



MASTER'S IN **PROCESS MANAGEMENT AND FOOD SAFETY**

RPC-SO-32-No.564-2019

Choose **ESPOL**



INSTITUTIONAL
PRESTIGE



INTERNATIONAL
PARTNERSHIPS
AND ALLIANCES



EXCLUSIVE CAMPUS
LOCATION



MODERN
INFRASTRUCTURE



ENGAGEMENT
WITH SOCIETY



EMPLOYABILITY

6,897
GRADUATES

126
INTERNATIONAL
ALLIANCES

Institutional **Awards:**



SUSTAINABLE
DEVELOPMENT **GOALS**


About the **Program:**

The **Master in Process Management and Food Safety** focuses on providing knowledge and skills in process administration, processing, and safe food handling. Its objective is for graduates to generate and implement effective and high-value solutions to the challenges and problems of the industrial sector through analysis and innovation.

The food industry requires professionals to integrate plant administrative and operational management with food technology and engineering. By studying for this master's degree, our graduates combine production management with food safety and technological processes, thus improving production standards.

 **94%**
employability rate in
our programs.

 **69%**
of our graduates work
in well-known
companies.

 **88%**
of graduates find the
content of our programs
relevant

**FIMCP Postgraduate Programs - Graduate Follow-up Survey.*



Our graduates **say:**

"I highlight the program's teaching with statistical tools for process control, which allows me to make precise decisions to meet customer demands. I recommend this master's degree for its relevance in the current market. I consider that obtaining a fourth-level degree has opened better opportunities for me in the food industry and the poultry farming sector, boosting my professional growth".

Joseph **Brito**
Head of Analytical Laboratory – AgroAvilab



¿Why are we your **best option?**



Diploma in Food Safety Management Food Safety Management Systems

Professionals who complete the master's program will obtain the Certificate in Food Safety Management Systems once they have passed the first academic period of this program.

Lorem ipsum

The Diploma in Food Safety Management at ESPOL is designed to train specialists in systems management based on food safety standards. Graduates will develop expertise in prospecting, inspecting, implementing, and monitoring food safety at different stages of the food supply chain (suppliers, producers, storage, transportation, etc.)

Licenses and **Study Platforms:**



Office 365



Learning



CANVAS
BY INSTRUCTURE



Centro de
Información Bibliotecaria

Other **Benefits:**



Postgraduate students at ESPOL have access to personal accident insurance. **You can review the conditions of this benefit [\[here\]](#).**



Program **Details**

¿Who is this **program aimed at?**

Professionals with a legally recognized bachelor's or engineering degree from Senescyt, preferably in Food Science and Technology, Human Nutrition, Biology, Molecular Biology, Biochemistry, Chemistry, Pharmacy, Veterinary Sciences, Environmental Sciences, and Food Engineering.

Career **Opportunities**

Upon completion of this postgraduate program, the graduate will be qualified to lead the design and execution of comprehensive projects in both the public and private sectors and to hold leadership and administrative positions in the departments of quality, innovation, development, or food production.



Mode of Study:

Classes can be attended virtually or in person (approximately 20% of the classes).



Schedule:

Friday: 18h00 a 22h00
Saturday: 09h00 a 16h00.



Academic Curriculum:

 **Duration:** 1 year + degree completion

First academic period:

1 Food Preservation

2 Toxicology and Legislation

3 Food Safety

4 Food Hygiene and Sanitation

5 Food Production Management

Second academic period:

6 Lean Manufacturing and Six Sigma

7 Operations Planning

8 Tools for Quality Improvement

9 Optimization and Simulation of Food Processes

10 Integrated Management Systems

11 Development and Innovation

Titulación:

12 Graduation project



Master in Process Management and Food Safety

Permanence of employment and flexibility:



Develop yourself in your work, study on weekends from anywhere, apply what you learn in your job, and save on commuting.



You can attend in-person hybrid classes with specially designed classrooms, allowing direct interaction with classmates and professors.



Our Faculty:



Patricio Cáceres Costales, Ph.D.

Founder and business administrator. With over 25 years of experience in production management and product development. Advisor in operations improvement in agri-food companies. Researcher in the field of new functional foods and process optimization. **Ph.D. in Biology and Food Sciences from the Autonomous University of Madrid (Spain).**



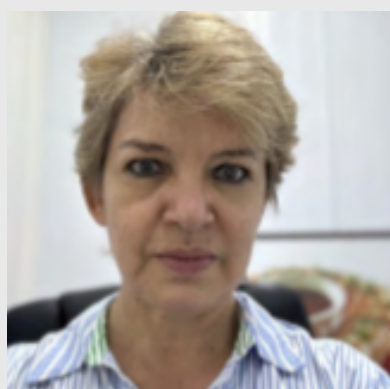
Leyla Solórzano Salazar, M.Sc.

Over 20 years of experience in the agri-food industry with a background in certifications and audits of various food safety standards for food processing plants, packaging, and agribusiness. **M.Sc. in Food Science from ESPOL, Guayaquil-Ecuador.**



Denise Rodríguez, Ph.D.

Coach of Lean Six Sigma programs in various manufacturing and service companies for over 15 years. **Ph.D. in Industrial Engineering and Master in Operations and Technology Management from Ghent University, Belgium.**



Ana María Costa, M.Sc.

Quality and Environmental Systems Manager in national and international companies, responsible for certifications throughout the production chain. Conducted over 300 quality system audits, including suppliers, laboratories, shrimp farms, and internal audits. **M.Sc. in Food Science from ESPOL, Guayaquil-Ecuador.**



Jaime Macias, Ph.D.

Expert in supply chains and Industrial Engineering with over 10 years of experience in the field. He has excelled as Head of Planning and Supply in a multinational company and as an independent consultant, helping companies optimize processes and achieve outstanding results. **Ph.D. in Digital Logistics from the University of Cambridge, England.**



Diego Pico, M.Sc.

Over 30 years of experience in the food industry, including 25 years in charge of the Research and Development department at PRONACA. Specialist in managing innovation and development projects, packaging, and process and maintenance optimization, with a distinguished track record in business strategy and managing multidisciplinary teams. **M.Sc. in Food Science, University of Greenwich, England.**

Admission information and requirements:

Registration open - January 2025



Scan and learn more about the Admission Process here:



Requirements:

1. Application test.
2. Academic record from your last degree.
3. Interview.
4. Bachelor's degree registered on SENESCYT.
5. Disability ID Card (if able).
6. Professional resume.
7. Academic or professional's reference letter.
8. Statement of interest.
9. Copy of bill from basic utility service (printed or digital).

For Ecuadorian applicants:

Copy of the ID card and current voting certificate in color

For foreign applicants:

Copy of the ID card in color.

Copy of Bachelor's degree legalized through consular channels and registered on SENESCYT.



Scholarship and funding:

Total Cost: \$8,000 USD

Tuition fee: \$7,500 USD | **Admission Fee:** \$500 USD

Direct funding up to 18 installments.

Scholarships
up to
25%

20% ESPOL Alumni.
Full payment.

15%

Economic status.
Employee of ESPOL or a public
company affiliated with ESPOL.
Early application and payment of
the admission exam (up to 15%).

10%

Disability.
Alumni from other public universities
in Ecuador.

5%

Alumni from other private
universities in Ecuador.

Graduate of a certification or
diploma program from FIMCP

Family member of an
employee of FIMCP.

Corporate Scholarships

15% For a group of 3 or more students.

10% For a group of 2 students.

5% Employee or member of an
institution with alliances with ESPOL.

**The requirements and conditions outlined in the scholarship guidelines for FIMCP professional master's programs apply. Approved by the Academic Council in resolution CUA-FIMCP-2023-05-18-056. Installment amounts are subject to the*

Contact us to learn more about our financing plan:



Viviana Jalón
Sales Advisor

Whatsapp: +593 96 146 6574

Phone: 04-226900 ext. 1388

Email: postgradosfimcp@espol.edu.ec

Business hours: Monday to Friday,
08h00 a 16h30.

Campus Gustavo Galindo Velasco

Km 30.5 Vía Perimetral

Guayaquil - Ecuador



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