

**COURSE OVERVIEW HE0709**

**Risk-Based Inspection of Imported Food**

**Course Title**

Risk-Based Inspection of Imported Food

**Course Date/Venue**

May 11-15, 2025/Business Meeting,  
Crowne Plaza Al Khobar, Al Khobar,  
KSA

**Course Reference**

HE0709

**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.***



Food inspection, based on risk analysis, is a vital component of a modern food control system. Food inspection is essential to protect consumers by implementing adequate food controls to ensure domestically produced or imported food is properly handled, stored, manufactured, processed, transported, prepared, served and sold in accordance with the requirements of national laws and regulations. In addition, inspection and verification of food exports promotes confidence in the safety and quality of exports, which is essential for international trade.



This course is designed to provide participants with a detailed and up-to-date overview of inspection skills and competencies across all sectors/food units. It covers the concepts and approaches of modern food inspection including the roles and responsibilities of stakeholders in the food chain, general inspection philosophy and approach, social and economic impact of food control, etc; the general inspection procedures as well as general inspection approach for primary production facilities and food processing facilities; and the enforcement and compliance on food inspection

### Course Objectives

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

- Apply and gain an in-depth knowledge on inspection skills and competencies across all sectors/food units
- Determine the concepts and approaches of modern food inspection including the roles and responsibilities of stakeholders in the food chain, general inspection philosophy and approach, social and economic impact of food control, etc
- Implement general inspection procedures as well as general inspection approach for primary production facilities and food processing facilities
- Recognize the enforcement and compliance on food inspection

### Who Should Attend

This course provides an overview of all significant aspects and considerations of inspection skills and competencies across all sectors/food units for all regulatory food employees.

### 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.

### 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 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.

### 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

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. Mohamed Elsayed**, PhD, MSc, BSc is an **HACCP Expert** with over **25 years** of experience in **HACCP Standards, HACCP Accreditation, HACCP Application, Food Hygiene, Food Safety and Analytical Laboratory Management**. He is an **authority** in **Food Analysis & Quality Control, Quality Management Systems (ISO 17025, ISO17020, 15189 and 9001), Laboratory Accreditation, Laboratory Auditing, Statistical Analysis of Laboratory Data, Chemical Laboratory Management, Good Laboratory Practices (GLP), Uncertainty Measurement, Process Analyzers, GC and HPLC**. Further, his wide experience and expertise also cover **Food Safety Management, Hazard Analysis of Critical Control Points (HACCP), Food Sampling and Food Additives**. He is currently a **Consultant and Lead/Technical Assessor** in various industries wherein he provides technical assistance & expert services, consultancy and training services for testing and calibration of laboratory equipment, guiding medical laboratories to establish their quality management systems and develop accreditation based on **ISO17025/15189** requirements, designing validation/verification schemes for all test methods, estimation of uncertainty and planning & developing laboratories towards accreditation.

In his career life, Dr. Mohamed has served as a **Senior Expert, Lead Technical Auditor, Project Manager, Quality Manager** and **Senior Analytical Chemist** for **Government Companies** and **Internationally Funded Projects**. He has **participated** in the **accreditation** of more than **100 laboratories globally** and as a **Senior Accreditation Expert** he has participated in the development of more than 35 laboratories towards being ISO 17025 Accredited.

Dr. Mohamed has **PhD** and **Master** degrees in **Environmental Analytical Chemistry** and **Bachelor's** degree in **Chemistry**. He is a **Certified Instructor/Trainer**, a **Certified Auditor** of **ISO 17025, ISO 15189, ISO 9000** and **ISO 14000**. Further, He is an active member of the **Society for Analytical Chemists**, Association of Official Analytical Chemists (**AOAC**) and the **Egyptian Society for Quality**.

### 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 11<sup>th</sup> of May 2025**

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	<b>PRE-TEST</b>
0830 – 1000	<b>Concepts &amp; Approaches of Modern Food Inspection</b> Role and Responsibilities of Stakeholders in the Food Chain • General Inspection Philosophy and Approach • Social and Economic Impact of Food Control

1000 – 1015	Break
1015 – 1130	<b>Concepts &amp; Approaches of Modern Food Inspection (cont'd)</b> Quality and Safety Management Systems • The Role of Inspection in Food Control • Food Chain Approach to Food Control
1130 – 1215	<b>Concepts &amp; Approaches of Modern Food Inspection (cont'd)</b> Risk-Based Food Inspection • Shifting from Product-Based Inspection to Risk-Based Inspection • Establishment Registration and Identification
1215 – 1230	Break
1230 – 1330	<b>Concepts &amp; Approaches of Modern Food Inspection (cont'd)</b> Establishment Categorization • Prioritization for Inspection Based on Establishment and Product Profiles
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day One

**Day 2: Monday 12<sup>th</sup> of May 2025**

0730 – 0900	<b>General Inspection Procedures</b> Introduction • Objectives • Inspection of Food Business System Components
0900 – 0915	Break
0915 – 1030	<b>General Inspection Procedures (cont'd)</b> Organization of the Inspection • Authorization, Rights and Responsibilities
1030 – 1230	<b>General Inspection Procedures (cont'd)</b> Pre-requisite Plan • Regulatory Action Plan
1230 – 1245	Break
1245 – 1420	<b>General Inspection Procedures (cont'd)</b> HACCP Plan, Traceability and Recall Plan • Inspection Closing, Reporting and Documentation
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Two

**Day 3: Tuesday 13<sup>th</sup> of May 2025**

0730 – 0900	<b>General Inspection Approach for Primary Production Facilities</b> Introduction • Objectives • Inspection Approach
0900 – 0915	Break
0915 – 1030	<b>General Inspection Approach for Primary Production Facilities (cont'd)</b> Preparing the Inspection
1030 – 1230	<b>General Inspection Approach for Primary Production Facilities (cont'd)</b> Initiating the Inspection • General Process Flow
1230 – 1245	Break
1245 – 1420	<b>General Inspection Approach for Primary Production Facilities (cont'd)</b> Walk-Through Inspection • Closing Meeting
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Three

**Day 4: Wednesday 14<sup>th</sup> of May 2025**

0730 – 0900	<b>General Inspection Approach for Food Processing Facilities</b> Introduction • Objectives • Scope of Inspection • Organization of the Inspection
0900 – 0915	Break
0915 – 1030	<b>General Inspection Approach for Food Processing Facilities (cont'd)</b> General Process Flow • Counter-Flow Walk-Through Inspection
1030 – 1230	<b>General Inspection Approach for Food Processing Facilities (cont'd)</b> Site Assessment • Food Additives • Non-Food Chemicals
1230 – 1245	Break
1245 – 1420	<b>General Inspection Approach for Food Processing Facilities (cont'd)</b> Packaging Materials • Sanitation and Pest Control
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Four

**Day 5: Thursday 15<sup>th</sup> of May 2025**

0730 – 0900	<b>Enforcement &amp; Compliance</b> Regulatory Base for Effective Quality and Safety Management Systems • Knowledge and Skill Requirements for Food Inspectors
0900 – 0915	Break
0915 – 1030	<b>Enforcement &amp; Compliance (cont'd)</b> Compliance and Enforcement Policy
1030 – 1200	<b>Enforcement &amp; Compliance (cont'd)</b> Response to Non-Compliance and Violations
1200 – 1215	Break
1215 – 1345	<b>Enforcement &amp; Compliance (cont'd)</b> Enforcement Policy and Approach
1345 – 1400	<b>Course Conclusion</b>
1400 – 1415	<b>POST-TEST</b>
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**

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