



COURSE OVERVIEW HE0727
Certified HACCP Professional (CHP)
Food Hygiene & Food Safety Management

Course Title

Certified HACCP Professional (CHP):
Food Hygiene & Food Safety Management

Course Date/Venue

Session 1: July 06-10, 2025/Tamra Meeting Room,
Al Bandar Rotana Creek, Dubai UAE
Session 2: October 27-31, 2025/Glasshouse
Meeting Room, Grand Millennium Al
Wahda Hotel, Abu Dhabi, UAE



Course Reference

HE0727

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.

Food hygiene issues have become so complex that traditional attention to cleanliness and maintenance is not enough. The general principles of food hygiene follow the food chain from primary production through to the consumer, highlighting the key hygiene controls at each stage. The Hazard Analysis and Critical Control Point (HACCP), is an effective tool to enhance food safety management, thoroughly looks at food preparation to identify the root cause of potential problems and to establish corrective or control measures. HACCP system is a preventative food safety management system that can be applied throughout the food supply chain from primary production to the consumer.



HACCP is internationally recognized as the most effective way to manage safe food, providing a structure for objective assessment of what can go wrong and requiring controls to be put in place to prevent problems. In its simplest form, HACCP is an assessment of all the chemical, physical and biological hazards which may contaminate food and cause illness or injury when the food is consumed. When these hazards are identified, appropriate steps must then be taken to eliminate the hazard where possible or reduce the risk (illness or injury) to a safe and acceptable level. The system also requires certain records to be kept as proof that food safety is being managed.





This course is designed to provide a broad understanding of the principles of food hygiene and HACCP systems and how to make the best use of them in terms of food handling. It will equip participants with the ability to develop, implement, and manage effective food safety management system. The course will teach the participants every aspect of food hygiene, HACCP, and sanitation from purchasing and receiving food to properly washing the dishes. The course will cover hazards to food safety; the factors affecting food-borne illness; food safety regulations; food purchasing, receiving and storage; food preparing, holding, serving and reheating; HACCP principles and procedures; and facility plan.

Course Objectives

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

- Get certified as a “*Certified HACCP Professional*”
- Discuss international regulations related to food hygiene and food safety management
- Explain and recognize the relationship between HACCP and food safety, by identifying the benefits of implementing an HACCP system
- Recognize the importance and nature of Good Manufacturing Practices and SOPs
- Evaluate and create an HACCP plan
- Recognize regulatory issues impacting the implementation of HACCP systems

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 is intended 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.

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.

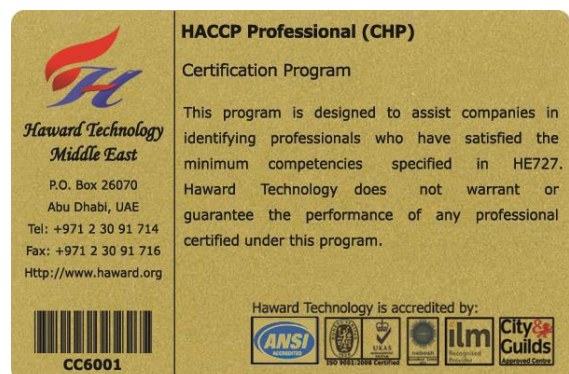
Course Certificate(s)

- (1) Internationally recognized Competency Certificates and Plastic Wallet Card Certificates will be issued to participants who completed a minimum of 80% of the total tuition hours and successfully passed the exam at the end of the course. Successful candidate will be certified as a “*Certified HACCP Professional (CHP)*”. Certificates are valid for 5 years.

Recertification is FOC for a Lifetime.

Sample of Certificates

The following are samples of the certificates that will be awarded to course participants:-





- (2) Official Transcript of Records will be provided to the successful delegates with the equivalent number of ANSI/IACET accredited Continuing Education Units (CEUs) earned during the course.

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CEUs

Haward Technology Middle East
Continuing Professional Development (HTME-CPD)

CEU Official Transcript of Records

TOR Issuance Date: 16-Nov-17
HTME No. PAR21938
Participant Name: Majed Al Murky

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE727	Certified HACCP Professional (CHP): Food Hygiene & Food Safety Management	November 12-16, 2017	30	3.0
Total No. of CEU's Earned as of TOR Issuance Date				3.0

TRUE COPY


 Maricel De Guzman
 Academic Director

Haward Technology has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 1760 Old Meadow Road, Suite 500, McLean, VA 22102, USA. In obtaining this approval, Haward Technology has demonstrated that it complies with the ANSI/IACET 1-2013 Standard which is widely recognized as the standard of good practice internationally. As a result of their Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for programs that qualify under the ANSI/IACET 1-2013 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 Association 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 is accredited by











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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 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.





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 35 years of medical and practical experience. His wide expertise covers Certified First Aid Training, 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	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	PRE-TEST
0830 – 0930	Food Safety Food Poisoning • Food Poisoning can Occur Anywhere • Objective of Food Safety • Food Safety – From Farm to Fork • Food Safety Culture • Food Safety • Relationship Between HACCP & Food Safety • Development of HACCP • Food Safety in Space • Food that is Out of this World • Benefits of Implementing HACCP • HACCP for Food Manufacturers • HACCP for Food Service Organisations • Food Service Operations • Applying HACCP in Food Manufacturing & Food Service • HACCP Principles
0930 – 0945	Break
0945 – 1100	Food Safety (cont'd) Systems Theory & Systems Thinking • Definition of a System (1) • Elements of a System • Basic Systems Model • Systems View of an Organisation • Basic Input-Process-Output Model • Definition of a System (2) • Definition of a Process • Definition of an Activity • Example of an Activity • Tasks • HACCP Food Safety System • Risk Model • Definitions – OHS • Risk From Food Poisoning • Group Exercise
1100 – 1230	HACCP in Food Manufacturing Practices Example of HACCP in Food Manufacturing
1230 – 1245	Break
1245 – 1420	HACCP in Food Manufacturing Practices (cont'd) Example of HACCP in Food Service
1420 – 1430	Recap Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow
1430	Lunch & End of Day One

Day 2

0730 – 0900	Identify & Control Hazards What are Food Safety Hazards? • Food Safety Hazards • Examples of Food Safety Hazards • Bacteria • Parasites • Viruses • Moulds • Examples of Hazards • Physical Objects • Examples of Hazards • Foodborne Risk Factors • Food Safety – Active Managerial Control • Distribution of Microorganisms in Food & Water • Microorganism • Salmonella • Distribution of Microorganisms • Homogenous & Heterogeneous • Heterogeneous • Possible Distribution of a Contaminant • Distribution of Microorganisms • Six Main Mechanisms • Six Mechanisms • Contamination • Sources of Contamination • Street Butcher in Lagos Nigeria • Microbial Growth
0900 – 0915	Break



0915 – 1100	<p>Identify & Control Hazards (cont'd) <i>Microbial Growth Cycle • Bacteria Grow Exponentially • Microbial Growth – Exponential • Microbial Growth – Vegetative & Spores • Microbial Growth • Staphylococcus Aureusaphylococcus Aureus • Microbial Growth • Microbial Growth – Product Thawing • Microbial Death • Microbial Death – Lack of Nutrients • Microbial Death • Microbial Death – Uneven Heating – Effect of Cold Spot in Food Product • Hamburger Patty – Food Safety Hazard • Joining • Joining – Rearrangement of Microorganisms in a Food Product • Mixing • Mixing – Rearrangement of Microorganisms in a Food Product • Mixing – Effect of Product Consistency • Fractionation • Fractionation – Slicing Chicken – High Hazard Food • Fractionation – Milk Powder Packing • Fractionation – Removing Contamination • Combining Two or More Mechanisms • Group Exercise</i></p>
1100 – 1230	<p>Principles of HACCP <i>The Seven HACCP Principles - Perform a Hazard Analysis, Decide on the Critical Control Points, Determine the Critical Limits, Establish Procedures to Monitor Critical Limits, Establish Corrective Actions, Establish Verification Procedures, Establish Record Keeping System</i></p>
1230 – 1245	Break
1245 – 1420	<p>Principles of HACCP (cont'd) <i>HACCP Project – Ten Steps • Group Exercise</i></p>
1420 – 1430	<p>Recap <i>Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow</i></p>
1430	Lunch & End of Day Two

Day 3

0730 – 0900	<p>The Process Approach to HACCP <i>Applying HACCP to Food Service • The Process Approach to HACCP • What is the Flow of Food? • Three Common Preparation Processes • Temperature Danger Zone • Process Flow 1 • Process Flow 1: No Cook Step • Process Flow 1: Active Managerial Control</i></p>
0900 – 0915	Break
0915 – 1100	<p>The Process Approach to HACCP (cont'd) <i>Process Flow 2 • Process Flow 2: Same Day Service • Process Flow 2: Active Managerial Control • Process Flow 3 • Process Flow 3: Complex Food • Process Flow 3: Active Managerial Control • Learning Point • Group Exercise</i></p>
1100 – 1230	<p>Implementing HACCP <i>HACCP Food Safety System • HACCP Food Safety System – Facilities • Facilities • Handwashing Facilities • HACCP – Food Safety - Staff Training • Pre-Requisite Programs • Pre-Requisite Programs – Examples • Personal Hygiene – Handwashing • Pre-Requisite Programs – Examples</i></p>
1230 – 1245	Break



1245 – 1420	Implementing HACCP (cont'd) Standard Operating Procedures (SOP) • Pre-Requisite Programs • PRP's to Control Contamination • Examples of Pests • Hair Restraints • PRP's to Control Bacterial Growth • PRP's to Maintain Equipment • Pre-Requisite Programs Can be Used for Control • Group Exercise
1420 – 1430	Recap Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow
1430	Lunch & End of Day Three

Day 4

0730 – 0900	Ten Steps to Implementing & Maintaining HACCP Implementing HACCP – Management Support • Assemble the Food Safety Team • Develop Pre-Requisite Programs • Group Menu Items • Conduct Hazard Analysis • Look for Biological Hazards • Look for Chemical Hazards • Look for Physical Hazards • Key Questions to Ask
0900 – 0915	Break
0915 – 1100	Ten Steps to Implementing & Maintaining HACCP (cont'd) Identify Critical Control Points • Identify Critical Control Limits • Example of CCP with CCL • Establish Monitoring Procedures • Monitoring & Control • Monitoring & Control Cycle • Develop Corrective Actions • Key Questions for Corrective Action • Corrective Action
1100 – 1230	Ten Steps to Implementing & Maintaining HACCP (cont'd) Verify the System is Working • Verification Activities • Verification Activities • Verification – Examples • Keep Records • Keep Records – 5 Types • Final Step – Validate Your System • Items to be Validated • Purpose of Validation • Group Exercises – Implementing HACCP • Case Study
1230 – 1245	Break
1245 – 1420	Ten Steps to Implementing & Maintaining HACCP (cont'd) HACCP Plan • Sample HACCP Tables • Process #1: Process Steps • Process #2: Preparation for Same Day • Process #2: Process Steps • Process # 3: Complex Food Preparation • Process # 3: Process Steps
1420 – 1430	Recap
1430	Lunch & End of Day Four

Day 5

0730 – 0930	Regulatory Issues Impacting the Implementation of HACCP Systems 12 Key Regulatory Issues
0930 – 0945	Break
0945 – 1230	Regulatory Issues Impacting the Implementation of HACCP Systems (cont'd) FSIS – Food Safety & Inspection Service
1230 – 1245	Break
1245 – 1300	Regulatory Issues Impacting the Implementation of HACCP Systems (cont'd) FDA – Food & Drug Administration
1300 – 1315	Course Conclusion
1315 – 1415	COMPETENCY EXAM
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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