

Postgraduate Certificate Oils in Flavor Design





Postgraduate Certificate Oils in Flavor Design

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

Website: www.techtute.com/us/school-of-business/postgraduate-certificate/oils-flavor-design

Index

01

Welcome

p. 4

02

Why Study at TECH?

p. 6

03

Why Our Program?

p. 10

04

Objectives

p. 14

05

Structure and Content

p. 18

06

Methodology

p. 24

07

Our Students' Profiles

p. 32

08

Course Management

p. 36

09

Impact on Your Career

p. 40

10

Benefits for Your Company

p. 44

11

Certificate

p. 48

01 Welcome

Fats are fundamental nutrients in a person's diet, playing an important role in cooking and tasting food. When consumed, they generate a pleasant sensation in the mouth, due to their ability to disperse in a subtle and soft film that helps the development of certain flavors. In this sense, the "essential" group has been added to the traditional oils, which contain the essence of a plant or derivative, allowing an endless number of combinations when developing a new tasting experience. This program contains all the key elements to understand how the incorporation of these elements can completely change the perception of a dish, achieving a level of competence in the student that will place him/her as one of the maximum referents in Flavor Design.



Postgraduate Certificate in Oils in Flavor Design.
TECH Global University



“

Learn how essential oils have become a key element in the design of new flavors, from a dynamic and innovative perspective”

02

Why Study at TECH?

TECH is the world's largest 100% online business school. It is an elite business school, with a model based on the highest academic standards. A world-class centre for intensive managerial skills training.



“

TECH is a university at the forefront of technology, and puts all its resources at the student's disposal to help them achieve entrepreneurial success"

At TECH Global University



Innovation

The university offers an online learning model that combines the latest educational technology with the most rigorous teaching methods. A unique method with the highest international recognition that will provide students with the keys to develop in a rapidly-evolving world, where innovation must be every entrepreneur's focus.

"Microsoft Europe Success Story", for integrating the innovative, interactive multi-video system.



The Highest Standards

Admissions criteria at TECH are not economic. Students don't need to make a large investment to study at this university. However, in order to obtain a qualification from TECH, the student's intelligence and ability will be tested to their limits. The institution's academic standards are exceptionally high...

95% | of TECH students successfully complete their studies



Networking

Professionals from countries all over the world attend TECH, allowing students to establish a large network of contacts that may prove useful to them in the future.

100,000+

executives trained each year

200+

different nationalities



Empowerment

Students will grow hand in hand with the best companies and highly regarded and influential professionals. TECH has developed strategic partnerships and a valuable network of contacts with major economic players in 7 continents.

500+

collaborative agreements with leading companies



Talent

This program is a unique initiative to allow students to showcase their talent in the business world. An opportunity that will allow them to voice their concerns and share their business vision.

After completing this program, TECH helps students show the world their talent.



Multicultural Context

While studying at TECH, students will enjoy a unique experience. Study in a multicultural context. In a program with a global vision, through which students can learn about the operating methods in different parts of the world, and gather the latest information that best adapts to their business idea.

TECH students represent more than 200 different nationalities.



TECH strives for excellence and, to this end, boasts a series of characteristics that make this university unique:



Analysis

TECH explores the student's critical side, their ability to question things, their problem-solving skills, as well as their interpersonal skills.



Academic Excellence

TECH offers students the best online learning methodology. The university combines the Relearning methodology (the most internationally recognized postgraduate learning methodology) with Harvard Business School case studies. A complex balance of traditional and state-of-the-art methods, within the most demanding academic framework.



Economy of Scale

TECH is the world's largest online university. It currently boasts a portfolio of more than 10,000 university postgraduate programs. And in today's new economy, **volume + technology = a groundbreaking price**. This way, TECH ensures that studying is not as expensive for students as it would be at another university.



Learn with the best

In the classroom, TECH's teaching staff discuss how they have achieved success in their companies, working in a real, lively, and dynamic context. Teachers who are fully committed to offering a quality specialization that will allow students to advance in their career and stand out in the business world.

Teachers representing 20 different nationalities.



At TECH you will have access to Harvard Business School case studies"

03

Why Our Program?

Studying this TECH program means increasing the chances of achieving professional success in senior business management.

It is a challenge that demands effort and dedication, but it opens the door to a promising future. Students will learn from the best teaching staff and with the most flexible and innovative educational methodology.



“

We have highly qualified teachers and the most complete syllabus on the market, which allows us to offer you training of the highest academic level"

This program will provide students with a multitude of professional and personal advantages, particularly the following:

01

A significant career boost

By studying at TECH, students will be able to take control of their future and develop their full potential. By completing this program, students will acquire the skills required to make a positive change in their career in a short period of time.

70% of participants achieve positive career development in less than 2 years.

02

Develop a strategic and global vision of companies

TECH offers an in-depth overview of general management to understand how each decision affects each of the company's different functional areas.

Our global vision of companies will improve your strategic vision.

03

Consolidate the student's senior management skills

Studying at TECH means opening the doors to a wide range of professional opportunities for students to position themselves as senior executives, with a broad vision of the international environment.

You will work on more than 100 real senior management cases.

04

Take on new responsibilities

The program will cover the latest trends, advances and strategies, so that students can carry out their professional work in a changing environment.

45% of graduates are promoted internally.

05

Access to a powerful network of contacts

TECH connects its students to maximize opportunities. Students with the same concerns and desire to grow. Therefore, partnerships, customers or suppliers can be shared.

You will find a network of contacts that will be instrumental for professional development.

06

Thoroughly develop business projects

Students will acquire a deep strategic vision that will help them develop their own project, taking into account the different areas in companies.

20% of our students develop their own business idea.

07

Improve soft skills and management skills

TECH helps students apply and develop the knowledge they have acquired, while improving their interpersonal skills in order to become leaders who make a difference.

Improve your communication and leadership skills and enhance your career.

08

Be part of an exclusive community

Students will be part of a community of elite executives, large companies, renowned institutions, and qualified professors from the most prestigious universities in the world: the TECH Global University community.

We give you the opportunity to train with a team of world renowned teachers.

04 Objectives

Guaranteeing the professional excellence of the students is one of the main objectives of this program designed by TECH, which focuses on the demands and capacity for innovation in the Flavor Design sector. In this way, the future graduate will be able to learn first-hand the criteria for choosing a quality raw material that will enhance the result of their creations. In each lesson, the student will be provided with a series of case studies that will help him/her to gain perspective on the use of essential oils to create new flavors. At the end of the syllabus, the student will have reached a level of competence that guarantees an optimal professional development.



“

You can be a cutting-edge professional by specializing in the use of Essential Oils to create new Flavors”

TECH makes the goals of their students their own goals too.
Working together to achieve them.

The Postgraduate Certificate in Oils in of Flavors will enable the student to:

01

Define and classify flavors

02

Identify the natural raw materials
used as flavor components

03

Provide participants with an overview of flavor
chemistry and its sensory relationship





04

Know the applicable techniques for the purification and improvement of natural raw materials used as flavor components

05

Define the differences between essential oils from fruits, vegetables and spices, aromatic plants, and animal profiles

06

Identify suitable vehicles for flavors in the kitchen

05

Structure and Content

With a wide professional trajectory and international prestige, an excellent teaching group has participated in the elaboration of this Postgraduate Certificate to help future graduates to know how the use of Essential Oils can enhance a flavor. This will allow them to have a conscious look at the importance of educational updating in the development of their professional profile. In this sense, throughout each lesson, the student will have a complete and well-structured syllabus that, with practical examples, will show the important points of the study of Flavors.



“

Seek excellence in your professional life by understanding the techniques to purify the raw material of the Oils and turn it into a set of pleasant sensations"

Syllabus

It is well known that fats are hydrophobic, that is, they do not mix with water, but this does not prevent them from being used to accompany certain foods high in this element. Light oils generate a pleasant sensation on the palate, thanks to their ability to disperse and form a subtle and soft film that helps certain flavors.

In this sense, essential oils rely on the previous principle to proliferate in the market, being prepared in many homes or purchased in supermarkets. For this reason, knowing the correct extraction process of the raw material is fundamental for Flavor Design specialists.

With this in mind, there is an undeniable need for experts who are able to determine and create new blends of aromatic oils to enhance food flavors, which in the long term can help to generate a positive response to certain combinations.

This Postgraduate Certificate is developed over 6 weeks and has one module:

Module 1. Oils



Where, When and How is it Taught?

TECH offers the possibility of developing this Postgraduate Certificate in Oils in of Flavors completely online. Over the course of 6 weeks, you will be able to access all the contents of this program at any time, allowing you to self-manage your study time.

A unique, key, and decisive educational experience to boost your professional development and make the definitive leap.

Module 1. Oils

1.1. Essential Oils

1.2. Rectification of Processed Essential Oils

1.3. Liquid Extracts and Dyes

1.4. Solid Extracts

1.5. Exudates

1.6. Specific

1.7. Absolutes

1.8. Concentrated and Diluted Fruit Juices



Specialize with the best online Flavor Design Oils program on the market"



06

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.





“

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"

TECH Business School uses the Case Study to contextualize all content

Our program offers a revolutionary approach to developing skills and knowledge. Our goal is to strengthen skills in a changing, competitive, and highly demanding environment.

“

At TECH, you will experience a learning methodology that is shaking the foundations of traditional universities around the world”



This program prepares you to face business challenges in uncertain environments and achieve business success.



A learning method that is different and innovative

This TECH program is an intensive educational program, created from scratch to present executives with challenges and business decisions at the highest level, whether at the national or international level. This methodology promotes personal and professional growth, representing a significant step towards success. The case method, a technique that lays the foundation for this content, ensures that the most current economic, social and business reality is taken into account.

“

You will learn, through collaborative activities and real cases, how to solve complex situations in real business environments”

The case method has been the most widely used learning system among the world's leading business schools for as long as they have existed. The case method was developed in 1912 so that law students would not only learn the law based on theoretical content. It consisted of presenting students with real-life, complex situations for them to make informed decisions and value judgments on how to resolve them. In 1924, Harvard adopted it as a standard teaching method.

What should a professional do in a given situation? This is the question we face in the case method, an action-oriented learning method. Throughout the program, the studies will be presented with multiple real cases. They must integrate all their knowledge, research, argue and defend their ideas and decisions.

Our program prepares you to face new challenges in uncertain environments and achieve success in your career.

Relearning Methodology

TECH effectively combines the Case Study methodology with a 100% online learning system based on repetition, which combines different teaching elements in each lesson.

We enhance the Case Study with the best 100% online teaching method: Relearning.

Our online system will allow you to organize your time and learning pace, adapting it to your schedule. You will be able to access the contents from any device with an internet connection.

At TECH you will learn using a cutting-edge methodology designed to train the executives of the future. This method, at the forefront of international teaching, is called Relearning.

Our online business school is the only one in the world licensed to incorporate this successful method. In 2019, we managed to improve our students' overall satisfaction levels (teaching quality, quality of materials, course structure, objectives...) based on the best online university indicators.



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.

With this methodology we have trained more than 650,000 university graduates with unprecedented success in fields as diverse as biochemistry, genetics, surgery, international law, management skills, sports science, philosophy, law, engineering, journalism, history, markets, and financial instruments. 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 specialization, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation to success.

From the latest scientific evidence in the field of neuroscience, not only do we know how to organize information, ideas, images and memories, but we know that the place and context where we have learned something is fundamental for us to be able to remember it and store it in the hippocampus, to retain it in our long-term memory.

In this way, and in what is called neurocognitive context-dependent e-learning, the different elements in our program are connected to the context where the individual carries out their professional activity.



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.



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.



Management Skills Exercises

They will carry out activities to develop specific executive competencies in each thematic area. Practices and dynamics to acquire and develop the skills and abilities that a high-level manager needs to develop in the context of the globalization we live in.



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.





Case Studies

Students will complete a selection of the best case studies chosen specifically for this program. Cases that are presented, analyzed, and supervised by the best senior management specialists in the world.



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".



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.



07

Our Students' Profiles

The program is aimed at graduates who have previously completed any of the following qualifications in the Food Industry field; Flavorist, Food Engineering, Food Chemistry and Industrial Biochemistry Engineering. Students who understand the importance of continuing their learning during their working life in order to achieve the level of demanded professionalism and exigency, and who choose this institution because of the quality of its programs and the ease of online learning.





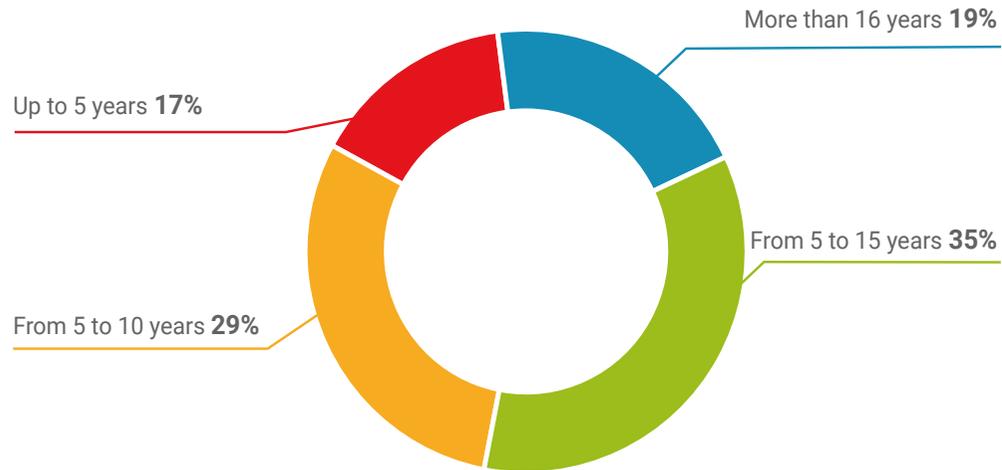
“

If you want to learn about the evolutionary implications of food and are looking for an interesting career enhancement while continuing to work, this is the program for you"

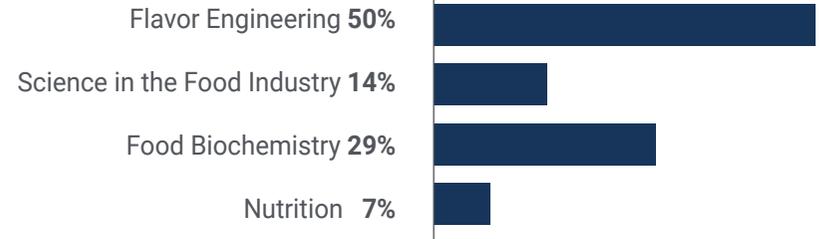
Average Age

Between **35** and **45** years old

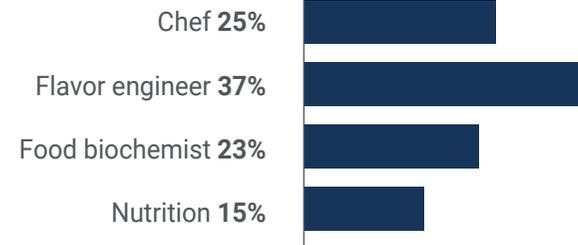
Years of Experience



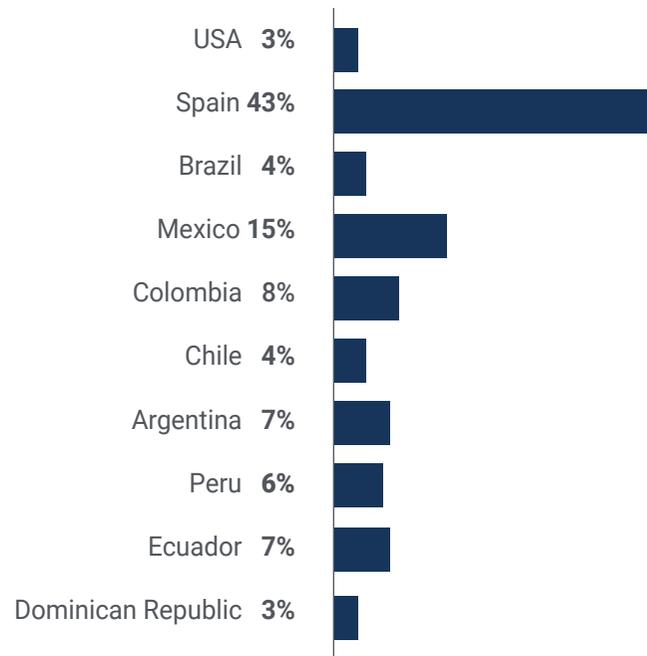
Training



Educational Profile



Geographical Distribution



Saray Contreras

Chef specialized in molecular cuisine

"With this TECH Postgraduate Certificate, I have discovered the power that oils have when modifying textures and flavors. Without the need to change my daily routine, this program became the springboard I needed to boost my business"

08

Course Management

In order to establish quality criteria with high-global standards, we have a group of professional experts who will provide the best education to future graduates. This program's faculty is made up of prestigious experts who will boost the student's professional career. The combination of experience and theory is part of the academic transformation anywhere in the world. In this way, they will have the certainty and confidence of receiving the most complete and effective knowledge in the market, being able to put it into practice in their professional environment.



“

*Study with the best. An impressive teaching team,
that is up of professionals from different skill areas”*

Management



Mr. Thuemme Canales, Juan José

- ♦ ETADAR Technical Manager. Flavor Design Laboratory of the Multinational Company DEIMAN
- ♦ He has 40 years of experience as a senior international flavorist at IFF Mexico, as well as in the Netherlands and the United States
- ♦ During his career, he has created and developed flavors for the dairy, bakery, confectionery, beverage, and savory sectors
- ♦ He holds a Bachelor's Degree in Senior Flavorist Engineering and a Master's Degree in Biochemistry from the Monterrey Institute of Technology and Higher Education, Mexico
- ♦ During his career he has given a plethora of conferences oriented to "Creation and application of flavors in the food industry" at the University of Durango, "Top notes creation in citrus flavors" at the Frutech Citrus Symposium, "Creation of flavors" in Mexico City or "Native Flavors" at the Food Technology Summit & Expo 2015, among others

Professors

Mr. Teutle Chávez, Juan Carlos

- ♦ Laboratory Technician in the TEC of Monterrey
- ♦ Aid in Development ETADAR by DEIMAN, Mexico City

Mr. Chávez Barrios, Meida

- ♦ Chemical Laboratory Technician
- ♦ aid in Development ETADAR by DEIMAN, Mexico City

Mr. Vargas García, Jorge Luis

- ♦ Industrial Chemical Engineer
- ♦ Flavorist in Development ETADAR by DEIMAN, Mexico City
- ♦ Ester production assistant at DEIMAN

Ms. Peña García, Maribel

- ♦ Biochemical Engineer
- ♦ Master's Degree in Andrology
- ♦ Food Specialist
- ♦ Applications technologies DEIMAN, Mexico City



09

Impact on Your Career

The completion of this program will be a unique opportunity for professionals in charge of the development of new Flavors, as they will be able to learn in depth about the qualities of Oils and their nutritional importance. In this way, they will be better qualified to give a boost to their careers in the field of Flavor Design, being able to create those new options that are a delight to the palate.



“

Achievements a positive change in your professional career, learn new ways to create Flavors that generate emotions in diners"

Are you ready to take the leap? Excellent professional development awaits you

TECH's Postgraduate Certificate in Oils in Flavor Design is an intensive program that prepares students to face challenges and decisions in the field of gastronomy. The main objective is to promote personal and professional growth. Helping students achieve success.

A first-class program, aimed at students seeking excellence.

Specialize in Flavor Design and open the doors to new career options.

If you want to achieve professional success, the completion of this program will help you achieve it.

Time of change



Type of change



Salary increase

This program represents a salary increase of more than **25.28%** for our students.



10

Benefits for Your Company

The Postgraduate Certificate in Oils in Flavor Design is a program aimed at improving the skills of professionals in this field. In this way, it contributes to raising the organization's talent to its maximum potential through the specialization of high-level employees, which will undoubtedly result in greater benefits for the company. This is a challenge that will bring significant advantages in the short and long term.



“

New tastes, demands and market evolution have brought gastronomy to a unique point in history. Specializing in Flavor design is a requirement to enhance your culinary skills"

Developing and retaining talent in companies is the best long-term investment.

01

Intellectual Capital and Talent Growth

The professional will introduce the company to new concepts, strategies, and perspectives that can bring about significant changes in the organization.

02

Retaining high-potential executives to avoid talent drain

This program strengthens the link between the company and the professional and opens new avenues for professional growth within the company.

03

Building agents of change

You will be able to make decisions in times of uncertainty and crisis, helping the organization overcome obstacles.

04

Increased international expansion possibilities

Thanks to this program, the company will come into contact with the main markets in the world economy.



05

Project Development

Be able to work on a real project or develop new projects in the R&D or Business Development area of your company.

06

Increased competitiveness

This program will equip students with the skills to take on new challenges and drive the organization forward.

11

Certificate

The Postgraduate Certificate in Oils in Flavor Design guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Global University.



“

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

This program will allow you to obtain your **Postgraduate Certificate in Oils in Flavor Design** endorsed by **TECH Global University**, the world's largest online university.

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

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

Title: **Postgraduate Certificate in Oils in Flavor Design**

Modality: **online**

Duration: **6 weeks**

Accreditation: **6 ECTS**



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



Postgraduate Certificate Oils in Flavor Design

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

Postgraduate Certificate Oils in Flavor Design

