



COURSE OVERVIEW HE0714

Food Processing and Food Preservation

Course Title

Food Processing and Food Preservation

Course Date/Venue

June 22-26, 2025/Business Meeting, Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference

HE0714

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.



Food processing, to a large extent, embraces techniques of food preservation, as in addition to producing modified products spoilage is also reduced. The main distinction between preservation and processing lies in the fact that processing may be carried out solely for the purpose of extending product lines and variety and not necessarily to extend shelf life as in preservation. The production of soft drinks, fruit syrups, glazes, and some snack products among many others, are examples of “value-added” products produced primarily to provide convenience foods, increased profits and the enjoyment of the consumer. Methods of preservation used to extend shelf life include the removal of moisture, temperature control, pH control, use of chemical preservatives and irradiation.



This course explains how the use of additives can preserve foods. The course also provides an overview of the processing technologies used for food preservation. This includes procedures that are commonly used to process and preserve food on a commercial basis. Other topics include packaging, thermal processing, chilling storage, freezing and irradiation.





Course Objectives

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

- Apply and gain the essential technologies and procedures on food processing and food preservation
- Discuss how fundamental food processing works as well as how to preserve food products using food additives
- Carryout processing technologies on preservation of food products including packaging, storage and distribution

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 processing and food preservation for the food processing industry, including production, materials supply, and other industries which supply to the food processing industry. newcomers to these industries, or people who have had no formal training, managers and professionals in areas such as operations, sales, marketing and other roles where a knowledge of food processing technologies would improve confidence and communication, with customers, suppliers and colleagues.

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.

Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

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: -

- 
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.





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.

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, 22nd of June 2025

0730 - 0800	Registration & Coffee
0800 - 0815	Welcome & Introduction
0815 - 0830	PRE-TEST
0830 - 0930	Introduction to Food Processing
0930 - 0945	Break
0945 - 1100	Additives
1100 - 1230	Salts
1230 - 1245	Break
1245 - 1420	Sugars
1420 - 1430	Recap
1430	Lunch & End of Day One





Day 2: Monday, 23rd of June 2025

0730 - 0900	<i>Preservatives</i>
0900 - 0915	<i>Break</i>
0915 - 1100	<i>Processing Technologies</i>
1100 - 1230	<i>Canning</i>
1230 - 1245	<i>Break</i>
1245 - 1420	<i>Dehydration & Drying</i>
1420 - 1420	<i>Recap</i>
1430	<i>Lunch & End of Day Two</i>

Day 3: Tuesday, 24th of June 2025

0730 - 0900	<i>Extrusion</i>
0900 - 0915	<i>Break</i>
0915 - 1100	<i>Freezing</i>
1100 - 1230	<i>Aseptic Processing</i>
1230 - 1245	<i>Break</i>
1245 - 1420	<i>Aseptic Processing (cont'd)</i>
1420 - 1430	<i>Recap</i>
1430	<i>Lunch & End of Day Ttree</i>

Day 4: Wednesday, 25th of June 2025

0730 - 0900	<i>Packaging</i>
0900 - 0915	<i>Break</i>
0915 - 1100	<i>Packaging (cont'd)</i>
1100 - 1230	<i>Irradiation</i>
1230 - 1245	<i>Break</i>
1245 - 1420	<i>Irradiation (cont'd)</i>
1420 - 1430	<i>Recap</i>
1430	<i>Lunch & End of Day Four</i>

Day 5: Thursday, 26th of June 2025

0730 - 0900	<i>Storage</i>
0900 - 0915	<i>Break</i>
0915 - 1015	<i>Storage (cont'd)</i>
1015 - 1230	<i>Distribution</i>
1230 - 1245	<i>Break</i>
1245 - 1345	<i>Distribution (cont'd)</i>
1345 - 1400	<i>Course Conclusion</i>
1400 - 1415	<i>POST-TEST</i>
1415 - 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch & End of Course</i>





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

