

**COURSE OVERVIEW HE1361**  
**Food Poisoning, Microbiology & Food Contamination**

**Course Title**

Food Poisoning, Microbiology & Food Contamination

**Course Date/Venue**

February 16-20, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

**Course Reference**

HE1361

**Course Duration/Credits**

Five days/3.0 CEUs/30 PDHs



**Course Description**



***This practical and highly-interactive course includes real-life case studies where participants will be engaged in a series of interactive small groups and class workshops.***



This course is designed to provide participants with a detailed and up-to-date overview of food poisoning, microbiology and food contamination. It covers the food poisoning facts and the types of food poisoning; when shall the doctor to be called for food poisoning and how is food poisoning diagnosed; the treatment for food poisoning, home remedies for food poisoning and how long does food poisoning last; and the complications of food poisoning as well how can food poisoning be prevented.



During this interactive course, participants will learn the prognosis for food poisoning, symptoms and the essentials of food safety-4-C's; the food microbiology and contamination including foodborne pathogens, spoilage organisms, GLP and biosafety; the laboratory test methods, test method considerations and microorganisms in processing environments; the shelf-life testing, food preservation, bacteria and food pests; and the current trends in food poisoning, the causes of outbreaks and investigation techniques.

## Course Objectives

Upon the successful completion of this course, each participant will be able to:-

- Apply and gain an in-depth knowledge on food poisoning, microbiology and food contamination
- Discuss food poisoning facts including the types of food poisoning
- Explain causes of food poisoning, signs and symptoms of food poisoning and stomach flu
- Assess when shall the doctor to be called for food poisoning and how is food poisoning diagnosed
- Identify the treatment for food poisoning, home remedies for food poisoning and how long does food poisoning last
- Avoid complications of food poisoning as well how can food poisoning be prevented
- Review prognosis for food poisoning, food poisoning symptoms and the essentials of food safety-4-C's
- Identify food microbiology and contamination including foodborne pathogens, spoilage organisms, GLP and biosafety
- Carryout laboratory test methods, test method considerations and microorganisms in processing environments
- Employ shelf-life testing and food preservation as well as discuss bacteria and food pests
- Explain current trends in food poisoning, identify the causes of outbreaks and apply investigation techniques

## Exclusive Smart Training Kit - H-STK®



*Participants of this course will receive the exclusive “Howard Smart Training Kit” (H-STK®). The H-STK® consists of a comprehensive set of technical content which includes **electronic version** of the course materials conveniently saved in a **Tablet PC**.*

## Who Should Attend

This course provides a basic overview of all significant aspects and considerations of food poisoning, microbiology and food contamination for those who are working in the food industry and who have responsibility to prepare food that is safe and suitable to eat.

## Course Fee


**US\$ 5,500** per Delegate + **VAT**. This rate includes Participants Pack (Folder, Manual, Hand-outs, etc.), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

### Course Certificate(s)

Internationally recognized certificates will be issued to all participants of the course who completed a minimum of 80% of the total tuition hours.

### Certificate Accreditations


Certificates are accredited by the following international accreditation organizations: -

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The International Accreditors for Continuing Education and Training (IACET - USA)

Haward Technology is an Authorized Training Provider by the International Accreditors for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this authority, Haward Technology has demonstrated that it complies with the **ANSI/IACET 2018-1 Standard** which is widely recognized as the standard of good practice internationally. As a result of our Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for its programs that qualify under the **ANSI/IACET 2018-1 Standard**.

Haward Technology's courses meet the professional certification and continuing education requirements for participants seeking **Continuing Education Units (CEUs)** in accordance with the rules & regulations of the International Accreditors for Continuing Education & Training (IACET). IACET is an international authority that evaluates programs according to strict, research-based criteria and guidelines. The CEU is an internationally accepted uniform unit of measurement in qualified courses of continuing education.

Haward Technology Middle East will award **3.0 CEUs** (Continuing Education Units) or **30 PDHs** (Professional Development Hours) for participants who completed the total tuition hours of this program. One CEU is equivalent to ten Professional Development Hours (PDHs) or ten contact hours of the participation in and completion of Haward Technology programs. A permanent record of a participant's involvement and awarding of CEU will be maintained by Haward Technology. Haward Technology will provide a copy of the participant's CEU and PDH Transcript of Records upon request.

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British Accreditation Council (BAC)


Haward Technology is accredited by the **British Accreditation Council** for **Independent Further and Higher Education** as an **International Centre**. BAC is the British accrediting body responsible for setting standards within independent further and higher education sector in the UK and overseas. As a BAC-accredited international center, Haward Technology meets all of the international higher education criteria and standards set by BAC.

### Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

### Course Instructor(s)

This course will be conducted by the following instructor(s). However, we have the right to change the course instructor(s) prior to the course date and inform participants accordingly:



**Dr. Hala Hashim, PhD, MSc, BSc, is a Licensed Medical Doctor and a Food Expert with over 30 years of extensive experience in Food Control and Public Health. Her experience covers Incident Investigation & Reporting, Environmental Health & Safety Management, Diagnosis of animal and common diseases, Isotopic techniques in sustainable animal production, Epidemiological and transboundary animal disease surveillance programme, the Hazard Analysis of Critical Control Points (HACCP), Industrial Hygiene, Food Safety Management, Food Hygiene, Food Sampling, Food Risk Analysis, Risk Assessment & Management, Public Health and Medical Statistics as well as Infection Control, Trauma Life Support (ATS), Techniques for Inspection of Feed and Animal Food, Animal Wealth and Agriculture Affairs, Incident Investigation & Root Cause Analysis, Incident Investigation (Basic), Process Hazard Analysis (PHA), Process Safety Management (PSM), Environment, Health & Safety Management, Process Risk Analysis, Cardiac Life Support (CLS), Critical Care Support and Communicable Disease Epidemiology. She is currently the Department Head and Professor of Public Health & Community Medicine. Further, she is a Certified Trainer & HRD Consultant (IBCT) and Assessor of promotion committee of professors and assistant professors.**

As part of Dr. Hala's practical experience, she has played a big role to the community for being the **Food Analyst, Food Risk Assessor, Food Control Manager, Community Demonstrator, General Practitioner, Hospital Officer and Professor.**

Dr. Hala has **PhD** and **Bachelor** degrees in **Medicine & Surgery** and a **Master's** degree in **Public Health**. Further, she is a respected member of various Professional Bodies such as the "Medical Education and Development Center (MEDC)", "Association of Community Medicine", "Association of Occupational Medicine" and "Egyptian Doctor Union". Her passion for development and acquiring new skills and knowledge has taken her to share her expertise in **numerous publications** worldwide.

### Training Methodology

All our Courses are including **Hands-on Practical Sessions** using equipment, State-of-the-Art Simulators, Drawings, Case Studies, Videos and Exercises. The courses include the following training methodologies as a percentage of the total tuition hours:-

- 30% Lectures
- 20% Practical Workshops & Work Presentations
- 30% Hands-on Practical Exercises & Case Studies
- 20% Simulators (Hardware & Software) & Videos

In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.

**Course Program**

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the course for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

**Day 1: Sunday, 16<sup>th</sup> of February 2025**

0730 – 0800	<i>Registration &amp; Coffee</i>
0800 – 0815	<i>Welcome &amp; Introduction</i>
0815 – 0830	<b>PRE-TEST</b>
0830 – 0930	<b>Food Poisoning Facts</b>
0930 – 0945	<i>Break</i>
0945 – 1040	<b>What is Food Poisoning</b>
1040 – 1135	<b>Types of Food Poisoning</b>
1135 - 1230	<b>Causes of Food Poisoning</b>
1230 – 1245	<i>Break</i>
1245 – 1340	<b>Signs &amp; Symptoms of Food Poisoning</b>
1340 - 1420	<b>Are Food Poisoning &amp; Stomach Flu the Same Thing?</b>
1420 – 1430	<b>Recap</b>
1430	<i>End of Day One</i>

**Day 2: Monday, 17<sup>th</sup> of February 2025**

0730 – 0830	<b>When Should the Doctor be Called for Food Poisoning</b>
0830 – 0930	<b>How is Food Poisoning Diagnosed?</b>
0930 – 0945	<i>Break</i>
0945 – 1105	<b>Treatment for Food Poisoning</b>
1105 - 1230	<b>Home Remedies for Food Poisoning</b>
1230 – 1245	<i>Break</i>
1245 – 1340	<b>How Long Does Food Poisoning Last?</b>
1340 - 1420	<b>Complications of Food Poisoning</b>
1420 – 1430	<b>Recap</b>
1430	<i>End of Day Two</i>

**Day 3: Tuesday, 18<sup>th</sup> of February 2025**

0730 – 0830	<b>How can Food Poisoning be Prevented?</b>
0830 – 0930	<b>Prognosis for Food Poisoning</b>
0930 – 0945	<i>Break</i>
0945 – 1105	<b>Food Poisoning - Symptoms</b>
1105 - 1230	<b>Essentials of Food Safety-4-C's</b>
1230 – 1245	<i>Break</i>
1245 – 1340	<b>Food Microbiology &amp; Contamination</b>
1340 - 1420	<b>Foodborne Pathogens</b>
1420 – 1430	<b>Recap</b>
1430	<i>End of Day Three</i>

**Day 4: Wednesday, 19<sup>th</sup> of February 2025**

0730 – 0830	<i>Spoilage Organisms</i>
0830 – 0930	<i>GLP and Biosafety</i>
0930 – 0945	<i>Break</i>
0945 – 1105	<i>Laboratory Test Methods</i>
1105 – 1230	<i>Test Method Considerations</i>
1230 – 1245	<i>Break</i>
1245 – 1340	<i>Microorganisms in Processing Environments</i>
1340 – 1420	<i>Shelf-Life Testing</i>
1420 – 1430	<i>Recap</i>
1430	<i>End of Day Four</i>

**Day 5: Thursday, 20<sup>th</sup> of February 2025**

0730 – 0830	<i>Food Preservation</i>
0830 – 0930	<i>Bacteria</i>
0930 – 0945	<i>Break</i>
0945 – 1040	<i>Food Pests</i>
1040 – 1135	<i>Current Trends in Food Poisoning</i>
1135 – 1230	<i>Causes of Outbreaks</i>
1230 – 1245	<i>Break</i>
1245 – 1345	<i>Investigation Techniques</i>
1345 – 1400	<i>Course Conclusion</i>
1400 – 1415	<i>POST-TEST</i>
1415 – 1430	<i>Presentation of Course Certificates</i>
1430	<i>End of Course</i>

**Practical Sessions**

This practical and highly-interactive course includes real-life case studies and exercises:-



**Course Coordinator**

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