

# Executive Master's Degree Flavor Design

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## Executive Master's Degree Flavor Design

- » Modality: online
- » Duration: 12 months
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online
- » Aimed at: Graduates and professionals with experience in logistics.

Website: [www.techtitute.com/us/school-of-business/professional-master-degree/master-flavor-design](http://www.techtitute.com/us/school-of-business/professional-master-degree/master-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

Skills

---

*p. 20*

06

Structure and Content

---

*p. 26*

07

Methodology

---

*p. 34*

08

Our Students' Profiles

---

*p. 42*

09

Course Management

---

*p. 46*

10

Impact on Your Career

---

*p. 50*

11

Benefits for Your Company

---

*p. 54*

12

Certificate

---

*p. 58*

# 01 Welcome

Gastronomy is currently undergoing significant changes. Consumers demand work that incorporates not only quality, but also innovation in the dishes. The figure of the flavor designer has also changed over the years. They are now more aware of new trends, standing out for their biochemical and gastronomic knowledge. Consequently, the Flavor Design program uniquely offers the opportunity to dynamically incorporate the theory and practice of this profession.



Postgraduate Diploma in Communication in the Digital Environment  
TECH Technological University





“

*The flavor designer has become an indispensable member of culinary teams. Take on this new professional challenge and understand the concepts of biochemistry that will help you develop new projects"*

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 Technological 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 method (a postgraduate learning methodology with the highest international rating) with the Case Study. A complex balance between tradition and state-of-the-art, within the context of the most demanding academic itinerary.



### 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 the most rigorous and up-to-date case studies in the academic community"*



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 Technological University community.

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

# 04 Objectives

At TECH we train highly qualified professionals to handle any work situation. With the Executive Master's Degree in Flavor Design, the student will be able to better understand the biochemical compositions of foods, which will help them to determine the behavior of certain aromatic chemicals of the same foods. This is complemented by the objective of helping professionals access a much higher level of competence and control. A goal that, at the end of the program, you will be able to achieve with a high-intensity and precise program.





“

*Acquire new tools that will allow you to enhance your creativity skills and innovation of new flavors and dishes that will please the most demanding palates"*

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

The Executive Master's Degree in Flavor Design qualifies students to:

01

Define and classify flavors

04

Identify the main sources and suppliers of aromatic chemicals

02

Explain the mixture of aromatic chemicals in the flavoring

03

Determine the behavior of aromatic chemicals within the food matrix, and all reactions produced during food preparation processes

05

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



06

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

08

Obtain new tools that will allow you to enhance your creativity and innovation skills



09

Develop and apply a flavor, living the experience and chronological development of the creative process

07

Determine the use of chromatographs to generate flavors

10

Sensory analyze and evaluate a finished product to meet the demands of today's consumers through tests and exercises

11

Identify how emotional behavior and its temporality occur in the mind, biochemically linked to the neuronal mechanism generating "memories" and "experiences"

12

Identify the natural raw materials used as flavor components

13

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

14

Determine the quantity of flavorings in the kitchen



15

Identify suitable vehicles for flavors in the kitchen

16

Know the complements of sensations and flavors in the kitchen

18

Highlighting desirable flavor notes through the use of flavor neuromodulators



17

Modulate/remove undesirable notes in foods through the use of flavor modulators

19

Identify the neural processes that are affected through flavors

20

Manipulating memories and affective sensations through Flavor Design



# 05 Skills

The development of creativity and interest in new techniques and procedures in gastronomy is possible by following a program that meets all the requirements of this sector with great professional demand. A commitment that pushes them to remain at the forefront of teaching technology. The Executive Master's Degree in Flavor Design will allow the professional to acquire all the necessary skills and competencies in this field. A very complete approach, developed based on the needs that real practice demands in daily work, so that each of the topics raised will lead you to acquire new knowledge and experiences of clear and real utility.





“

*We offer you the resources you need to develop the skills that will enable you to work successfully in this sector”*

01

Applying the processes of flavor creation in the kitchen

02

Know how to use innovative techniques in the creation of flavors

03

Handle molecular gastronomy and flavor chemistry

04

Be able to define and classify flavors

05

Apply the normative regulation in Flavor Design



06

Use the mixture of chemicals in the flavoring.

08

Recognize flavors based on their sensory chemistry



07

Reaching out to major suppliers of aromatic chemicals

09

Generating flavors through chromatography

10

Create flavors

11

Apply own flavors through practice

14

Use vehicles for flavors

12

Use the implication of emotions in flavors

13

Purifying raw materials for use in the creation of flavors





15

Correctly measure flavors in cooking

16

Create molecular gastronomy dishes

17

Take advantage of flavor neuromodulators in the kitchen

18

Creating evocations through flavors



06

# Structure and Content

With a 100% online certification, the Executive Master's Degree in Flavor Design adapts to the needs of the industry and students, so they can choose the time and place that best suits their availability, schedule and interests. Throughout each class, the student will have a complete and well-structured program, allowing them to apply their knowledge in the evaluation of new tools that will help them to enhance their creative and innovation skills. In this way, you will be able to follow 12 months of learning in a unique and stimulating way.



“

*Improve your skills in identifying quality raw materials to create unique and captivating flavors”*

## Syllabus

The Executive Master's Degree in Flavor Design is an intensive program that prepares professionals to take on new challenges and make transcendental decisions in their work environments. In order to encourage the development of students' creative skills, the syllabus addresses the definition and classification of flavors, as well as the regulations they must comply with in order to be served to the public.

Throughout each class, we will go deeper into those topics that will help the professional to explain the mixture of aromatic chemicals with certain flavors, and the behavior they have within the food matrix. Without forgetting, of course, the basic concepts for the creation of emotional flavors and aromas. In this way, the student will be able to learn about new tools that will enhance their creativity and innovation.

The program's teaching staff includes leading professionals, who bring their work experience to each class. In addition, renowned and prestigious people participate in its design and elaboration, completing the program in an interdisciplinary way. Professors with vocation that will give you the necessary impulse to grow.

This Executive Master's Degree takes place over 12 months and is divided into 11 modules:

|                  |                                                            |
|------------------|------------------------------------------------------------|
| <b>Module 1</b>  | Introduction to the study of flavors                       |
| <b>Module 2</b>  | Aromatic chemicals and vehicles                            |
| <b>Module 3</b>  | Biochemistry                                               |
| <b>Module 4</b>  | Creation and methodology                                   |
| <b>Module 5</b>  | Fundamentals and techniques                                |
| <b>Module 6</b>  | Basic exploration of the evolutionary implications of food |
| <b>Module 7</b>  | Natural raw materials used as flavorings                   |
| <b>Module 8</b>  | Introduction to the use of flavorings in cooking           |
| <b>Module 9</b>  | Molecular Gastronomy                                       |
| <b>Module 10</b> | Neuromodulators in the kitchen as food flavor enhancers    |
| <b>Module 11</b> | Affective Flavors                                          |



### Where, When and How is it Taught?

TECH offers the possibility of developing this Executive Master's Degree in Flavor Design completely online. Over the course of 12 months, 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.** Introduction to the study of flavors

- |                                           |                                                                    |                                                                                                                      |                                            |
|-------------------------------------------|--------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|--------------------------------------------|
| 1.1. Basic Principle of Flavor Creativity | 1.2. The Role of the Senses in the Creation of Flavors             | 1.3. Classification of Flavorings: Artificial Flavorings, Natural Flavorings, Natural Identical Flavorings, and WONF | 1.4. Flavoring Regulations and Legislation |
| 1.5. Food Regulations and Legislation     | 1.6. Qualities of Flavorists Specialized in Sweet and Savory Areas |                                                                                                                      |                                            |

**Module 2.** Aromatic chemicals and vehicles

- |                                                                                           |                                                              |                                      |                                                                        |
|-------------------------------------------------------------------------------------------|--------------------------------------------------------------|--------------------------------------|------------------------------------------------------------------------|
| 2.1. Classification of Aromatic Chemicals and Vehicles used in the Formulation of Flavors | 2.2. Esters: Synthesis and Importance in Flavor Development. | 2.3. Top Notes, Sensation Generators | 2.4. Use of possible aromatic chemicals for the formulation of flavors |
| 2.5. Memorization of the Aromatic Chemicals Responsible for Flavors                       | 2.6. Study of Maillard Reactions in Flavors                  | 2.7. Aromatic Chemical Suppliers     |                                                                        |

**Module 3.** Biochemistry

- |                                                                    |                                                                              |                                                     |                                    |
|--------------------------------------------------------------------|------------------------------------------------------------------------------|-----------------------------------------------------|------------------------------------|
| 3.1. Flavor and structure chemistry and their sensory relationship | 3.2. Biochemistry and Interactions with the Chemicals Responsible for Flavor | 3.3. Essential Oils (Fruits, Vegetables and Spices) | 3.4. Importance of Aromatic Plants |
| 3.5. Complexity of Animal Profiles                                 |                                                                              |                                                     |                                    |

**Module 4.** Creation and methodology

- |                                                                    |                                       |                                                           |                                                |
|--------------------------------------------------------------------|---------------------------------------|-----------------------------------------------------------|------------------------------------------------|
| 4.1. Olfaction, Classification, and Distinguishing Smell and Taste | 4.2. Memorization of Smell and Flavor | 4.3. Creation and Basic Methodology in Flavor Development | 4.4. Experimental design in flavor development |
| 4.5. Chromatography interpretation and use in flavor creation      |                                       |                                                           |                                                |

**Module 5. Fundamentals and techniques**

|                                                                        |                                                |                                   |                                                |
|------------------------------------------------------------------------|------------------------------------------------|-----------------------------------|------------------------------------------------|
| 5.1. Basic Techniques in Instrumental Flavor Analysis                  | 5.2. Basic Flavor Notes                        | 5.3. Sensory Evaluation of Flavor | 5.4. Methodology in the description of flavors |
| 5.5. Application of the Created Flavors in Different Finished Products | 5.6. Consumer acceptability and/or preferences |                                   |                                                |

**Module 6. Basic exploration of the evolutionary implications of foods**

|                                         |                      |                                                      |                               |
|-----------------------------------------|----------------------|------------------------------------------------------|-------------------------------|
| 6.1. Introduction to Neurogastronomy    | 6.2. Neuromodulators | 6.3. Scent communication and neurocognitive patterns | 6.4. Flavor Attributes: Color |
| 6.5. Texture and appreciation of flavor |                      |                                                      |                               |

**Module 7. Oils**

|                     |                                                |                               |                                            |
|---------------------|------------------------------------------------|-------------------------------|--------------------------------------------|
| 7.1. Essential Oils | 7.2. Rectification of Processed Essential Oils | 7.3. Liquid Extracts and Dyes | 7.4. Solid Extracts                        |
| 7.5. Exudates       | 7.6. Specific                                  | 7.7. Absolutes                | 7.8. Concentrated and Diluted Fruit Juices |

**Module 8. Introduction to the Use of Flavorings in Cooking**

|                               |                       |                                                                      |                  |
|-------------------------------|-----------------------|----------------------------------------------------------------------|------------------|
| 8.1. Flavorings in Cooking    | 8.2. Food Preparation | 8.3. Topical Techniques for the Application of Flavorings in Cooking | 8.4. Food Matrix |
| 8.5. Condiments and Seasoning |                       |                                                                      |                  |



**Module 9. Molecular Gastronomy**

- |                                           |                                        |                                          |                        |
|-------------------------------------------|----------------------------------------|------------------------------------------|------------------------|
| 9.1. Introduction to Molecular Gastronomy | 9.2. Techniques: Direct Spherification | 9.3. Techniques: Indirect Spherification | 9.4. Techniques: Foams |
| 9.5. Techniques: Liquid Nitrogen          | 9.6. Techniques: Gelling               | 9.7. Recipes                             |                        |

**Module 10. Neuromodulators as Food Flavor Enhancers**

- |                                                          |                                                                                  |                     |                      |
|----------------------------------------------------------|----------------------------------------------------------------------------------|---------------------|----------------------|
| 10.1. Enhance Flavor and Fix Food with Modulating Sugars | 10.2. Blockers for undesirable notes of sweeteners, preservatives and medicinals | 10.3. Acid Blockers | 10.4. Omega Blockers |
| 10.5. Soy Blockers                                       | 10.6. Sweet and Savory Note Enhancers                                            |                     |                      |

**Module 11. Affective Flavors**

- |                                                                        |                                                   |                                                                                    |                                                                        |
|------------------------------------------------------------------------|---------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------|
| 11.1. One of Today's Greatest Challenges: To Remember Is to Live Again | 11.2. Fruit Flavors and their Affective Reactions | 11.3. Cherry and Chocolate as Generators of Feelings and Passions                  | 11.4. Exotic and Tropical Fruits that Evoke Fun and a Party Atmosphere |
| 11.5. Christmas Spirit                                                 | 11.6. Mexican Gastronomy National Pride           | 11.7. Importance of Evoking Occurrences, Events, or Information Stored in the Past |                                                                        |





07

# 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.*



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

## 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.

## 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.



08

# Our Students' Profiles

The Executive Master's Degree is aimed at graduates, postgraduates and university graduates who have previously completed any of the following degrees in the field of the food industry: Flavorist, Food Engineering, Food Chemistry and Industrial Biochemical Engineering.

The diversity of participants with different academic profiles and from multiple nationalities, make up the multidisciplinary approach of this program.

The Executive Master's Degree may also be taken by professionals who, being university graduates in any field, have two years of work experience in this professional field.





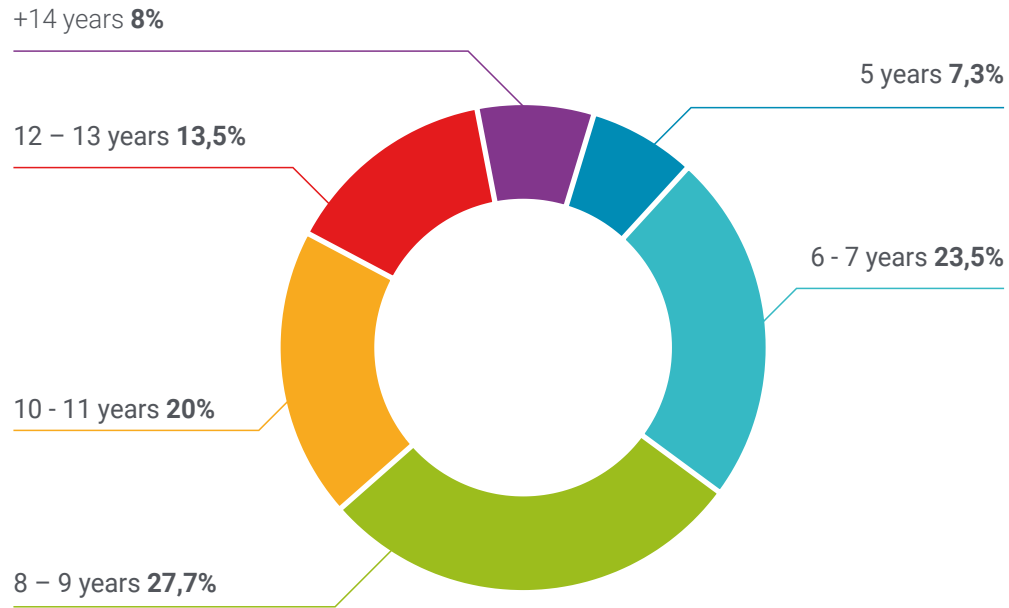
“

*If you have experience in Flavor Design and are looking for an interesting career enhancement while continuing to work, this is the program for you”*

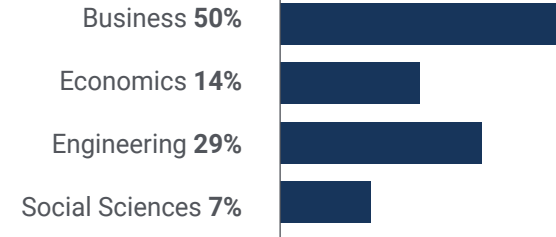
### Average Age

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

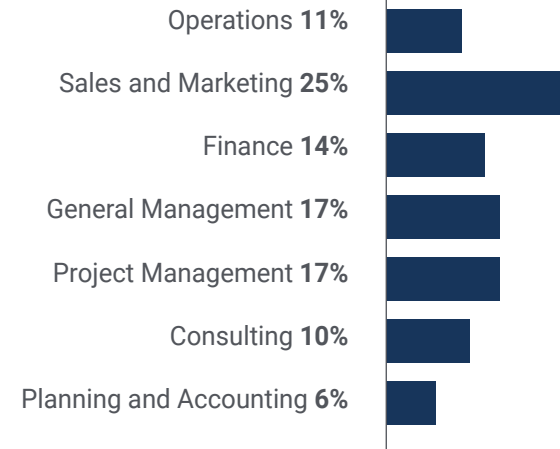
### Years of Experience



### Training

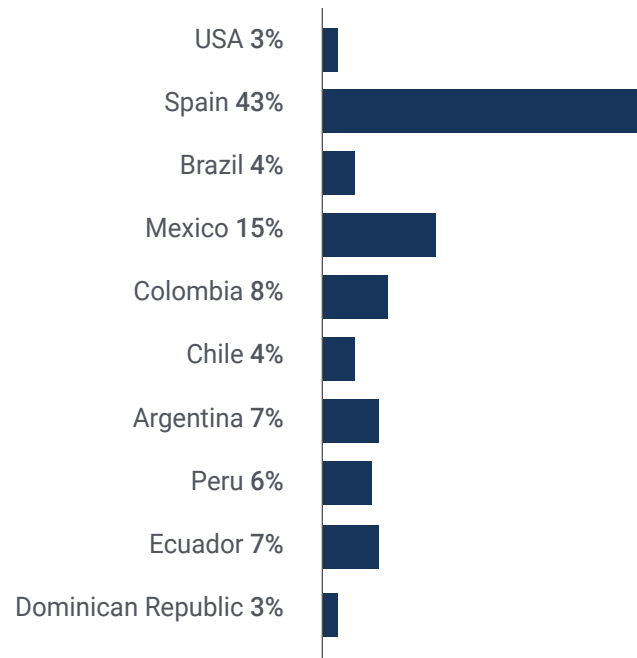


### Academic Profile



## Geographical Distribution

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## María Alejandra Castillo

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Executive Chef

*"Cooking has always been my passion, and improving my skills in flavor chemistry has opened the doors to a great world of possibilities. I am pleased to have taken a program that allowed me to apply my knowledge instantly, but the best thing is its online modality, since I did not have to leave my job and vocation to continue my studies. A real success"*



09

# Course Management

Within the concept of total quality of the program, TECH has a large and experienced faculty that have joined this Executive Master's Degree to boost the professional careers of its students. Thanks to its dense experience, the student will have the best of theory and practice, being able to be part of the academic transformation from 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.



“

*An impressive teaching staff, made up of professionals from different areas of expertise"*

## Management



### D. Thuemme Canales, Juan José

- ◆ Technical Manager of ETADAR. 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.
- ◆ Senior Flavorist and Senior Engineer and Master in Biochemistry from the Institute of Technology and Higher Education of Monterrey. 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

### Ms. Castañeda Olivera, Alondra Magdalena

- ◆ Food Engineer
- ◆ Raw Material Buyer DEIMAN, Mexico City
- ◆ Researcher for projects at the National Polytechnic Institute

### Ms. Carrasco Reyes, María Luisa

- ◆ Industrial Engineer
- ◆ DEIMAN Project Coordinator, Mexico City

### Mr. Chávez Barrios, Meida

- ◆ Chemical Laboratory Technician
- ◆ Assistant in Development ETADAR by DEIMAN, Mexico City

### Coranguez Reyes, Gabriel

- ◆ Food Engineer
- ◆ Flavorist in development ETADAR by DEIMAN, Mexico City

### Curiel Monteagudo, José Luis

- ◆ Food Chemistry Engineer
- ◆ Master in Food Science and Technology
- ◆ Professor at Claustro de Sor Clara University, Mexico City

### García Zepeda, Rafael

- ◆ Legislation and Standards Manager DEIMAN, Mexico City
- ◆ Specialization in Biotechnology
- ◆ Industrial Biochemical Engineer

**Ms. Gómez Pérez, Karen**

- ♦ Bachelor's Degree in Communication Sciences
- ♦ Specialist in Advertising Communication and Consumer Analysis
- ♦ DEIMAN Marketing Manager, Mexico City
- ♦ Postgraduate Certificate in Innovate MKT

**Ms. Martínez Sánchez, Berenice**

- ♦ Bachelor's Degree in Food Chemistry, Faculty of Chemistry UNAM
- ♦ ETADAR by DEIMAN applications and library coordinator, Mexico City
- ♦ Postgraduate Certificate in Food Additives. Faculty of Chemistry, UNAM

**Miriam, Santiago Nicolás**

- ♦ Development Flavorist ETADAR by DEIMAN
- ♦ Technologist in Oils and Flavors Applications ETADAR by DEIMAN, Mexico City
- ♦ Technologist in Oils and Essences applications

**Ms. Morales Heredia, Ana Gabriela**

- ♦ Bachelor's Degree in Food Chemistry
- ♦ Master's Degree in Quality and Applied Statistics
- ♦ Technologist in ETADAR by DEIMAN Applications, Mexico City

**Ms. Monsiváis Vilchis, María de Guadalupe**

- ♦ Bachelor's Degree in Food Chemistry
- ♦ Coordinator of Sensory Evaluation DEIMAN, Mexico City

**Ms. Orozco López, Déborah María**

- ♦ Bachelor's Degree in Graphic Communication Design
- ♦ Marketing Analyst, Industrial Division DEIMAN, Mexico City

**Orozco, Carlos**

- ♦ Executive Chef at Meliá Cohiba
- ♦ Postgraduate Certificate in Gastronomy, Universidad Iberoamericana Leon Gto. Quintana Roo, Mexico

**Oviedo García, Miguel**

- ♦ Clinical Laboratory Technician
- ♦ DEIMAN Scale-Up Coordinator, Mexico City
- ♦ DEIMAN Quality Control Inspector, Mexico City
- ♦ Quality Control Manager DEIMAN, Mexico City, Mexico

**Ms. Peña García, Maribel**

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

**Teutle Chávez, Juan Carlos**

- ♦ Laboratory Technician by TEC de Monterrey
- ♦ Assistant in Development ETADAR by DEIMAN, Mexico City

**Vargas García, Jorge Luis**

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

**Ms. Solis Montiel, Yoalli Lizbeth**

- ♦ Food Engineer
- ♦ DEIMAN Applications Technologist, Mexico City

10

# Impact on Your Career

TECH is aware that having a program of these characteristics implies a great economic, professional and, of course, personal investment.

The ultimate goal of carrying out this great effort should be to achieve professional growth with proven efficiency.





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*Generate 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 Executive Master's Degree in Flavor Design is an intensive program that prepares you to face the challenges and business decisions at the logistics level, both nationally and internationally. The main objective is to promote personal and professional growth. Helping you achieve success.

If you want to excel, make a positive change at a professional level and interact with the best, this is the place for you.

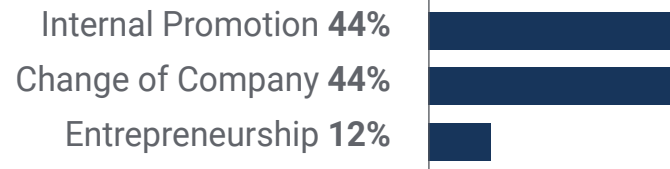
*Don't miss the opportunity to train with us and you will find the career boost you were looking for.*

*If you want to make a positive change in your profession, the Executive Master's Degree in Flavor Design will help you achieve it.*

#### When the change occurs



#### Type of change





## Salary increase

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



11

# Benefits for Your Company

The Executive Master's Degree in Flavor Design contributes to elevate the organization's talent to its maximum potential, through the capacitation of high-level leaders.

Participating in this Executive Master's Degree is a unique opportunity to access a powerful network of contacts in which to find future professional partners, customers or suppliers.



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*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.

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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.

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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**

You will be able to work on a real project or develop new projects in the field of R&D or business development of your company.

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06

### **Increased competitiveness**

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

# 12 Certificate

The Executive Master's Degree in Flavor Design guarantees students, in addition to the most rigorous and up-to-date education, access to a Executive Master's Degree issued by TECH Technological University.





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

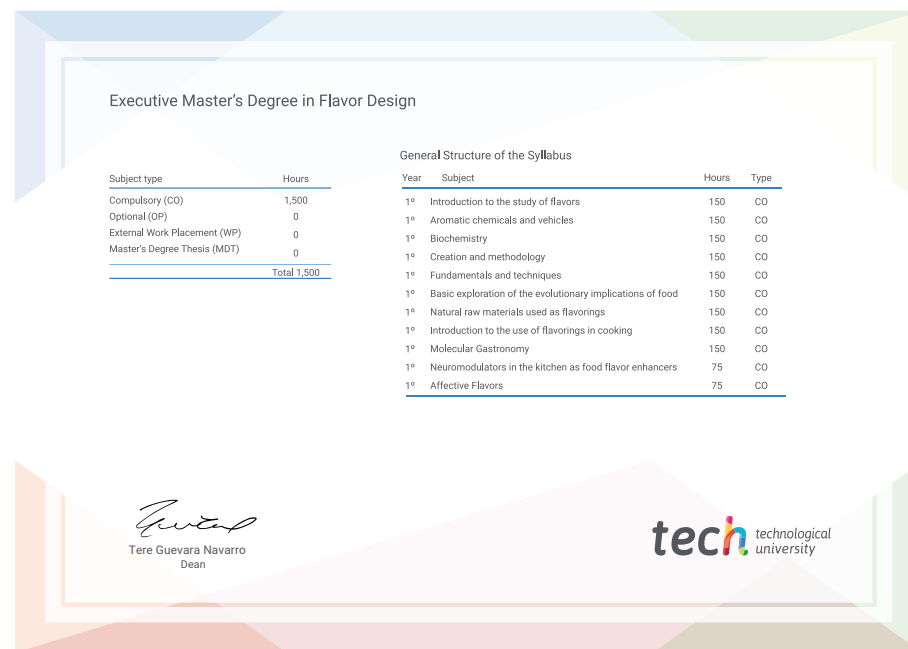
This **Executive Master's Degree in Flavor Design** contains the most complete and up-to-date program on the market.

After the student has passed the assessments, they will receive their corresponding **Executive Master's Degree** issued by **TECH Technological University** via tracked delivery\*.

The diploma issued by **TECH University** will reflect the qualification obtained in Executive Master's Degree, and meets the requirements commonly demanded by labor exchanges, competitive examinations, and professional career evaluation committees.

Title: **Executive Master's Degree in Flavor Design**

Official N° of Hours: **1,500 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.



## Executive Master's Degree Flavor Design

- » Modality: **online**
- » Duration: **12 months**
- » Certificate: **TECH Technological University**
- » Dedication: **16h/week**
- » Schedule: **at your own pace**
- » Exams: **online**

# Executive Master's Degree Flavor Design

