



COURSE OVERVIEW HE1362

Food Safety and Temperature Control

Course Title

Food Safety and Temperature Control

Course Date/Venue

Session 1: April 13-17, 2025/Tamra Meeting Room, Al Bandar Rotana Creek, Dubai, UAE

Session 2: August 25-29, 2025/Fujairah Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE

Course Reference

HE1362

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.



There are many rules and practices which must be followed in food-serving businesses as well as in homes and private kitchens to ensure that food is safe to be consumed. One of the most important relates to temperature control which is very important to the safe running of food businesses.



This course is designed to provide participants with a detailed and up-to-date overview of food safety and temperature control. It covers the food hygiene rules and regulations; what happens if temperature control rules are broken; the time and temperature, cold holding, and cooking temperatures; the proper temperature checking technique; the temperature for beef and lamb roasts, chicken, fish and vegetables; the thermocouple style thermometer; and the hot and cold soups, sauces and other liquids.

During this interactive course, participants will learn to calibrate the probe thermometer; carryout boiling and ice-water method, reheating food and microwave cooking; and determine the temperature danger zone.





Course Objectives

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

- Apply and gain a comprehensive knowledge on food safety and temperature control
- Explain what is temperature control, food hygiene rules and regulations and what happens if temperature control rules are broken
- Discuss time and temperature, cold holding and cooking temperatures
- Apply proper temperature checking technique
- Identify the temperature for beef and lamb roasts, chicken, fish and vegetables
- Recognize thermocouple style thermometer, hot and cold soups, sauces and other liquids as well as calibrate the probe thermometer
- Carryout proper boiling and ice-water method, reheating food and microwave cooking
- Describe the temperature danger zone

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 safety and temperature control for those who are involved in all food-serving businesses including all managers, supervisors and chefs working in any branch of the food industry as well as in homes and private kitchens to ensure that food is safe to be consumed.

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.

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: -

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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.

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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.

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. Yousef Al-Mashni, PhD, MSc, BSc, is a Senior Health, Safety & Environment (HSE) Consultant with over 30 years of medical and practical experience. His wide expertise covers HAZOP, Safety, Health, Environmental & Quality Management (SHEQ) Food Hygiene and HACCP, Food Safety, Food Poisoning, Lock Out/Tag Out, First Aid & CPR, Firefighting, and Fire Safety. Further, he is also well-versed in the areas of

Medical Laboratory Quality Management (ISO 15189), Medical Laboratory Auditing, ISO 15489, Lab Safety & Health, Infection Control, Internal Quality Control for Microbiologists, Good Laboratory Practice (GLP), Analytical Techniques, Biochemical, Hematological, Parasitological, Biochemical, Microbiological & Serological Analysis of Clinical Specimens, Helminth Ova & Salmonella in Waste Water & Sludge, Microbiological Aspects & Analysis of Wastewater, Microbiology of Wetlands, Microbiological Indoor Air Quality, Entrococcus, Pseudomonas & Aeromonas, Sulfate Reducing Bacteria, Fluorescence Microscopy, Planktology of Ambient Environment, Oral, Medical & Diagnostic Microbiology and Oral & Dental Hygiene. He is currently the Deputy Principal & Chief Technical Instructor of UNRWA wherein he is responsible in developing and managing operations at the college/centre including building workshops and laboratories capacity, curriculum development and introducing new courses.

During his long career life, Dr. Yousef worked for many international companies handling key positions such as ICDL Centre **Manager, Deputy Principal, Chief Technical Instructor, Acting Principal, Laboratory Supervisor, Technical Instructor, Technical & Vocational Instructor, Senior Medical Laboratory Technician and Medical Laboratory Technician.**

Dr. Yousef has a **PhD degree in Natural Health Sciences** from the **University of Florida (USA)**, **Master degree in Clinical Microbiology** and **Bachelor degree with Honours in Microbiology**. Further, he has **Diploma** in Vocational Education (**UNRWA & UNESCO**) and received several **certifications** like **ICDL** and **Training of Trainers (TOT)** in **Cambridge University (England)**. He is a **Certified Internal Verifier/Assessor/Trainer** by the **Institute of Leadership & Management (ILM)**, a **Certified Instructor/Trainer** and an active member of **Jordan Medical Laboratories Society**, **Technical Accreditation Committee of Medical Laboratories (Jordan Institution & Metrology)** and the **Technical Accreditation Committee for Granting ISO 15189 Certificate**. Furthermore, he has also published numerous technical papers and books including **Medical & Diagnostic Microbiology, Practical Competencies in Medical Laboratory Technology, Safety in Medical Laboratory Science** and **Quality Control in Medical Laboratory Science** just to name a few.



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	<i>Registration & Coffee</i>
0800 – 0815	<i>Welcome & Introduction</i>
0815 – 0830	PRE-TEST
0830 – 0930	<i>Introduction to Food Safety & Temperature Control</i>
0930 – 0945	<i>Break</i>
0945 – 1015	<i>What is Temperature Control?</i>
1015 – 1100	<i>Food Hygiene Rules & Regulations</i>
1230 – 1245	<i>Break</i>
1245 – 1330	<i>What Happens if Temperature Control Rules are Broken?</i>
1420 - 1430	Recap
1430	<i>Lunch & End of Day One</i>

Day 2

0730 – 0830	<i>Time & Temperature</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<i>Cold Holding</i>
1030 – 1130	<i>Cooking Temperatures</i>
1230 – 1245	<i>Break</i>
1245 – 1330	<i>Proper Temperature Checking Technique</i>
1420 - 1430	Recap
1430	<i>Lunch & End of Day Two</i>

Day 3

0730 – 0830	<i>Temperature for Beef & Lamb Roasts</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<i>Temperature for Chicken</i>
1030 – 1130	<i>Temperature for Fish</i>
1230 – 1245	<i>Break</i>
1245 – 1330	<i>Temperature for Vegetables</i>
1420 - 1430	Recap
1430	<i>Lunch & End of Day Three</i>

Day 4

0730 – 0830	<i>Thermocouple Style Thermometer</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<i>Hot & Cold Soups, Sauces and other Liquids</i>
1030 – 1130	<i>Calibrating your Probe Thermometer</i>
1230 – 1245	<i>Break</i>
1245 – 1330	<i>Boiling Method</i>
1420 - 1430	Recap
1430	<i>Lunch & End of Day Four</i>





Day 5

0730 – 0830	<i>Ice-water Method</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<i>Reheating Food</i>
1030 – 1130	<i>Microwave Cooking</i>
1230 – 1245	<i>Break</i>
1245 – 1300	<i>Temperature Danger Zone</i>
1345 – 1400	<i>Course Conclusion</i>
1400 – 1415	POST-TEST
1415 – 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch & End of Course</i>

Practical Sessions

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



Course Coordinator

Mari Nakintu, Tel: +971 2 30 91 714, Email: mari1@haward.org

