# **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**



Practical and highly-interactive includes real-life case studies where participants will be engaged in a series of interactive small groups and class workshops.

The 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 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 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<sup>®</sup> (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

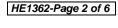
In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.























### **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: -



#### 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.

#### **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 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.

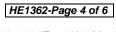
Dr. Yousef has a PhD degree in Natural Health Sciences from the University of Florida (USA), Master degree in Clinical Microbiology and Bachelor degree with Honours in Microbiology. Further, he has Diploma in Vocational Education (UNRWA & UNESCO) and received several certifications like ICDL and Training 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 Technical **Accreditation** Laboratories Society. Committee of 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	Introduction to Food Safety & Temperature Control
0930 - 0945	Break
0945 - 1015	What is Temperature Control?
1015 - 1100	Food Hygiene Rules & Regulations
1230 - 1245	Break
1245 - 1330	What Happens if Temperature Control Rules are Broken?
1420 - 1430	Recap
1430	Lunch & End of Day One

#### Day 2

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- 0830	Time & Temperature
- 0945	Break
- 1030	Cold Holding
- 1130	Cooking Temperatures
- 1245	Break
- 1330	Proper Temperature Checking Technique
) - 1430	Recap
430	Lunch & End of Day Two
	- 0945 - 1030 - 1130 - 1245 - 1330 0 - 1430

#### Day 3

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

#### Day 4

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



















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0730 - 0830	Ice-water Method
0930 - 0945	Break
0945 - 1030	Reheating Food
1030 - 1130	Microwave Cooking
1230 - 1245	Break
1245 - 1300	Temperature Danger Zone
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 the real-life case studies and exercise:-



# **Course Coordinator**

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











