

COURSE OVERVIEW HE0076 Occupational Safety for Food Inspector

Course Title

Occupational Safety for Food Inspector

Course Date/Venue

January 05-09, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zaved Road, Dubai, UAE

(30 PDHs)

AWARD

Course Reference

HE0076

Course Duration

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 interactive small groups and class workshops.

Occupational safety focuses on employees' well-being by preventing workplace hazards, including physical, mental, and social It involves identifying dangers implementing safety measures across industries. In the food industry, food inspectors conduct inspections to ensure compliance with safety regulations, focusing on hygiene and preventing contamination, thus protecting both workers and consumers.

This course is designed to provide participants with a comprehensive overview of occupational safety for food inspector. It covers the food safety: the associated hazardous areas: the food inspection process safety elements; the food inspection plan; the codes and standards; the legal requirements; the health and food validity certificates; the sanitation safety practices; the food industry personnel including inspector teams; the different aspects of the operation; the food inspection risk management and risk assessment; the hazardous analysis; the technical approach including data collecting, packing and labeling; and the safety and emergency response plan.

























Course Objectives

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

- Apply and gain in-depth knowledge on occupational safety for food inspector
- Discuss food safety, associated hazardous areas and food inspection process safety elements
- Develop food inspection plan and discuss the legal requirement and definition of stamps and labels
- Review health and food validity certificates and apply sanitation safety practices and proper communication with food industry personnel
- Inspect small slaughter houses that do not use assembly lines including its packing, labeling and personal protection equipment
- Perform food safety inspector medical check and its testing equipment
- Apply food inspection risk management and risk assessment as well as sample collection and hazardous analysis
- Carryout technical approach including data collection, and safety and emergency response plan

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 occupational safety for food inspectors, safety officers and those who are in charge of health and safety management.

Course Fee

US\$ 5,500 per Delegate + **VAT**. The rate includes H-STK® (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-ofthe-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

Practical Workshops & Work Presentations 20%

Hands-on Practical Exercises & Case Studies 30%

Simulators (Hardware & Software) & Videos 20%

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

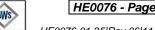
























Course Certificate(s)

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: -



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. Rawda El-Sheikh, MD, MSc, BSc, is a Certified OSHA Instructor and a Senior Health, Safety & Environment (HSE) Consultant with over 20 years of extensive experience. She is wellversed in the areas of Occupational Health and Safety, OSHA, Food Safety Management, Food Hygiene, Industrial Hygiene, Oilfield Safety Programs, HAZCOM, HAZOP, HAZWOPER, Occupational Exposure Limits, Hazardous Waste Management,

Emergency Response Planning, First Aid, Associate Ergonomic Professional (AEP), Ergonomic Interventions, Incident & Accident Investigation & Reporting, Defensive Driving Program, Confined Spaces Program, H2S Awareness, Biological Monitoring, Air Sampling, Risk Assessment, Job Safety Analysis (JSA), Scaffolding Safety, Toxicology Surveillance, Hearing Conservation Program, Fire Prevention and Control, Nutrition Promotion, Assessment of Fitness of Workers for Work, Disability Compensation, Drug Abuse Cessation, Obesity Management, Preemployment Medical, Periodic Medical Examination and Quality Management. Presently, she is the Professor in Public Health & Industrial Medicine of Al-Azhar University and a Certified Consultant and a Registered Trainer for Food Safety and Occupational Health & Safety Trainer of various International oilfield companies.

Dr. El-Sheikh is a Certified Lead Auditor for ISO 22000:2005, OHSAS 18001:2007, ISO 14001:2004 from the International Registered of Certified Auditors (IRCA, UK), Certified Safety Manager/Trainer, HAZWOPER Training Specialist (HTS) and Safety Planning Specialist from the National Association of Safety Professional (NASP, USA) as well as a NEBOSH Certified in International General Certificate in Occupational Safety and Health, a Registered Food Safety Trainer from the National Environmental Health Association (NEHA, USA) and Authorized OSHA Trainer for Construction and for General Safety from the OSHA Training Institute, USA. She is also an International Member and an Authorized & Approved Trainer of OSHA, NEBOSH, CIEH, ICOH, IASP, IEMA, IOSH and APHA. Further, her vast professional experience includes facilitating occupational, health, safety and the environment aspects and continuous delivery of numerous training courses in coordination between World Health Organization (WHO) and Ministry of Health & Population. She has been the Lecturer in Public Health & Industrial Medicine and **Demonstrator** of Occupational Health & Industrial Medicine for various Universities as well as the Public Health Trainer for International Non-Governmental Organizations (NGOs), the Consulting Editor at the Journal of Psychology (USA) and Field & Central Supervisor for the Ministry of Health.

Dr. El-Sheikh has a Doctor of Medicine (MD) in Occupational Health & Industrial Medicine, has a Master degree in Occupational Medicine (MSc), a Bachelor degree in Medicine & Surgery (MBBCh) and a Diploma Certificate in Total Quality Management from the American University. Further, she is a Certified Instructor/Trainer, a Certified Internal Verifier/Assessor/Trainer by the Institute of Leadership & Management (ILM), an Approved Food Safety Person in Charge (Level 1-4) by Dubai Municipality (DM) and has participated in various international conferences and published numerous papers and journals globally.

























Course Program

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the workshop for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

Day 1: Sunday, 05th of January 2025

Carraay, 00 Or Carraary 2020
Registration & Coffee
Welcome & Introduction
PRE-TEST
Introduction to Occupational Safety for Food Inspection
Break
Food Safety & Associated Hazardous
Food Inspection Process Safety Elements
Food Inspection Plan
Break
Stamps & Labels
Case Study
Recap
Lunch & End of Day One

Day 2: Monday, 06^h of January 2025

0730 - 0830	Legal Requirement & Definitions
0830 - 0930	Health Certificates
0930 - 0945	Break
0945 - 1040	Food Validity Certificates
1040 - 1125	Sanitation Practices Safety
1125 - 1230	Ability to Communicate with Food Industry Personnel
1230 - 1245	Break
1245 - 1420	Case Study & Illustrative Video
1420 - 1430	Recap
1430	Lunch & End of Day Two

Day 3: Tuesday, 07th of January 2025

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0730 - 0830	Inspection of Different Aspects of the Operation
0830 - 0930	Freezers & Refrigerators
0930 - 0945	Break
0945 - 1040	Inspectors Teams
1040 - 1125	Cutting Tools & Lifting Tools
1125 - 1230	Codes & Standards & Legal Requirement
1230 - 1245	Break
1245 - 1420	Case Study & Illustrative Video
1420 - 1430	Recap
1430	Lunch & End of Day Three

Day 4: Wednesday, 08th of January 2025

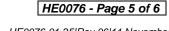
0730 - 0830	Inspection of Small Slaughter Houses that Do Not Use Assembly Lines
0830 - 0930	Packing & Labeling
0930 - 0945	Break
0945 - 1040	Personal Protective Equipment























1040 – 1125	Food Safety Inspector Medical Check
1125 - 1230	Testing Equipment
1230 - 1245	Break
1245 - 1420	Case Study & Illustrative Video
1420 - 1430	Recap
1430	Lunch & End of Day Four

Thursday, 09th of January 2025 Day 5

Day J.	Thursday, 09 Or January 2023
0730 - 0810	Food Inspection Risk Management & Risk Assessment
0810 - 0850	Collecting Samples
0930 - 0945	Break
0945 - 1040	Hazardous Analysis
1040 - 1125	Technical Approach & Data Collecting
1125 - 1230	Safety & Emergency Response Plan
1230 - 1245	Break
1245 - 1400	Case Study & Illustrative Video
1400 - 1415	POST-TEST
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





















