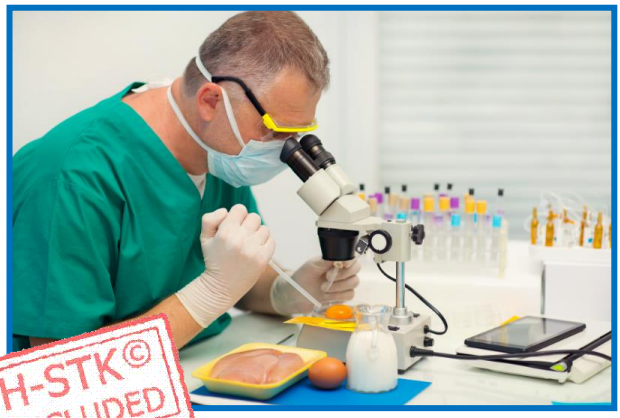
COURSE OVERVIEW HE1363
Emerging Issues in Food Safety



Course Title
Emerging Issues in Food Safety

Course Date/Venue
Session 1: April 20-24, 2025/Tamra Meeting Room, Al Bandar Rotana Creek, Dubai, UAE
Session 2: October 13-17, 2025/Glasshouse Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE

Course Reference
HE1363

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 emerging issues in food safety. It covers the systematic approach to learning how to understand and address some of the major complex issues that have emerged in the food industry. The course provides a foundation for a practical understanding in food safety initiatives and safety rules, how to deal with whole-chain traceability issues, handling complex computer systems and data, foodborne pathogen detection, production and processing compliance issues, safety education and more.

Further, this course will also discuss the food safety tracking and traceability through proper implementation and perspective of global food safety initiative; the application of computer systems for whole-chain traceability in beef production systems and tracking pathogens in the environment; the molecular methods for traceability of foodborne pathogens in food safety systems and descriptive tool for tracing microbiological contaminations; the new strategies for studying foodborne pathogen ecology; the salmonella potential role methods to develop microbial process indicators on chicken carcasses, salmonella control in food production and current issues and perspective in the United States; listeria and omics approaches for understanding its biology; and the current issues in foodborne illness caused by staphylococcus aureus.

During this interactive course, participants will learn the shiga toxin-producing E. Coli, ruminant diets, current perspective on campylobacter and arcobacter species; the new insights, emergent bacterial pathogen cronobacter, new emerging bacterial food pathogens; the new developments in food safety education, food systems, food safety at farmers' market and novel approaches for retail food safety education; the role of training strategies in food safety performance covering knowledge, behavior and management; the various approach to food safety education among critical groups; anaerobic microbiology laboratory training and writing comprehension for food safety education; the systems-thinking and beef cattle production medicine and issues of health and production efficiency; and the food safety training and teaching in the United Kingdom and Europe.

Course Objectives

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

- Apply and gain a good working knowledge on emerging issues in food safety
- Develop food safety tracking and traceability through proper implementation and perspective of global food safety initiative
- Apply computer systems for whole-chain traceability in beef production systems and track pathogens in the environment
- Carryout molecular methods for traceability of foodborne pathogens in food safety systems and descriptive tool for tracing microbiological contaminations
- Employ new strategies for studying foodborne pathogen ecology
- Identify salmonella potential role methods to develop microbial process indicators on chicken carcasses, salmonella control in food production and current issues and perspective in the United States
- Recognize listeria and omics approaches for understanding its biology including the current issues in foodborne illness caused by staphylococcus aureus
- Discuss shiga toxin-producing E. Coli and ruminant diets as well as current perspective on campylobacter and arcobacter species
- Determine the new insights into the emergent bacterial pathogen cronobacter and the new emerging bacterial food pathogens
- Discover the new developments in food safety education, food systems and training covering food safety at farmers' market and novel approaches for retail food safety education
- Carryout various approaches to food safety education among critical groups
- Identify the role of training strategies in food safety performance covering knowledge, behavior and management
- Apply anaerobic microbiology laboratory training and writing comprehension for food safety education
- Discuss systems-thinking and beef cattle production medicine including issues of health and production efficiency
- Explain the food safety training and teaching in the United Kingdom and Europe

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 emerging issues in food safety for Food & Beverage (F&B) managers, executives, inspectors, supervisors, analysts, chemists or food handlers who have the responsibility to implement, maintain and monitor good food hygiene procedure. Further, the course is suitable for camp-bosses, catering and laboratory 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.

Accommodation

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

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 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: -

- 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.

- 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.

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 the **Methods of Food Fraud Detection**, **Food Safety Foundation**, **Infra-red Detection of Fraud**, 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), Cardiac Life Support (CLS), Critical Care Support and Communicable Disease Epidemiology. Further, she is also well-versed in the areas of **Feed Products** including the Conditions for the **Handling & Storage of Feed Products** and the Requirements for the **Establishment of Feed Facilities**. 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** degree in **Public Health**. Further, he is a **Certified Instructor/Trainer**, a **Certified Internal Verifier/ Assessor/Trainer** by the **Institute of Leadership and Management** (**ILM**), and 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.

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

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0930	***Developments in Food Safety Tracking & Traceability***
0930 – 0945	*Break*
0945 – 1040	***Global Food Safety Initiative: Implement & Perspectives***

1040 – 1135	***Computer Systems for Whole-Chain Traceability in Beef Production Systems***
1135 - 1230	***Tracking Pathogens in the Environment: Applications to Fresh Produce Production***
1230 – 1245	*Break*
1245 – 1420	***Application of Molecular Methods for Traceability of Foodborne Pathogens in Food Safety Systems***
1420 - 1430	***Recap***
1430	*Lunch & End of Day One*

Day 2

0730 – 0930	***A Descriptive Tool for Tracing Microbiological Contaminations***
0930 – 0945	*Break*
0945 – 1040	***Salmonella & the Potential Role for Methods to Develop Microbial Process Indicators on Chicken Carcasses***
1040 – 1135	***New Strategies for Studying Foodborne Pathogen Ecology***
1135 - 1230	***Salmonella Control in Food Production: Current Issues & Perspective in the United States***
1230 – 1245	*Break*
1245 – 1420	***Listeria & Omics Approaches for Understanding its Biology***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Two*

Day 3

0730 – 0930	***Current Issues in Foodborne Illness Caused by Staphylococcus Aureus***
0930 – 0945	*Break*
0945 – 1040	***Shiga Toxin-Producing E. Coli & Ruminant Diets: A Match Made in Heaven?***
1040 – 1135	***Current Perspectives on Campylobacter***
1135 - 1230	***Arcobacter Species: An Emerged or Emerging Pathogen?***
1230 – 1245	*Break*
1245 – 1420	***New Insights into the Emergent Bacterial Pathogen Cronobacter***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Three*

Day 4

0730 – 0930	***New & Emerging Bacterial Food Pathogens***
0930 – 0945	*Break*
0945 – 1040	***New Developments in Food Safety Education – Food Systems & Training***
1040 – 1135	***Food Safety at Farmers' Markets: Fact or Fiction?***
1135 - 1230	***Novel Approaches for Retail Food Safety Education***
1230 – 1245	*Break*
1245 – 1420	***Approaches to Food Safety Education Among Critical Groups***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Four*

Day 5

0730 – 0930	***The Role of Training Strategies in Food Safety Performance: Knowledge, Behavior & Management***
0930 – 0945	*Break*
0945 – 1105	***Anaerobic Microbiology Laboratory Training & Writing Comprehension for Food Safety Education***
1105 – 1230	***Systems-Thinking & Beef Cattle Production Medicine: Issues of Health & Production Efficiency***
1230 – 1245	*Break*
1245 – 1345	***Food Safety Training & Teaching in the United Kingdom & Europe***
1345 – 1400	***Course Conclusion***
1400 – 1415	***POST TEST***
1415 – 1430	*Presentation of Course Certificates*
1430	*Lunch & End of Course*

Practical Sessions

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

Course Coordinator

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