

COURSE OVERVIEW HE0724
BTSF - Food Hygiene & Controls

Course Title

BTSF - Food Hygiene & Controls

Course Date/Venue

July 06-10, 2025/Business Meeting,
 Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference

HE0724

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 hygiene issues have become so complex that traditional attention to cleanliness and maintenance is not enough. The general principles of food hygiene follow the food chain from primary production through to the consumer, highlighting the key hygiene controls at each stage. The Hazard Analysis and Critical Control Point (HACCP), is an effective tool to enhance food safety management, thoroughly looks at food preparation to identify the root cause of potential problems and to establish corrective or control measures. HACCP system is a preventative food safety management system, that can be applied throughout the food supply chain from primary production to the consumer.



This course provides participants with a detailed and up-to-date overview of better training for safer food of food hygiene and controls. It covers the higher levels of competence and awareness on EU rules from EU Member States; the BTSF and the requirements for the food safety management; the GHP on the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food processing establishments; and the legislative requirements of food hygiene and controls including the general hygiene requirements and HACCP.

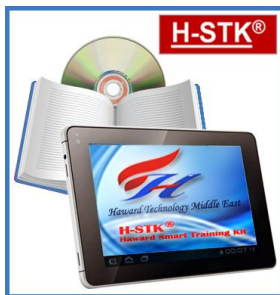


Course Objectives

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

- Apply and gain proper techniques and methodologies on food hygiene and controls
- Obtain higher levels of competence and awareness on EU rules from EU Member States, BTSF and the requirements for the food safety management
- Carryout GHP on the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food processing establishments
- Discuss the legislative requirements of food hygiene and controls including the general hygiene requirements and HACCP

Exclusive Smart Training Kit - H-STK



Participants of this course will receive the exclusive “Howard 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 hygiene and controls for all food control specialists, scientists, researchers, laboratory staff and those involved in food hygiene and controls.

Course Fee

US\$ 5,500 per Delegate + **VAT**. This rate includes H-STK® (Howard Smart Training Kit), 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.

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:-

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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(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 Management (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, Helminth Ova & Salmonella in Waste Water & Sludge, Microbiological Aspects & Analysis of Wastewater, Microbiology of Wetlands, Microbiological Indoor Air Quality, Entrococcus, Pseudomonas & Aeromonas, Sulfate Reducing Bacteria, Fluorescence 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.

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, 06th of July 2025

0730 – 0800	<i>Registration & Coffee</i>
0800 – 0815	<i>Welcome & Introduction</i>
0815 – 0830	PRE-TEST
0830 – 0930	<i>EU Experience on Harmonisation and BTSF</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>EU Experience on Harmonisation and BTSF (cont'd)</i>
1100 – 1230	<i>Presentation of the Objective and Organisation of the Workshop and Introduction to the “Requirements for the Food Safety Management”, its comparison with Codex Standard CAC/RCP 1-1969, REV. 4 (2003) & Rationale</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>Introduction to the “Rules for the Certification of Establishments Satisfying to the Requirements for Food Safety Management” & Rationale</i>
1420 – 1430	Recap
1430	<i>Lunch & End of Day One</i>

Day 2: Monday, 07th of July 2025

0730 – 0900	<i>Inspections</i>
0900 – 0915	<i>Break</i>
0915 – 1100	<i>Inspections (cont'd)</i>
1100 – 1230	<i>Training on the “Three-Steps Inspection”</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>Practical Exercises on Study Cases on the Identification (GHP)</i>
1420 – 1430	Recap
1430	<i>Lunch & End of Day Two</i>

Day 3: Tuesday, 08th of July 2025

0730 – 0930	<i>Training in the Audit of Food Processing Establishments for their Compliance with “Requirements for Food Safety Management”</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Training in the Audit of Food Processing Establishments for their Compliance with “Requirements for Food Safety Management” (cont'd)</i>
1100 – 1215	<i>Training in the Audit of Food Processing Establishments for their Compliance with “Requirements for Food Safety Management” (cont'd)</i>
1215 – 1230	<i>Break</i>
1245 – 1420	<i>Discussion on Non-Compliances Observed</i>
1420 – 1430	Recap
1430	<i>Lunch & End of Day Three</i>

Day 4: Wednesday, 09th of July 2025

0730 – 0930	<i>Training in the Audit of Food Processing Establishment for their Compliance with “Requirements for Food Safety Management”</i>
0930 - 0945	<i>Break</i>
0945 – 1100	<i>Training in the Audit of Food Safety Management Systems and HACCP Systems (Presentation of the Audit Grids)</i>
1100 – 1215	<i>Exercises on the Audit of HACCP Systems: Use and Routine Evaluation of HACCP Audit Grids</i>
1215 – 1230	<i>Break</i>
1245 – 1420	<i>Traces & RASFF Presentation • Border Inspection Posts</i>
1420 – 1430	<i>Recap</i>
1430	<i>Lunch & End of Day Four</i>

Day 5: Thursday, 10th of July 2025

0730 – 0930	<i>Concluding Remarks</i>
0930 - 0945	<i>Break</i>
0945 – 1100	<i>Remittal of the Certificates to Participants</i>
1100 – 1215	<i>Workshop Evaluation and Closing of the Workshop</i>
1215 – 1230	<i>Break</i>
1230 - 1345	<i>Preparation of the Report of the Workshop</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 hands-on, highly-interactive course includes the real-life case studies and exercise:-



Course Coordinator

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