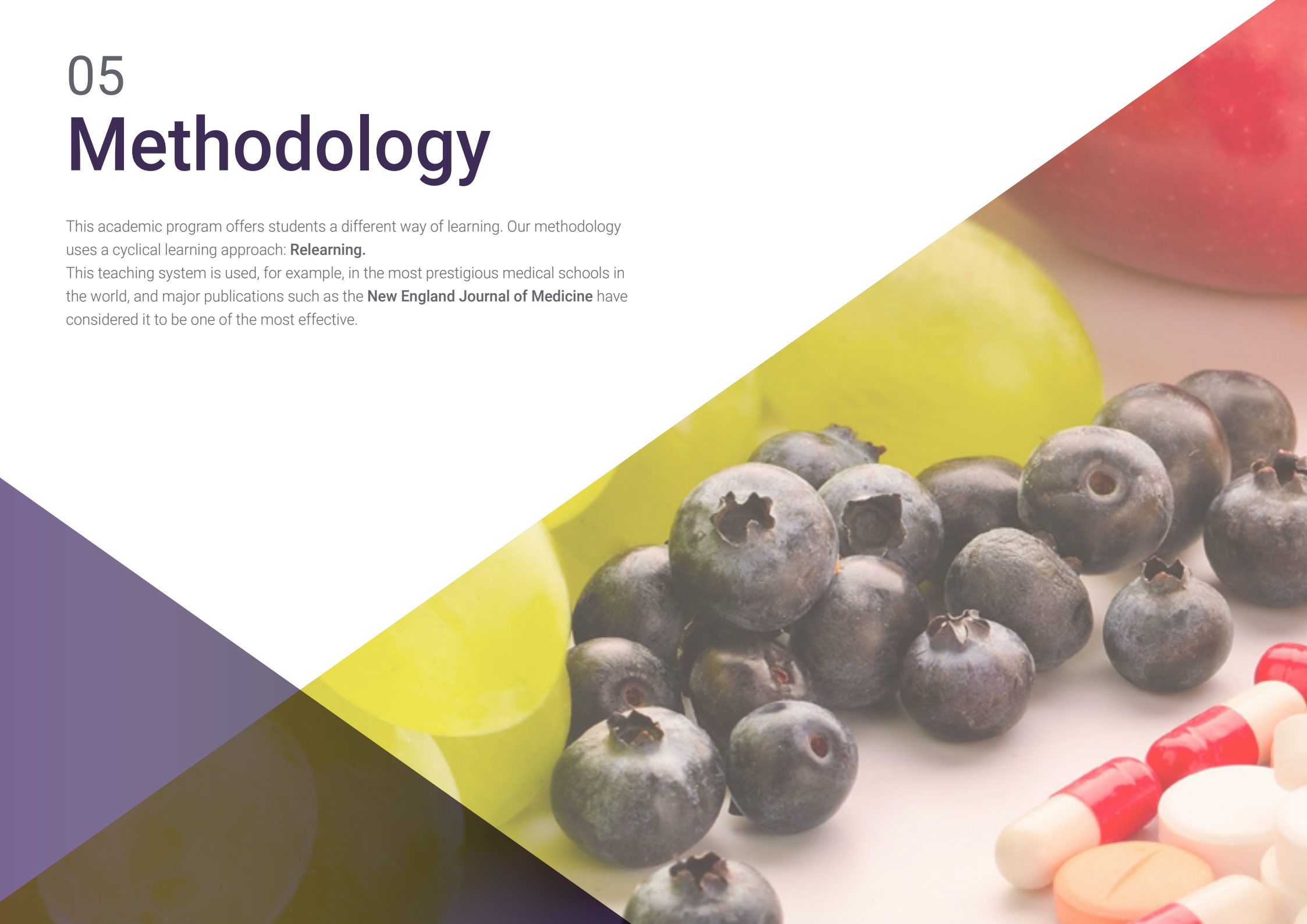


*A program designed for professionals like you, who are committed to their profession and wish to perfect wine analytical techniques in order to offer a higher quality product”*

# 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.





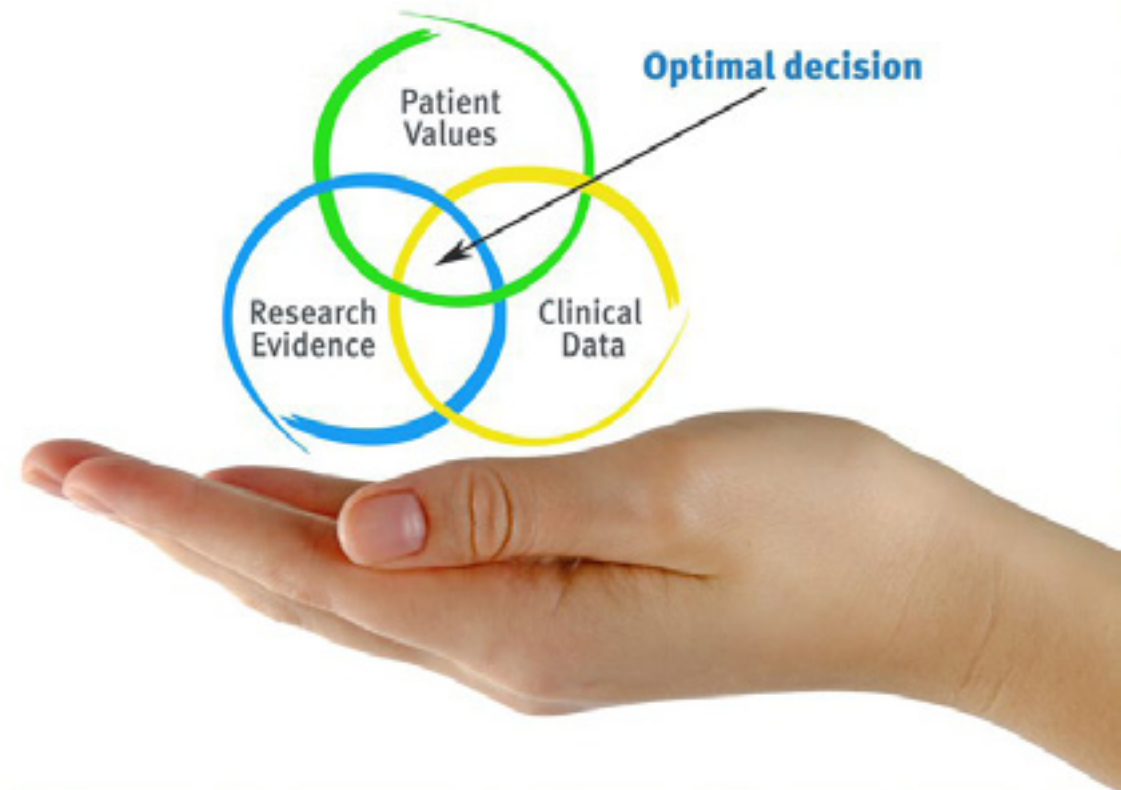
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*Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"*

## 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.



“

*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 Diploma in Viticulture guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate 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 Viticulture** contains the most complete and up-to-date scientific 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 Certificate 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 Viticulture**

Official N° of Hours: **600 h.**



\*Apostille Convention. In the event that the student wishes to have their paper Certificate 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**

Viticulture

- » Modality: **online**
- » Duration: **6 months**
- » Certificate: **TECH Technological University**
- » Schedule: **at your own pace**
- » Exams: **online**

# Postgraduate Diploma Viticulture

