

COURSE OVERVIEW HE0629

Food Safety Certification for Managers, Chefs and Supervisors

Course Title

Food Safety Certification for Managers, Chefs and Supervisors

Course Date/Venue

November 23-27, 2025/Slaysel 02 Meeting Room, Movenpick Hotel & Resort Al Bida'a Kuwait, City of Kuwait

Course Reference

HE0629



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.



This course is designed to provide participants with a detailed and up-to-date overview of food safety. It covers the food safety, critical control points, regulation and inspection; the biohazards, foodborne disease and food spoilage; the bacteria, common foodborne illness, viruses and parasites; and the contaminants comprising of biological contamination, chemical contamination and physical contamination.



During this interactive course, participants will learn the preservation and temperature control; the employee health and hygiene covering common hazards, skin, hair, mouth, nose and throat, employee sickness, hand washing, clothing, perfume and jewelry; purchasing, receiving and storing of foods; the importance and difference of cleaning and sanitizing; the pest control including its prevention and eradication; the facility design covering the building design, equipment, floors, walls and ceilings; and the HACCP System and hazard analysis control point.

Course Objectives

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

- Apply and gain an in-depth knowledge on food safety program
- Discuss food safety as well as its critical control points, regulation and inspection
- Explain biohazards, foodborne disease and food spoilage covering bacteria, common foodborn illnesses, viruses and parasites
- Identify contaminants comprising of biological contamination, chemical contamination and physical contamination
- Determine preservation and temperature control as well as employee health and hygiene covering common hazards, skin, hair, mouth, nose and throat, employee sickness, hand washing, clothing, perfume and jewelry
- Purchase, receive and store foods as well as recognize the importance and difference of cleaning and sanitizing
- Employ pest control and its prevention and eradication
- Review faculty design covering the building design, equipment, floors, walls and ceilings
- Carryout HACCP System and hazard analysis control point

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 for all managers, supervisors and chefs working in any branch of the food industry.

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)

(1) Internationally recognized Competency Certificates and Plastic Wallet Cards will be issued to participants who completed a minimum of 80% of the total tuition hours and successfully passed the exam at the end of the course. Certificates are valid for 5 years.

Recertification is FOC for a Lifetime.

Sample of Certificates

The following are samples of the certificates that will be awarded to course participants:-



- (2) Official Transcript of Records will be provided to the successful delegates with the equivalent number of ANSI/IACET accredited Continuing Education Units (CEUs) earned during the course.

* Haward Technology * CEUs * Haward Technology * CEUs * Haward Technology * CEUs * Haward Technology *



Haward Technology Middle East
Continuing Professional Development (HTME-CPD)

CEUs
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CEU Official Transcript of Records

TOR Issuance Date: 14-Nov-19

HTME No. 8667-2014-9020-2555

Participant Name: Abdulsatar Al Otaibi

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE0629	Food Safety Certification for Managers, Chefs and Supervisors	November 10-14, 2019	30	3.0

Total No. of CEU's Earned as of TOR Issuance Date **3.0**

TRUE COPY



Maricel De Guzman
Academic Director

Haward Technology has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this approval, Haward Technology has demonstrated that it complies with the ANSI/IACET 1-2013 Standard which is widely recognized as the standard of good practice internationally. As a result of their Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for programs that qualify under the ANSI/IACET 1-2013 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 Association 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 is accredited by










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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.

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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.

Course Fee

US\$ 5,500 per Delegate + **VAT**. This rate includes Participants Pack (Folder, Manual, Hand-outs, etc.), 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 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, 23rd of November 2025

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	PRE-TEST
0830 – 0930	Introduction to Food Safety What is Food • Critical Control Points • Regulation and Inspection
0930 – 0945	Break
0945 – 1100	Biohazards, Foodborne Disease, Food Spoilage What is a Biohazard • Bacteria



1100 – 1230	Biohazards, Foodborne Disease, Food Spoilage (cont'd) Common Foodborn Illnesses • Viruses and Parasites
1230 – 1245	Break
1245 – 1420	Biohazards, Foodborne Disease, Food Spoilage (cont'd) Foodborne Disease • Food Spoilage
1420 – 1430	Recap
1430	Lunch & End of Day One

Day 2: Monday, 24th of November 2025

0730 – 0900	Contaminants Biological Contamination • Chemical Contaminations
0900 – 0915	Break
0915 – 1100	Contaminants (cont'd) Physical Contamination
1100 – 1230	Preservation
1230 – 1245	Break
1245 – 1420	Temperature Control
1420 – 1430	Recap
1430	Lunch & End of Day Two

Day 3 Tuesday, 25th of November 2025

0730 – 0930	Employee Health & Hygiene Common Hazards • Skin, Hair, Mouth, Nose and Throat
0930 - 0945	Break
0945 – 1100	Employee Health & Hygiene (cont'd) Employee Sickness • Hand Washing • Clothing, Perfume and Jewelry
1100 – 1215	Purchasing and Receiving
1215 – 1230	Break
1230 - 1420	Storing of Foods Storage
1420 – 1430	Recap
1430	Lunch & End of Day Three

Day 4: Wednesday, 26th of November 2025

0730 – 0930	Cleaning & Sanitizing How to Clean and Sanitize • The Importance of Cleaning and Sanitizing
0930 - 0945	Break
0945 – 1100	Cleaning & Sanitizing (cont'd) The Difference between Cleaning and Sanitizing
1100 – 1215	Pest Control Pest Control • Prevention
1215 – 1230	Break
1230 - 1420	Pest Control (cont'd) Eradication
1420 – 1430	Recap
1430	Lunch & End of Day Four



Day 5: Thursday, 27th of November 2025

0730 - 0930	Facility Design Building Design • Equipment
0930 - 0945	Break
0945 - 1100	Facility Design Floors, Walls and Ceilings
1100 - 1215	The HACCP System Hazard Analysis Control Point
1215 - 1230	Break
1230 - 1300	The HACCP System (cont'd) Hazard Analysis Control Point (cont'd)
1300 - 1515	Course Conclusion
1315 - 1415	COMPETENCY EXAM
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

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