

**COURSE OVERVIEW HE0728(AF1)**  
**Essential Food Safety Training & Certification**  
**(EFST Program)**

**Course Title**

Essential Food Safety Training & Certification  
(EFST Program)

**Course Reference**

HE0728(AF1)

**Course Duration/Credits**

Five days/3.0 CEUs/30 PDHs

**Course Date/Venue**



Session(s)	Date	Venue
1	February 09-13, 2025	Oryx Meeting Room, Double Tree by Hilton Al Saad, Doha, Qatar
2	June 15-19, 2025	Al Khobar Meeting Room, Hilton Garden Inn, Al Khobar, KSA
3	September 08-12, 2025	Ajman Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE
4	November 23-27, 2025	Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

**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***

Safe food is food that is free of contaminants. Food safety involves all the measures necessary to ensure the safety and wholesomeness of food at all stages from receipt of raw materials to sale to the customer.



This course is designed to provide a broad understanding of the principles of food hygiene and food safety 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 cover hazards to food safety; the factors affecting food-borne illness; food safety regulations; food purchasing, receiving and storage; food preparing, holding, serving, reheating and facility plan.



This course formulates a key pillar in the capacity building of food handlers to learn about food safety matters (i.e. statuses in force, food business operator responsibility, role of food inspector, food borne diseases and cross contamination, safe food handling methods, food establishment good hygienic & manufacturing practices and, in advanced phases, food safety systems).

### Course Objectives

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

- Apply and gain a comprehensive understanding of food hygiene and food safety
- Enumerate the key pillars of food handling such as cleaning, cooking, reheating, chilling and freezing
- Evaluate the causes and effects of cross contamination & carryout ways to avoid or prevent it
- Employ safety procedures within the food handling environment
- Identify the physical, chemical and biological hazards related to food handling & safety

### 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 essential food safety for those who may be involved in the support or implementation of food handling, food safety or quality management system, managers or other personnel of food and beverage-related companies who wish to implement proper food safety management system within their organization will also significantly benefit from this course and food safety auditors and consultants.

### Course Fee

Doha	<b>US\$ 6,000</b> per Delegate. This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.
Al Khobar	<b>US\$ 5,500</b> per Delegate + <b>VAT</b> . This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.
Abu Dhabi	<b>US\$ 5,500</b> per Delegate + <b>VAT</b> . This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.
Dubai	<b>US\$ 5,500</b> per Delegate + <b>VAT</b> . 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 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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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.

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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.

### 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:



**Mr. Douglas Robinson** is currently the **President** of **DSR Consulting**. He is a **Facilitator** and **Consultant** of **Food & Beverage** with over **35 years** of experience in industry. His wide experience and expertise cover **Food and Safety Management, Hazard Analysis of Critical Control Points (HACCP), Food Hygiene, Food Sampling, Food Risk Analysis** Quality Management, ISO Standards, **Microbiology** and **Food & Pharmaceutical Technology**. He is a **Registered Assessor of Food & Beverage** and Quality Management.

Mr. Robinson facilitated in-house skills development programmes in a lot of companies worldwide and has extensive consulting experience in both public and private sectors with knowledge assessments and practical workplace assessments on **food & beverage, HACCP, microbiology, Food & Pharmaceutical** technology, **food safety** and quality, manufacturing principles, systems, production and project management.

During his long career life, Mr. Robinson worked for many International companies such as **Tiger Foods Brands, National Foods, Premier Foods, Unilever, Nestle's, SAB Miller, Mondi Manufacturing, Mondi Forests, Masonite Africa, Frame** etc.

Mr. Robinson has a **Master** degree in **Business Administration (MBA)** from the **University of Durban-Westville**, a **Bachelor** degree with **Honors** in **Business Management** and **Administration** and **Diplomas** in **Medical Technology, Marketing Management, Business Management** and **Project Management** from the **University of Rhodesia** and from the **Damelin Management School** respectively. Further, he is a **Certified Instructor/Trainer**, a **Certified Trainer/Assessor** by the **Institute of Leadership & Management (ILM)**, an active member of international professional affiliations and delivered innumerable trainings, courses, workshops and seminars globally.

### 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 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 &amp; Coffee</i>
0800 - 0815	<i>Welcome &amp; Introduction</i>
0815 - 0830	<b>PRE-TEST</b>
0830 - 0930	<b>Introduction to Food Safety &amp; Food Premises</b> <i>Importance of Food Safety • Common Food Hazards • Individual Responsibility • Good Hygiene Practices</i>
0930 - 0945	<i>Break</i>
0945 - 1100	<b>Responsible Persons on Food Safety</b> <i>Statuses in Force • Food Business Operator Responsibility • Role of Food Inspector • Role of Food Inspection • Government Intervention</i>
1100 - 1230	<b>Food Handling Key Pillars</b>
1230 - 1245	<i>Break</i>
1245 - 1430	<b>Video &amp; Case Study/Workshop</b>
1430	<i>Lunch &amp; End of Day One</i>

#### **Day 2**

0730 - 0900	<b>Cleaning</b> <i>Cleaning Food Surfaces • Cleaning Refrigerators • Hand Contact Surfaces</i>
0900 - 0915	<i>Break</i>
0915 - 1015	<b>Cleaning (cont'd)</b> <i>Low Risk Surfaces • Clean &amp; Clear as You Go • Maintenance</i>
1015 - 1115	<b>Cooking Safely</b> <i>Cooking • Visual Checks • Temperature Probes</i>
1115 - 1230	<b>Cooking Safely (cont'd)</b> <i>Hot Holding • Re-Heating</i>
1230 - 1245	<i>Break</i>
1245 - 1430	<b>Video &amp; Case Study/Workshop</b>
1430	<i>Lunch &amp; End of Day Two</i>

#### **Day 3**

0730 - 0900	<b>Chilling Safely</b> <i>Chilled Storage • Chilled Display</i>
0900 - 0915	<i>Break</i>
0915 - 1015	<b>Chilling Safely (cont'd)</b> <i>Chilling Food with a Blast Chiller Options for Chilling Food</i>
1015 - 1115	<b>Chilling Safely (cont'd)</b> <i>Freezing</i>
1115 - 1230	<b>Chilling Safely (cont'd)</b> <i>Defrosting</i>
1230 - 1245	<i>Break</i>
1245 - 1430	<b>Video &amp; Case Study/Workshop</b>
1430	<i>Lunch &amp; End of Day Three</i>

**Day 4**

0730 - 0900	<b>Cross Contamination &amp; its Prevention</b> <i>Microbial • Causes &amp; Prevention</i>
0900 - 0915	<i>Break</i>
0915 - 1015	<b>Cross Contamination &amp; its Prevention (cont'd)</b> <i>Protective Clothing • Personal Hygiene Practices</i>
1015 - 1115	<b>Cross Contamination &amp; its Prevention (cont'd)</b> <i>Hand Washing • Pest Control • Separation</i>
1115 - 1230	<b>Cross Contamination &amp; its Prevention (cont'd)</b> <i>Cloths • High Risk Surfaces • Food Borne Diseases</i>
1230 - 1245	<i>Break</i>
1245 - 1430	<b>Video &amp; Case Study/Workshop</b>
1430	<i>Lunch &amp; End of Day Four</i>

**Day 5**

0730 - 0900	<b>Physical, Chemical, &amp; Biological Hazards</b>
0900 - 0915	<i>Break</i>
0915 - 1100	<b>Food Establishment, Good Hygiene &amp; Manufacturing Practices</b>
1100 - 1230	<b>Food Establishment, Good Hygiene &amp; Manufacturing Practices (cont'd)</b>
1230 - 1245	<i>Break</i>
1245 - 1400	<b>Food Safety Systems</b>
1400 - 1415	<b>POST-TEST</b>
1415 - 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch &amp; End of Course</i>

**Practical Sessions**

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



**Course Coordinator**

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