COURSE OVERVIEW HE0723(KF4)
Effective Food Hygiene & Food Safety

Course Title
Effective Food Hygiene & Food Safety

Course Date/Venue
June 29 – July 03, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

Course Reference
HE0723(KF4)

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 delegates with a detailed and up-to-date overview of food safety and monitoring. It covers the proper techniques to handle the food and maintain food hygiene effectively in order to minimize the chances of food contamination or food poisoning; the basics of food hygiene and food safety; and the microbiological hazards including its effects on food poisoning and its controls.

During this interactive course, participants will learn how to control and prevent contamination through best food hygiene practices, safe temperatures and storage; and how to control food safety hazards at critical control points using HACCP based food safety management system.

Course Objectives

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

- Apply and gain an in-depth knowledge on effective food hygiene and food safety

- Handle the food and maintain food hygiene effectively in order to minimize the chances of food contamination or food poisoning

- Recognize basics of food hygiene and food safety

- Explain what is microbiological hazards, its effects on food poisoning and its controls

- Discuss how to control and prevent contamination through best food hygiene practices and safe temperatures and storage

- Identify how to control food safety hazards at critical control points using a HACCP based food safety management system

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 and monitoring training for all food handlers, stewarding staff and any person involved directly with food-related job such as caterer, cook etc.

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)

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 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 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. Yousef Al-Mashni, PhD, MSc, BSc, is a **Senior Health, Safety & Environment** (**HSE**) **Consultant** with over **35 years** of medical and practical experience. His wide expertise covers **Food Additives**, **Food Hygiene** and **HACCP**, **Food Safety**, **Food Poisoning**, **HAZOP**, **Safety, Health, Environmental & Quality Managemen**t (**SHEQ**), **Lock Out/Tag Out**, **First Aid & CPR, Firefighting**, and **Fire Safety**. Further, he is also well-versed in the areas of **Medical Laboratory Quality Management** (**ISO 15189**), **Medical Laboratory Auditing**, **ISO 15489**, **Lab Safety & Health**, **Infection Control**, Internal **Quality Control** for **Microbiologists**, Good Laboratory Practice (**GLP**), **Analytical Techniques**, **Biochemical**, **Hematological**, **Parasitological**, **Biochemical**, **Microbiological** & **Serological Analysis** of **Clinical Specimens**, **Helmith Ova** & **Salmonella** in **Waste Water** & **Sludge**, **Microbiological** Aspects & Analysis of **Wastewater**, Microbiology of **Wetlands**, Microbiological **Indoor Air Quality**, **Entrococcus**, **Pseudomonas** & **Aeromonas**, **Sulfate Reducing Bacteria**, **Fluorescense Microscopy**, **Planktology** of **Ambient Environment**, **Oral**, **Medical** & **Diagnostic Microbiology** and **Oral** & **Dental Hygiene**. He is currently the Deputy **Principal** & **Chief Technical Instructor** of **UNRWA** wherein he is responsible in developing and managing operations at the college/centre including building workshops and laboratories capacity, curriculum development and introducing new courses.

During his long career life, Dr. Yousef worked for many international companies handling key positions such as ICDL Centre **Manager**, **Deputy Principal**, **Chief Technical Instructor**, **Acting Principal**, **Laboratory Supervisor**, **Technical Instructor**, **Technical & Vocational Instructor**, **Senior Medical Laboratory Technician** and **Medical Laboratory Technician**.

Dr. Yousef has a **PhD** degree in **Natural Health Sciences** from the **University of Florida** (**USA**), **Master** degree in **Clinical Microbiology** and **Bachelor** degree **with Honours** in **Microbiology**. Further, he has **Diploma** in Vocational Education (**UNRWA & UNESCO**) and received several **certifications** like **ICDL** and Training of Trainers (**TOT**) in **Cambridge University** (**England**). He is a **Certified Internal Verifier/Assessor/Trainer** by the **Institute of Leadership & Management** (**ILM**), a **Certified Instructor/Trainer** and an active **member** of **Jordan Medical Laboratories Society**, Technical **Accreditation Committee of Medical Laboratories** (**Jordan Institution & Metrology**) and the Technical **Accreditation Committee for Granting ISO 15189 Certificate**. Furthermore, he has also published numerous technical papers and books including **Medical & Diagnostic Microbiology**, **Practical Competencies in Medical Laboratory Technology**, **Safety in Medical Laboratory Science** and **Quality Control in Medical Laboratory Science** just to name a few.

Accommodation

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

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 29ᵗʰ of June 2025

0730 – 0800	*Registration & Coffee*
0815 – 0815	*Welcome & Introduction*
0815 – 0830	**PRE-TEST**
0830 – 0930	***Introduction to Food Hygiene & Safety*** *Common Terms Used in Food Safety and Hygiene How they Relate to Food that has been Prepared and Served*
0930 – 0945	*Break*
0945 – 1030	***Introduction to Food Hygiene & Safety (cont'd)*** *Common Terms Used in Food Safety and Hygiene How they Relate to Food that has been Prepared and Served (cont'd)*
1030 – 1200	***Food Safety Hazards & Contamination*** *Exploring Food Safety Hazards ● How They Rise*
1200 – 1215	*Break*
1215 – 1420	***Food Safety Hazards & Contamination (cont'd)*** *Consider How they Can be Prevented and Controlled*
1420 – 1430	***Recap***
1430	*Lunch & End of Day One*

Day 2:   Monday 30ᵗʰ of June 2025

0730 – 0930	***Food Preservation, Storage & Temperature Control*** *How to Preserve Food*
0930 – 0945	*Break*
0945 – 1030	***Food Preservation, Storage & Temperature Control (cont'd)*** *How to Preserve Food (cont'd)*
1030 – 1200	***Food Preservation, Storage & Temperature Control (cont'd)*** *Appropriate Storage*
1200 – 1215	*Break*
1215 – 1320	***Food Preservation, Storage & Temperature Control (cont'd)*** *Temperature Controls*
1420 – 1430	***Recap***
1430	*Lunch & End of Day Two*

Day 3:   Tuesday 01ˢᵗ of July 2025

0730 – 0930	***Personal Hygiene*** *Why Personal Hygiene is so Important When Working with Food*
0930 – 0945	*Break*

0945 – 1200	**_Personal Hygiene (cont'd)_** _Why Personal Hygiene is so Important When Working with Food (cont'd)_
1200 – 1215	_Break_
1215 – 1320	**_Personal Hygiene (cont'd)_** _Hand Washing to Legal Requirements_
1320 - 1420	**_Personal Hygiene (cont'd)_** _Hand Washing to Legal Requirements (cont'd)_
1420 – 1420	**_Recap_**
1430	_Lunch & End of Day Three_

Day 4:   **_Wednesday 02ⁿᵈ of July 2025_**

0730 – 0930	**_Hygienic Premises & Equipment_** _Maintaining Clean, Pest-Free Conditions in Premises and Equipment_
0930 – 0945	_Break_
0945 – 1030	**_Hygienic Premises & Equipment (cont'd)_** _Maintaining Clean, Pest-Free Conditions in Premises and Equipment (cont'd)_
1030 – 1200	**_Hygienic Premises & Equipment (cont'd)_** _Maintaining Clean, Pest-Free Conditions in Premises and Equipment (cont'd)_
1200 – 1215	_Break_
1215 – 1420	**_Hygienic Premises & Equipment (cont'd)_** _Maintaining Clean, Pest-Free Conditions in Premises and Equipment (cont'd)_
1420 – 1430	**_Recap_**
1430	_Lunch & End of Day Four_

Day 5:   **_Thursday 03ʳᵈ of July 2025_**

0730 – 0800	**_Hazards Analysis & Critical Control Point (HACCP)_** _General Understanding of Food Safety Management System based on HACCP_
0930 – 0945	_Break_
0945 – 1030	**_Hazards Analysis & Critical Control Point (HACCP)_** _General Understanding of Food Safety Management System based on HACCP (cont'd)_
1030 - 1200	**_Hazards Analysis & Critical Control Point (HACCP) (cont'd)_** _What it Involves_
1200 – 1215	_Break_
1215 – 1400	**_Hazards Analysis & Critical Control Point (HACCP) (cont'd)_** _What it Involves (cont'd)_
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

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