

COURSE OVERVIEW LE0146
Food Lab Sampling & LIMS

Course Title

Food Lab Sampling & LIMS

Course Date/Venue

January 26-30, 2025/Business Meeting,
 Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference

LE0146

Course Duration/Credits

Five days/3.0 CEUs/30 PDHs



Course Description



This practical and highly-interactive course includes real-life case studies and exercises 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 Lab Sampling and LIMS. It covers the purpose and legal requirements for food sampling; the codex alimentarius requirements and basic sampling; the food risk and risk analysis and distribution of organisms in food, water and air; the microbiology of food, water and air and the challenges for microbiologists; the common organisms and proper hygiene for food handlers and food samplers; the sampling techniques and preparation of sampling homogenate; and the intermediate storage of food samples, transporting food samples, food sampling plans and sampling protocol.



During this interactive course, participants will learn the role and purpose of bacteriological analytical manual and application; sampling plan-acceptance or rejection testing; the statutory testing requirements, investigative sampling and foodborne diseases outbreak analysis; the sample reception and handling covering sample reception, sample records, sample storage and handling sub-standard samples; the laboratory information management system (LIMS), LIMS concept and the role and importance of LIMS in managing a food sample laboratory; and the design and structure of LIMS, configuring LIMS, using templates, basic LIMS reports and advanced LIMS reporting.



Course Objectives

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

- Apply and gain a comprehensive knowledge on food laboratory sampling and laboratory information management system (LIMS)
- Discuss the purpose and legal requirements for food sampling including codex alimentarius requirements and basic sampling
- Define food risk and carryout risk analysis and distribution of organisms in food, water and air
- Discuss the microbiology of food, water, and air as well as the challenges for microbiologists and the common organisms
- Apply proper hygiene for food handlers and food samplers including sampling techniques and preparation of sampling homogenate
- Describe intermediate storage of food samples, transport of food samples, food sampling plans and sampling protocol
- Discuss the role and purpose of bacteriological analytical manual and apply sampling plan-acceptance or rejection testing
- Carryout statutory testing requirements, investigative sampling and foodborne diseases outbreak analysis
- Apply sample reception and handling covering sample reception, sample records, sample storage and handling sub-standard samples
- Discuss laboratory information management system (LIMS), LIMS concept and the role and importance of LIMS in managing a food sample laboratory
- Illustrate the design and structure of LIMS, configuring LIMS, using templates, basic LIMS reports and advanced LIMS reporting

Exclusive Smart Training Kit - H-STK®



*Participants of this course will receive the exclusive “Haward 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 an overview of all significant aspects and considerations of food lab sampling and LIMS for laboratory specialists and other laboratory technical staff.

Course Fee


US\$ 5,500 per Delegate + **VAT**. This rate includes H-STK® (Haward Smart Training Kit), 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 centre, 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:



Mr. Douglas Robinson is currently the **President of DSR Consulting**. He is a **Facilitator and Consultant of Food & Beverage** with over **35 years** of experience in industry. His wide experience and expertise cover **Food and Safety Management, Hazard Analysis of Critical Control Points (HACCP), Food Hygiene, Food Sampling, Food Risk Analysis** Quality Management, ISO Standards, **Microbiology** and **Food & Pharmaceutical Technology**. He is a **Registered Assessor of Food & Beverage and Quality Management**.

Mr. Robinson facilitated in-house skills development programmes in a lot of companies worldwide and has extensive consulting experience in both public and private sectors with knowledge assessments and practical workplace assessments on **food & beverage, HACCP, microbiology, Food & Pharmaceutical technology, food safety** and quality, manufacturing principles, systems, production and project management.

During his long career life, Mr. Robinson worked for many International companies such as **Tiger Foods Brands, National Foods, Premier Foods, Unilever, Nestle's, SAB Miller, Mondi Manufacturing, Mondi Forests, Masonite Africa, Frame** etc.]

Mr. Robinson has a **Master degree in Business Administration (MBA)** from the **University of Durban-Westville**, a **Bachelor degree with Honors in Business Management and Administration** and **Diplomas in Medical Technology, Marketing Management, Business Management and Project Management** from the **University of Rhodesia** and from the **Damelin Management School** respectively. Further, he is a **Certified Instructor/Trainer, a Certified Trainer/Assessor** by the **Institute of Leadership & Management (ILM)**, an active member of international professional affiliations and delivered innumerable trainings, courses, workshops and seminars globally.

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, 26th of January 2025

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	PRE-TEST
0830 – 0900	Food Sampling: Introduction to Food Sampling
0930 – 0945	Break
0945 – 1030	Purpose of Food Sampling
1030 – 1110	Legal Requirements for Food Sampling
1110 – 1150	Codex Alimentarius Requirements
1150 - 1230	Basic Sampling Theory
1230 – 1245	Break
1245 – 1325	Food Sampling: Introduction to Food Risk
1325 - 1420	What is Food Risk?
1420 - 1430	Recap
1430	Lunch & End of Day One

Day 2: Monday, 27th of January 2025

0730 – 0830	Why do Risk Analysis
0830 - 0930	Basic Risk Analysis Model
0930 – 0945	Break
0945 – 1030	Distribution of Organisms in Food, Water & Air
1030 – 1110	Microbiology of Food
1110 – 1150	Microbiology of Water
1150 - 1230	Microbiology of Air
1230 – 1245	Break
1245 – 1325	Challenges for Microbiologists
1325 - 1420	Common Organisms that Cause
1420 - 1430	Recap
1430	Lunch & End of Day Two

Day 3: Tuesday, 28th of January 2025

0730 – 0830	Practical Sampling Techniques
0830 - 0930	Hygiene for Food Handlers and Food Samplers
0930 – 0945	Break
0945 – 1030	Sampling Techniques
1030 – 1110	Preparation of Sampling Homogenate
1110 – 1150	Intermediate Storage of Food Samples
1150 - 1230	Transport of Food Samples
1230 – 1245	Break
1245 – 1325	Food Sampling Plans & Sampling Protocol
1325 - 1420	Sampling Protocol
1420 - 1430	Recap
1430	Lunch & End of Day Three



Day 4: Wednesday, 29th of January 2025

0730 – 0830	<i>Role and Purpose-Bacteriological Analytical Manual</i>
0830 - 0930	<i>Sampling Plan-Acceptance/Rejection Testing</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<i>Statutory Testing Requirements</i>
1030 – 1110	<i>Investigative Sampling</i>
1110 – 1150	<i>Foodborne Diseases Outbreak Analysis</i>
1150 - 1230	<i>Sample Reception & Handling</i>
1230 – 1245	<i>Break</i>
1245 – 1325	<i>Sample Reception, Sample Records & Sample Storage</i>
1325 - 1420	<i>Handling Sub-Standard Samples</i>
1420 - 1430	<i>Recap</i>
1430	<i>Lunch & End of Day Four</i>

Day 5: Thursday, 30th of January 2025

0730 – 0830	<i>Laboratory Information Management System (LIMS)</i>
0830 - 0930	<i>LIMS Concept</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<i>Role and Importance of LIMS in Managing a Food Sample Laboratory</i>
1030 – 1110	<i>Design and Structure of LIMS</i>
1110 – 1150	<i>Configuring LIMS</i>
1150 - 1230	<i>Using Templates</i>
1230 – 1245	<i>Break</i>
1245 – 1315	<i>Basic LIMS Reports</i>
1315 - 1400	<i>Advanced Reporting</i>
1400 – 1415	<i>POST-TEST</i>
1415 – 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch & 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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