

# Postgraduate Diploma

## Poultry Nutrition and Feeding





## Postgraduate Diploma

### Poultry Nutrition and Feeding

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

Website: [techtitute.com/us/veterinary-medicine/postgraduate-diploma/postgraduate-diploma-poultry-nutrition-feeding](https://techtitute.com/us/veterinary-medicine/postgraduate-diploma/postgraduate-diploma-poultry-nutrition-feeding)

# Index

01

Introduction

---

*p. 4*

02

Objectives

---

*p. 8*

03

Course Management

---

*p. 14*

04

Structure and Content

---

*p. 18*

05

Methodology

---

*p. 24*

06

Certificate

---

*p. 32*

# 01

## Introduction

This Postgraduate Diploma in Poultry Nutrition and Feeding is designed for Veterinary Professionals to update and improve their technical and practical knowledge in this sector. It deals with the main aspects related to nutrition and feeding of the main poultry species destined to the production of animal protein (broilers and laying hens) as well as Differential Nutrition in Broilers to obtain a higher yield of cuts, special feeds, transport of newly hatched birds or finished birds prior to slaughter.

*A complete and effective course that will propel you to a higher level of competence.*





“

*Become one of the most demanded professionals of the moment: train as an Expert in Poultry Nutrition and Feeding”.*

This Postgraduate Diploma in Poultry Nutrition and Feeding is unique given its level of specialization and the logical sequence of learning with which the content is ordered.

Its ultimate goal is to specialize and update professionals in the most advanced technical and scientific aspects of animal nutrition and feeding.

Knowledge that enables the entry, linkage and specialization in one of the most important sectors of animal production at present and with more labor demand and need for specialization.

The current world population estimated at 7.6 billion is expected to increase to 8.6 billion by 2030 and animal nutrition is one of the disciplines called upon to help solve the problem of producing sufficient and economical protein to feed this growing demand in an efficient and sustainable manner.

With an innovative format, this specialization allows participants to develop autonomous learning and optimal time management.

In short, it is an ambitious, broad, structured and interwoven proposal, which covers everything from the fundamental and relevant principles of nutrition to the manufacture of food. All this with the characteristics of a course of high scientific, teaching and technological level.

These are some of its most notable features:

- ◆ Latest technology in online teaching software.
- ◆ Highly visual teaching system, supported by graphic and schematic contents that are easy to assimilate and understand.
- ◆ Practical cases presented by practising experts.
- ◆ State-of-the-art interactive video systems.
- ◆ Teaching supported by telepractice.
- ◆ Continuous updating and recycling systems.
- ◆ Self-regulating learning: full compatibility with other occupations.
- ◆ Practical exercises for self-evaluation and learning verification.
- ◆ Support groups and educational synergies: questions to the expert, debate and knowledge forums.
- ◆ Communication with the teacher and individual reflection work.
- ◆ Content that is accessible from any fixed or portable device with an Internet connection.
- ◆ Supplementary documentation databases are permanently available, even after the course.



*Join the elite, with this highly efficient specialization and open new paths to your professional progress".*

“

*With a methodological design that relies on proven teaching techniques, this Postgraduate Diploma in Poultry Nutrition and Feeding will take you through different teaching approaches to allow you to learn in a dynamic and effective way.*

Our teaching staff is made up of professionals from different fields related to this specialty. In this way, we ensure that we provide you with the training update we are aiming for. A multidisciplinary team of professionals with training and experience in different environments, who will develop the theoretical knowledge in an efficient way, but above all, they will bring their practical knowledge from their own experience to the course: one of the differential qualities of this training.

This mastery of the subject is complemented by the effectiveness of the methodological design of this Expert. Developed by a multidisciplinary team of e-learning experts, it integrates the latest advances in educational technology. In this way, you will be able to study with a range of easy-to-use and versatile multimedia tools that will give you the necessary skills you need for your specialization.

The design of this program is based on Problem-Based Learning: an approach that conceives learning as a highly practical process. To achieve this remotely, we will use telepractice: with the help of an innovative interactive video system, and learning from an expert, you will be able to acquire the knowledge as if you were actually dealing with the scenario you are learning about. A concept that will allow you to integrate and fix learning in a more realistic and permanent way.

*A course that will enable you to work in the poultry production sectors with the solvency of a high-level professional.*

*With the experience of active professionals, experts in Animal Nutrition and Veterinary Medicine.*



# 02 Objectives

Our goal is to prepare highly qualified professionals for work experience. An objective that is complemented, moreover, in a global manner, by promoting human development that lays the foundations for a better society. This objective is focused on helping medical professionals reach a much higher level of expertise and control. A goal you will easily achieve with a course of high intensity and precision.







“

*If your objective is to redirect your capacity towards new paths of success and development, this is your course: a training that aspires to excellence*



## General Objectives

---

- ♦ Determine the properties, use and metabolic transformations of nutrients in relation to the nutritional needs of an animal.
- ♦ Provide clear and practical tools so that the professional can identify and classify the different foods that are available in the region and have better elements of judgement to make the most appropriate decision in terms of differential costs, etc. diferenciales, etc.
- ♦ Propose a series of technical arguments which allow for a better quality of diet and nutrition and therefore, improve the end produce (meat or milk)
- ♦ Analyze the different raw material components with both positive and negative effects on Animals. Nutrition and how animals use them for the production of animal protein.
- ♦ Identify and understand the different levels of digestibility for each of the various nutritional components according to their origin.
- ♦ To analyze the key aspects for the design and creation of diets (food) aimed at achieving the maximum utilization of nutrients by animals intended for animal protein production..
- ♦ Provide specialized training on the nutritional requirements for the two main species of birds to be used in animal protein production.
- ♦ Develop specialized understanding of the nutritional requirements of the porcine species and the different feeding strategies needed in order to guarantee that they reach the expected welfare and production standards according to their production stage..
- ♦ Provide practical, theoretical and specialized knowledge on the physiology of canine and feline digestive systems.
- ♦ Analyze the digestive system of ruminants and their particular way of assimilating nutrients from fiber-rich foods.
- ♦ Analyze the main additive groups used in the food production industry, focused on ensuring the quality and performance of different food products.
- ♦ Analyze, in a clear way, how the complete animal feed manufacturing process is developed: the phases and processes which feed undergoes to guarantee its nutritional composition, quality and safety.



## Specific Objectives

---

- ◆ Develop the different nutrients contained in the raw materials used in animal nutrition.
- ◆ Develop the different components of each one of the nutrient groups.
- ◆ Determine the destinations or metabolic pathways of nutrients to be utilized by the animal.
- ◆ Establish how animals obtain energy from different nutrients and what energy metabolism consists of.
- ◆ Analyze the different assimilation processes of nutrients that different species of animals have and which are necessary for their well-being and production.
- ◆ Evaluate the importance of water as a nutrient and the effect that it has on animals.
- ◆ Establish the nutritional requirements and the feeding programs of broiler chickens.
- ◆ Specify the nutritional requirements of laying hens (commercial eggs).
- ◆ Specify the nutritional requirements and feeding programs in confusion matrices.
- ◆ Identify the critical phases of broilers and layers and the adjustments that can be implemented through the use of special diets.
- ◆ Establish the different nutritional strategies used to manage challenges such as heat stress and shell quality.
- ◆ Analyze the Nutritional Profiles and Strategies that allow higher yield of meat cuts and modification of egg size.
- ◆ Determine the different production phases in commercial poultry farming by species.

- Compile the different feeding programs in commercial poultry farming.
- Apply different strategies in the application of feeding programs focused on guaranteeing zootechnical results.
- Analyze the different types of additives which exist in the animal feed and nutrition market.
- Define the recommendations for the use and functionality of the different additive groups.
- Gain up-to-date knowledge of the new technology focused on improving the quality and efficiency of animal feed.
- Identify mycotoxins as the hidden enemy in diet quality, animal health and productivity; what are the strategies for their control, the different types and use of mycotoxin binders.
- Specialize in the use of enzymes in balanced feed, what they are, the differences between enzymes of the same category, what they are used for and the benefits of their incorporation in the diet.
- Analyze phytochemicals as a category that goes beyond essential oils; what they are, types of phytochemical substances, modes of use and benefits.





“

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

03

# Course Management

For our course to be of the highest quality, we are proud to work with a teaching staff of the highest level, chosen for their proven track record. Professionals from different areas and fields of expertise that make up a complete, multidisciplinary team. A unique opportunity to learn from the best.





“

*Leading professionals in the field have come together to teach you the latest advances in food safety veterinary.”*

## Management



### Dr. Sarmiento García, Ainhoa

- ♦ Phd in Science and Chemical Technology. (09/ 09.2017 / 2019) University of Salamanca,
- ♦ University Master's in Innovation of Biomedical Sciences and Health. (10- 10.2015 - 2016) University of León
- ♦ Degree in Veterinary Medicine. (09- 10.2015 - 2014) University of León



## Professors

### Dr. Fernández Mayer, Anibal Enrique

- ♦ PhD in Veterinary Science
- ♦ Postdoctorate of Veterinary Science, with a focus on: Animal Nutrition in Institute of Animal Science (IAS)
- ♦ Agricultural Engineer, National University of La Plata (1975-1979), Buenos Aires.

### Lic. Ordoñez Gómez, Ciro Alberto

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

### Dr. Páez Bernal, Luis Ernesto

- ♦ PhD in Monogastric Nutrition and Production
- ♦ Doctor Scientiae in Zootechnics, Nutrition and Monogastric Production. Federal University of Viçosa (UFV), MG, Brazil. 2008, MSc in Zootechnics, Nutrition and Monogastric Production. Federal University of Viçosa (UFV), MG, Brazil. 2004
- ♦ Medical veterinary with a Master's Degree in Monogastric Nutrition and Production
- ♦ Lecturer

### Dña. Portillo Hoyos, Diana Paola

- ♦ Professional Graduated from the National University of Colombia.

### D. Rodríguez Patiño, Leonardo

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

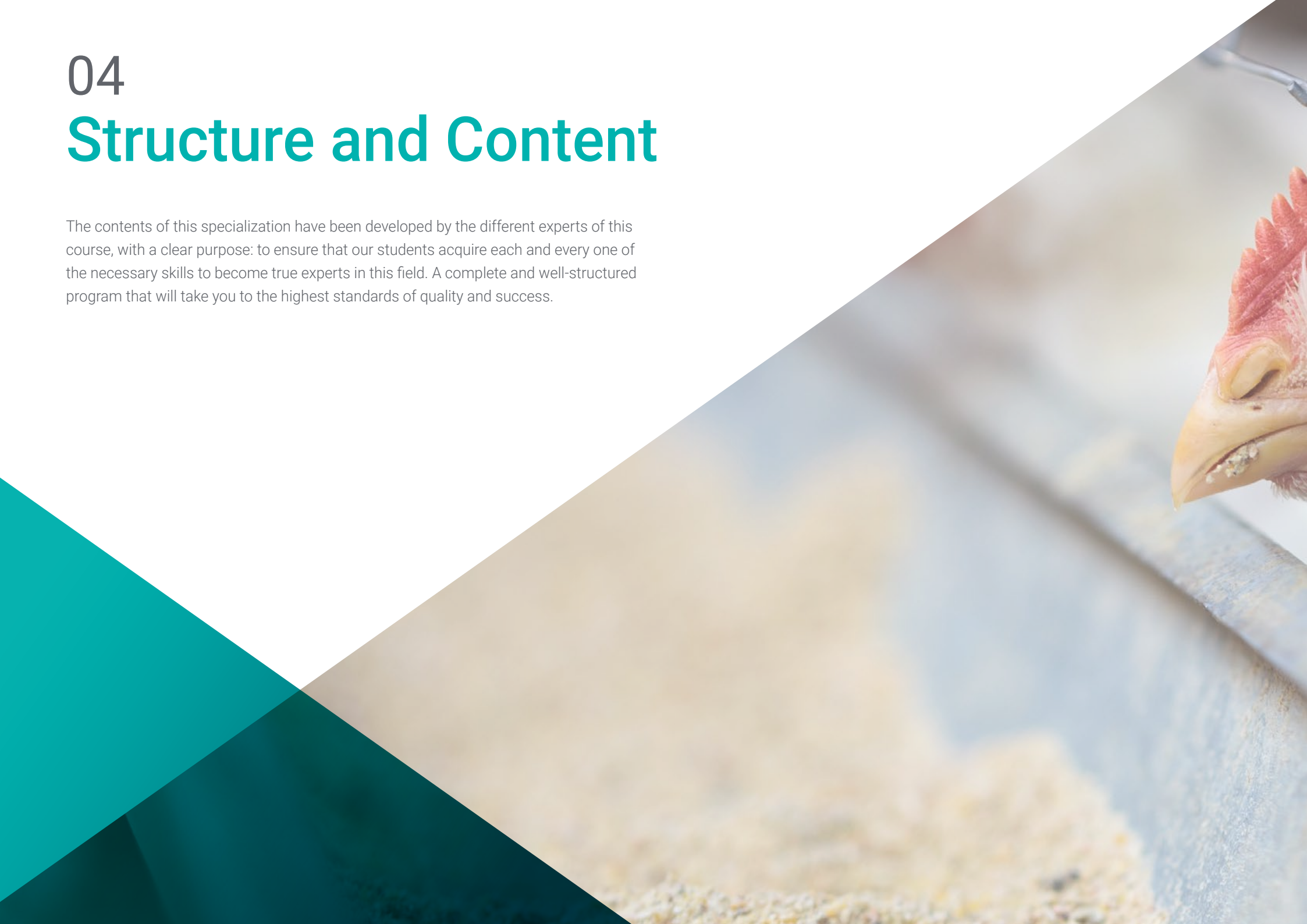


*An impressive teaching staff, made up of professionals from different areas of expertise, will be your teachers during your training: a unique opportunity not to be missed"*

# 04

## Structure and Content

The contents of this specialization have been developed by the different experts of this course, with a clear purpose: to ensure that our students acquire each and every one of the necessary skills to become true experts in this field. A complete and well-structured program that will take you to the highest standards of quality and success.





“

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

## Module 1. Nutrients and Metabolism.

- 1.1. Carbohydrates.
  - 1.1.1. Carbohydrates in Animal Food.
  - 1.1.2. Classification of Carbohydrates.
  - 1.1.3. Digestion Process.
  - 1.1.4. Fiber and Digestion of Fiber.
  - 1.1.5. Factors which Affect the Utilistion of Fiber.
  - 1.1.6. Physical Function of Fibre.
- 1.2. Metabolism of Carbohydrates.
  - 1.2.1. Metabolic Fate of Carbohydrates.
  - 1.2.2. Glycolysis, Glycogenolysis, Glycogenesis and Gluconeogenesis.
  - 1.2.3. Pentose Phosphate Cycle.
  - 1.2.4. Krebs Cycle.
- 1.3. Lipids.
  - 1.3.1. Classification of Lipids.
  - 1.3.2. Functions of Lipids.
  - 1.3.3. Fatty Acids.
  - 1.3.4. Digestion and Absorption of Fats.
  - 1.3.5. Factors which Affect Lipid Digestion.
- 1.4. Functions of Lipids.
  - 1.4.1. Metabolic Fate of Lipids.
  - 1.4.2. Fat Metabolism Energy.
  - 1.4.3. Oxidative Rancidity.
  - 1.4.4. Essential Fatty Acids.
  - 1.4.5. Lipid Metabolism Problems.
- 1.5. Energetic Metabolism.
  - 1.5.1. Measurement of Heat Reaction.
  - 1.5.2. Biological Partitioning of Energy.
  - 1.5.3. Nutrient Caloric Increase.
  - 1.5.4. Energy Balance.
  - 1.5.5. Environmental Factors that Influence Energy Requirements.
  - 1.5.6. Characteristics of Energy Deficiencies and Excesses.
- 1.6. Proteins
  - 1.6.1. Protein Classification.
  - 1.6.2. Functions of the Different Proteins.
  - 1.6.3. Digestion and Absorption of Proteins.
  - 1.6.4. Factors which Affect Protein Digestion.
  - 1.6.5. Nutritional Classification of Amino Acids for Poultry and Swine.
- 1.7. Protein Metabolism in Poultry and Swine.
  - 1.7.1. Metabolic Fate of Proteins.
  - 1.7.2. Gluconeogenesis and Degradation of Amino Acids.
  - 1.7.3. Excretion of Nitrogen and Synthesis of Uric Acid.
  - 1.7.4. Imbalance of Amino Acids and Energetic Cost of Protein Metabolism.
  - 1.7.5. Interaction Between Amino Acids.
- 1.8. Vitamins and Minerals.
  - 1.8.1. Vitamin Classification.
  - 1.8.2. Vitamin Requirements for Poultry and Swine.
  - 1.8.3. Vitamin Deficiencies.
  - 1.8.4. Macro and Micro minerals.
  - 1.8.5. Interaction Between Minerals.
  - 1.8.6. Organic Chelates.
- 1.9. Mineral and Vitamin Metabolism.
  - 1.9.1. Vitamin Interdependence.
  - 1.9.2. Deficiencies and Toxicity of Vitamins.
  - 1.9.3. Choline.
  - 1.9.4. Metabolism of Calcium and Phosphorus.
  - 1.9.5. Electrolyte Balance.
- 1.10. Water: The Forgotten Nutrient.
  - 1.10.1. Principal Functions of Water.
  - 1.10.2. Distribution of Water in an Organism.
  - 1.10.3. Sources of Water.
  - 1.10.4. Factors Affecting Water Requirements.
  - 1.10.5. Water Requirements.
  - 1.10.6. Requirements for the Quality of Drinking Water.



## Module 2. Nutrition and Food in Poultry.

- 2.1. Broiler Chickens, Feeding Programs and Nutritional Requirements.
  - 2.1.1. Genetic Evolution and Changes in Nutritional Requirements.
  - 2.1.2. Food Programs.
  - 2.1.3. Nutritional Requirements in the Main Genetic Lines.
  - 2.1.4. Nutrition by Gender.
  - 2.1.5. Nutritional Strategies to Reduce Environmental Impact.
- 2.2. Special Food for Broiler Chickens.
  - 2.2.1. Transport Feed (from Hatchery to Farm)
  - 2.2.2. Pre-Starter Food.
  - 2.2.3. Finishing Food.
- 2.3. Nutritional Strategies to Improve the Quality of a Whole Chicken.
  - 2.3.1. Production Focus: Whole Chicken or Chicken Pieces.
  - 2.3.2. Feeding Program for Chicken Pieces.
  - 2.3.3. Nutritional Adjustments for Increased Chicken Breast Yield.
  - 2.3.4. Strategies to Ensure the Quality of Fresh or Chilled Whole Chickens.
- 2.4. Pullet Chickens, Feeding Programs and Nutritional Requirements.
  - 2.4.1. Nutritional Program According to Age and Performance.
  - 2.4.2. Nutritional Specifications of Pullet Diets.
  - 2.4.3. Factors Affecting the Performance and Optimization of Nutrient Consumption.
  - 2.4.4. Pre-Posture Diet.
- 2.5. What is the Purpose of a Pre-Posture Diet.
  - 2.5.1. Supply Period.
  - 2.5.2. Nutritional Profile of the Pre-Posture Diet.
  - 2.5.3. Calcium and Phosphorus in Pre-Posture Diet.
- 2.6. Layer Hens, Feeding Programs and Nutritional Requirements.
  - 2.6.1. Posture Stages and Characteristics.
  - 2.6.2. Staged Feeding Program.
  - 2.6.3. Nutritional Requirements.
  - 2.6.4. Consumption Models.
  - 2.6.5. Food Texture.
  - 2.6.6. Egg Size.

- 2.7. Nutrition and Egg Shell.
  - 2.7.1. Importance of the Shell Quality.
  - 2.7.2. Formation of the Shell.
  - 2.7.3. Factors Which Affect a Good Quality Shell.
  - 2.7.4. Nutritional Strategies and the Additives to Safeguard the Quality of the Shell.
  - 2.7.5. Confusion Matrices, Feeding Programs and Nutritional Requirements.
  - 2.7.6. Development Stages of the Breeder.
  - 2.7.7. Feeding Program for Chicks.
  - 2.7.8. Nutritional Requirements of Chicks.
  - 2.7.9. Nutritional Program for Breeding Adults.
  - 5.7.10. Male Nutrition.
  - 2.7.11. Nutrition and Hatchability.
- 2.8. Nutritional Strategies and the Additives for the Intestinal Health of the Poultry.
  - 2.8.1. Importance of Intestinal Health and Integrity.
  - 2.8.2. Aspects Which Challenge the Intestinal Integrity.
  - 2.8.3. Nutritional Strategies to Safeguard Intestinal Health.
  - 2.8.4. Additives and Programs for Intestinal Health.
- 2.9. Caloric Stress and Nutritional Strategies.
  - 2.9.1. Physiology and Caloric Stress.
  - 2.9.2. Nutrition and Endogenous Heat Production.
  - 2.9.3. Electrolyte Balance.
  - 2.9.4. Physiological Mechanisms of Heat Dissipation in Birds.
  - 2.9.5. Nutritional Strategies to Help Combat Caloric Stress.

### Module 3. Additives in Animal Food.

- 3.1. Definitions and Types of Additives Used in Animal Food.
  - 3.1.1. Introduction.
  - 3.1.2. Classification of Additive Substances.
  - 3.1.3. Additives for Quality.
  - 3.1.4. Performance Enhancing Additives.
  - 3.1.5. Nutraceuticals.
- 3.2. Anticoccidials and Growth-Promoting Antibiotics
  - 3.2.1. Types of Anticoccidials.
  - 3.2.2. Anticoccidials Programs.
  - 3.2.3. Growth-Promoting Antibiotics and Purposes of Use.
- 3.3. Enzymes.
  - 3.3.1. Phytases.
  - 3.3.2. Carbohydrases.
  - 3.3.3. Proteases.
  - 3.3.4. Mananasa Beta.
- 3.4. Antifungals and Mycotoxin Binders.
  - 3.4.1. Importance of Fungal Contamination.
  - 3.4.2. Types of Fungi that Contaminate Grains.
  - 3.4.3. Substances with Antifungal Characteristics.
  - 3.4.4. What are Mycotoxins?
  - 3.4.5. Types of Mycotoxins.
  - 3.4.6. Types of Binders.
- 3.5. Acidifiers and Organic Acids.
  - 3.5.1. Objectives and Approaches to the Use of Acidifiers in Poultry and Swine.
  - 3.5.2. Types of Acidifiers.
  - 3.5.3. What are Organic Acids?
  - 3.5.4. Main Organic Acids Used.
  - 3.5.5. Mechanisms of Action.
  - 3.5.6. Technological Characteristics of Acidifiers.



- 3.6. Antioxidants and Pigmenting Agents.
  - 3.6.1. Importance of Antioxidantes in Balanced Foods and Veterinary Nutrition..
  - 3.6.2. Natural and Synthetic Anitoxidants.
  - 3.6.3. How Antioxidants Work.
  - 3.6.4. Pigmentation in the Egg and the Chicken.
  - 3.6.5. Pigment Sources.
- 3.7. Probiotics, Prebiotics, and Symbiotics.
  - 3.7.1. Differences between Probiotics, Prebiotics, and Symbiotics.
  - 3.7.2. Types of Probiotics and Prebiotics.
  - 3.7.3. Approaches and Strategies of Use.
  - 3.7.4. Benefits of Poultry and Pig Farming.
- 3.8. Odour-Controlling Products
  - 3.8.1. Air Quality and Ammonia Control in Poultry Farming.
  - 3.8.2. Yucca Shidigera.
  - 3.8.3. Odour Controls in Pig Farming.
- 3.9. PhytoGENICS.
  - 3.9.1. What are PhytoGENIC Substances?
  - 3.9.2. Types of PhytoGENIC Substances.
  - 3.9.3. Procurement Processes.
  - 3.9.4. Mechanisms of Action.
  - 3.9.5. Essential Oils.
  - 3.9.6. Flavonoids.
  - 3.9.7. Pungent Substances, Saponins, Tannins and Alkaloids.
- 3.10. Bacteriophages and Other New Technologies.
  - 3.10.1. What atr Bacteriophages ?
  - 3.10.2. Reccomendations for Use.
  - 3.10.3. Proteins and Bioactive Peptides.
  - 3.10.4. Egg Immunoglobulins.
  - 3.10.5. Additives for the Correction of Process Losses.

05

# Methodology

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

This teaching system is used in the most prestigious medical schools in the world, and major publications such as the ***New England Journal of Medicine*** have considered it to be one of the most effective.







“

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

## At TECH we use the Case Method

In a given clinical situation, what would you do? Throughout the program you will be presented with multiple simulated clinical cases based on real patients, where you will have to investigate, establish hypotheses and, finally, resolve the situation. There is abundant scientific evidence on the effectiveness of the method. Specialists learn better, faster, and more sustainably over time.

*With TECH you can experience a way of learning that is shaking the foundations of traditional universities around the world.*



According to Dr. Gervas, the clinical case is the annotated presentation of a patient, or group of patients, which becomes a "case", an example or model that illustrates some peculiar clinical component, either because of its teaching potential or because of its uniqueness or rarity. It is essential that the case be based on current professional life, trying to recreate the real conditions in the Veterinarian's Professional 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. Veterinarians 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. The learning process has a clear focus on practical skills that allow the student to better integrate into the real world.
3. Ideas and concepts are understood more efficiently, given that the example situations are based on real-life.
4. The feeling that the effort invested is effective becomes a very important motivation for veterinarians, which translates into a greater interest in learning and an increase in the time dedicated to working on the course.



## Re-Learning Methodology

At TECH we enhance the Harvard case method with the best 100% online teaching methodology available: Re-learning.

Our University is the first in the world to combine the study of clinical cases with a 100% online learning system based on repetition, combining a minimum of 8 different elements in each lesson, which represent a real revolution with respect to simply studying and analyzing cases.



*Veterinarians will learn through real cases and by resolving complex situations in simulated learning environments. These simulations are developed using state-of-the-art software to facilitate immersive learning.*

At the forefront of world teaching, the Re-learning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best Spanish-speaking online university (Columbia University).

With this methodology we have trained more than 65,000 veterinarians 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.

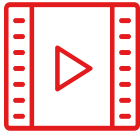
*Re-learning will allow you to learn with less effort and better performance, involving you more in your training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation to success.*

In our program, learning is not a linear process, but rather a spiral (we learn, unlearn, forget, and re-learn). Therefore, we combine each of these elements concentrically.

The overall score obtained by our learning system is 8.01, according to the highest international standards.



In this program you will have access to the best educational material, prepared with you in mind:



### Study Material

All teaching material is produced by the specialists who teach the course, specifically for the course, so that the teaching content is highly specific and precise.

This content is then adapted in an audiovisual format that will create our way of working online, with the latest techniques that allow us to offer you high quality in all of the material that we provide you with.



### Latest Techniques and Procedures on Video

We bring you closer to the latest Techniques, to the latest Educational Advances, to the forefront of current Veterinary Techniques and Procedures. All this, in first person, with the maximum rigor, explained and detailed for your assimilation and understanding. And best of all, you can watch them as many times as you want.



### Interactive Summaries

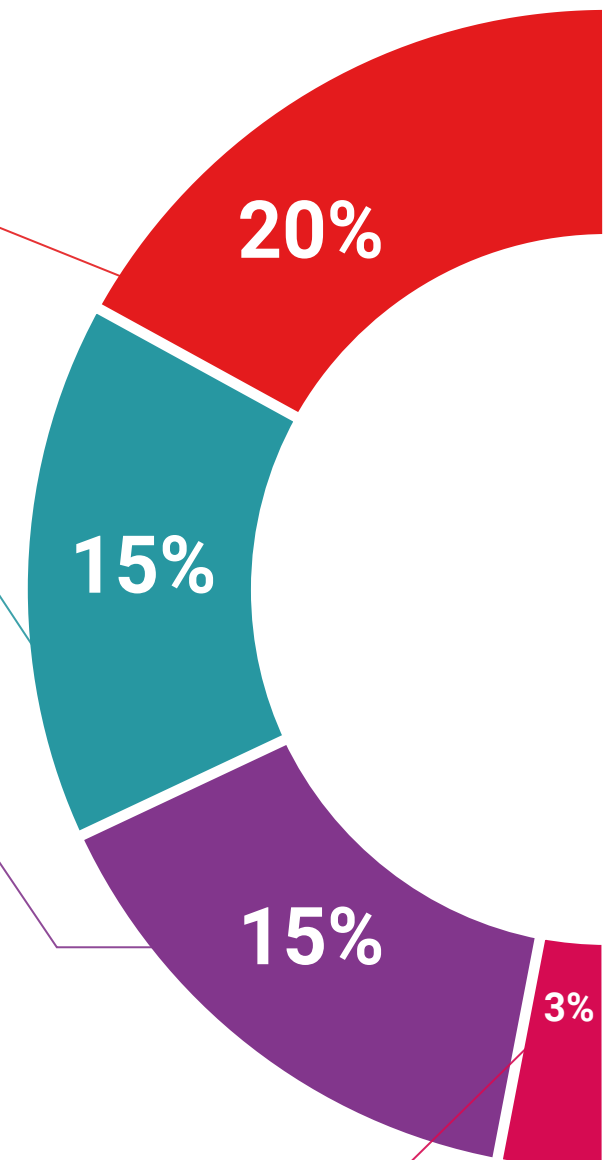
We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

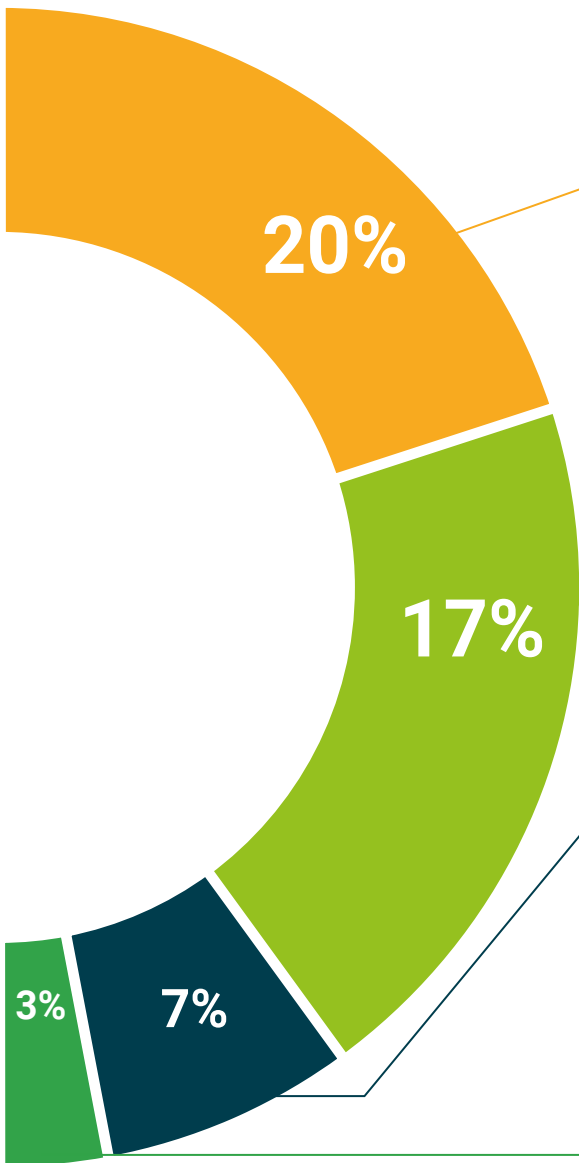
This unique multimedia content presentation training system was awarded by Microsoft as a "European Success Story".



### Additional Reading

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





#### Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, we will present you with real case developments in which the expert will guide you through focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.



#### Testing & Re-testing

We periodically evaluate and re-evaluate your knowledge throughout the program, through assessment and self-assessment activities and exercises: so that you can see how you are achieving your 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 our future difficult decisions.



#### Quick Action Guides

We offer you the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help you progress in your learning.



# 06 Certificate

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







“

*Include in your résumé an Expert in Poultry Nutrition and Feeding: a highly qualified added value for any professional in this area".*

This Postgraduate Diploma in Poultry Nutrition and Feeding contains the most complete and up-to-date scientific program in the market.

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

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

Title: Postgraduate Diploma in Poultry Nutrition and Feeding

ECTS: 18

Official Number of Hours: 450



\*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.

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



## Postgraduate Diploma

### Poultry Nutrition and Feeding

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

# Postgraduate Diploma

## Poultry Nutrition and Feeding

