COURSE OVERVIEW HE0628
Food Handler Certification for Food Service Worker (FSE)

Course Title
Food Handler Certification for Food Service Worker (FSE)

Course Date/Venue
April 27-May 01, 2025/Business Meeting, Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference
HE0628

3.0 CEUs (30 PDHs) AWARD

H-STK© INCLUDED

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 the companies that supply foodservice operators are called foodservice distributors. foodservice distributors sell goods like small wares (kitchen utensils) and foods. Some companies manufacture products in both consumer and foodservice versions. the consumer version usually comes in individual-sized packages with elaborate label design for retail sale. the foodservice version is packaged in a much larger industrial size and often lacks the colorful label designs of the consumer version.

During this interactive course, participants will learn the role of the public health inspector including the legislation; safe food handling practices and recognize foodborne illnesses; the role of the public health inspector including the legislation; the hazard analysis critical control point (HACCP); proper sanitation, pest control and carryout emergency response.

Course Objectives

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

- Get certified as a *"Certified Food Handler"*

- Apply and gain an in-depth knowledge of safe food handling practices including the maintenance of food premises and equipment

- Discuss the role of the public health inspector including the legislation

- Use safe food handling practices and recognize foodborne illnesses

- Discuss the role of the public health inspector including the legislation

- Identify Hazard Analysis Critical Control Point (HACCP)

- Implement proper sanitation, pest control and carryout emergency response

Who Should Attend

This course is intended for all food handlers and those who works in a restaurant, take-out, catering, mobile food premise or those who works directly with high-risk groups like children or the elderly.

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 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.

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**.*
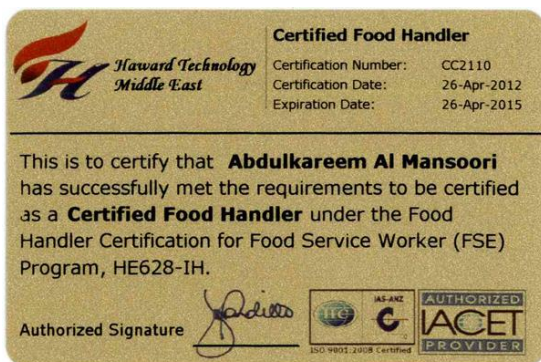
Course Certificate(s)

(1)   Internationally recognized Competency Certificates and Plastic Wallet Cards 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 Food Handler*". 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.

Haward Technology Middle East

Continuing Professional Development (HTME-CPD)

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CEU Official Transcript of Records

TOR Issuance Date: 14-Nov-19

HTME No. 8667-2014-9020-2555

Participant Name: Abdulsatar Al Otaibi

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE0628	Food Handler Certification for Food Service Worker (FSE)	November 10-14, 2019	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), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, 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.
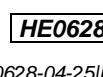
Haward Technology is accredited by

P.O. Box 26070, Abu Dhabi, United Arab Emirates | Tel.: +971 2 3091 714 | Fax: +971 2 3091 716 | E-mail: info@haward.org | Website: www.haward.org

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Certificate Accreditations

Certificates are accredited by the following international accreditation organizations:-

- 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.

- 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:

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 **HAZOP, Safety, Health, Environmental & Quality Managemen**t (**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, Helmith Ova** & **Salmonella** in **Waste Water** & **Sludge, Microbiological** Aspects & Analysis of **Wastewater**, Microbiology of **Wetlands**, Microbiological **Indoor Air Quality, Entrococcus, Pseudomonas** & **Aeromonas, Sulfate Reducing Bacteria, Fluorescense 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:   ***Sunday, 27th of April 2025***

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0930	***Role of Public Health Inspector***
0930 – 0945	*Break*
0945 – 1100	***Role of Public Health Inspector (cont'd)***
1100 – 1230	***Public Health Legislation***
1230 – 1245	*Break*
1245 - 1420	***Public Health Legislation (cont'd)***
1420 - 1430	***Recap***
1430	*Lunch & End of Day One*

Day 2:   ***Monday, 28th of April 2025***

0730 – 0900	***Understanding Foodborne Illness***
0900 – 0915	*Break*
0915 – 1100	***Understanding Foodborne Illness (cont'd)***
1100 – 1230	***Safe Food Handling***
1230 – 1245	*Break*
1245 – 1420	***Safe Food Handling (cont'd)***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Two*

Day 3:   ***Tuesday, 29th of April 2025***

0730 – 0930	***Safe Food Handling (cont'd)***
0930 - 0945	*Break*
0945 – 1100	***Safe Food Handling (cont'd)***
1100 – 1215	***Introduction to Hazard Analysis Critical Control Point (HACCP)***
1215 – 1230	*Break*
1230 - 1420	***Introduction to Hazard Analysis Critical Control Point (HACCP) (cont'd)***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Three*

Day 4:   ***Wednesday, 30th of April 2025***

0730 – 0930	***Sanitation***
0930 - 0945	*Break*
0945 – 1100	***Sanitation (cont'd)***
1100 – 1215	***Pest Control***
1215 – 1230	*Break*
1230 - 1420	***Pest Control (cont'd)***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Four*

Day 5:	Thursday, 01st of May 2025
0730 – 0930	*Emergency Response*
0930 - 0945	*Break*
0945 – 1100	*Emergency Response (cont'd)*
1100 – 1215	*Emergency Response (cont'd)*
1215 – 1230	*Break*
1230 - 1300	*Emergency Response (cont'd)*
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

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