

COURSE OVERVIEW HE1770 Certified Food Safety

Course Title

Certified Food Safety

Course Date/Venue

July 06-10, 2025/Boardroom 1, Elite Byblos
Hotel Al Barsha, Sheikh Zayed Road, Dubai,
UAE

Course Reference

HE1770

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 Certified Food Safety. It covers the importance of food safety; the foodborne illness, regulatory frameworks and standards; the principles of hazard analysis and critical control points (HACCP); the food microbiology, microorganism and types of foodborne pathogens; the factors affecting microbial growth in food and control measures to prevent microbial contamination; the foodborne hazards and contamination source; the prevention and control measures and cross-contamination prevention techniques; the good manufacturing practices (GMP), personal hygiene and sanitation practices; and the documentation and record-keeping for GMP compliance.



Further, the course will discuss the sanitation, cleaning procedures, cleaning methods and techniques for food processing equipment; the food safety management systems; the internal audits and inspections for system compliance; the food safety hazard analysis and step-by-step process for developing a HACCP plan; setting up monitoring and verification procedure and developing corrective action plans; the allergen management, food defense and crisis management; and supplier management, traceability, pest control and facility security.



During this interactive course, participants will learn the effective training program; the food safety auditing, audit preparation, conducting audit, corrective actions and follow up on audit findings; the food safety regulations and compliance, food safety culture, food safety communication and documentation; the food safety risk assessment and management; the risk mitigation strategies, preventive controls, monitoring systems and continuous risk evaluation; and the food safety compliance auditing, reporting and follow-up on audit findings.

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
- Discuss the importance of food safety including foodborne illness, regulatory frameworks and standards and principles of hazard analysis and critical control points (HACCP)
- Identify food microbiology, microorganism, types of foodborne pathogens, factors affecting microbial growth in food and control measures to prevent microbial contamination
- Recognize foodborne hazards and contamination sources as well as apply prevention and control measures and cross-contamination prevention techniques
- Carryout good manufacturing practices (GMP), personal hygiene, sanitation practices, documentation and record-keeping for GMP compliance
- Employ sanitation, cleaning procedures and cleaning methods and techniques for food processing equipment
- Recognize food safety management systems and apply internal audits and inspections for system compliance
- Implement food safety hazard analysis, step-by-step process for developing a HACCP plan, setting up monitoring and verification procedure and developing corrective action plans
- Apply allergen management, food defense and crisis management, supplier management and traceability and pest control and facility security
- Develop effective training programs and apply food safety auditing, audit preparation, conducting audit and corrective actions and follow up on audit findings
- Implement food safety regulations and compliance, food safety culture, food safety communication and documentation
- Carryout food safety risk assessment and management, risk mitigation strategies, preventive controls, monitoring systems and continuous risk evaluation
- Apply food safety compliance auditing and reporting and follow-up on audit findings

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 safety for HSE professionals, managers, public health officials, food inspectors, health inspectors, environmental inspectors and ISO 22000 auditors.

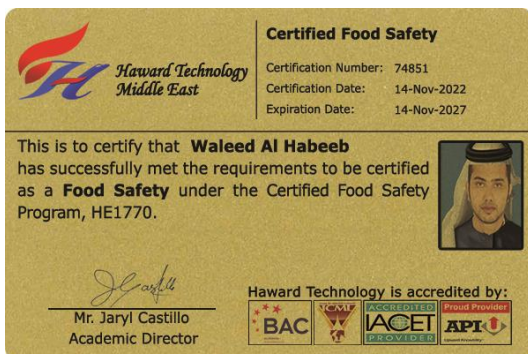
Course Certificate(s)

- (1) Internationally recognized Wall Competency Certificates and Plastic Wallet Card Certificates 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 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)

CEU Official Transcript of Records

CEUs

TOR Issuance Date: 14-Nov-22

HTME No. 74851

Participant Name: Waleed Al Habeeb

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE1770	Certified Food Safety	November 10-14, 2022	30	3.0

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

TRUE COPY

Jaryl Castillo
Academic Director

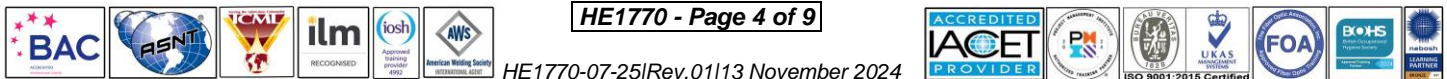
Haward Technology has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this approval, Haward Technology has demonstrated that it complies with the ANSI/IACET 1-2013 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: -

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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 Fee

US\$ 5,500 per Delegate. This rate includes H-STK® (Haward 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.



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. Hala Hashim, PhD, MSc, BSc, is a Licensed Medical Doctor and a Food Expert with over 30 years of extensive experience in Food Control and Public Health. Her experience covers Incident Investigation & Reporting, Environmental Health & Safety Management, Diagnosis of animal and common diseases, Isotopic techniques in sustainable animal production, Epidemiological and transboundary animal disease surveillance programme, the Hazard Analysis of Critical Control Points (HACCP), Industrial Hygiene, Food Safety Management, Food Hygiene, Food Sampling, Food Risk Analysis, Risk Assessment & Management, Public Health and Medical Statistics as well as Infection Control, Trauma Life Support (ATS), Techniques for Inspection of Feed and Animal Food, Animal Wealth and Agriculture Affairs, Incident Investigation & Root Cause Analysis, Incident Investigation (Basic), Process Hazard Analysis (PHA), Process Safety Management (PSM), Environment, Health & Safety Management, Process Risk Analysis, Cardiac Life Support (CLS), Critical Care Support and Communicable Disease Epidemiology. She is currently the Department Head and Professor of Public Health & Community Medicine. Further, she is a Certified Trainer & HRD Consultant (IBCT) and Assessor of promotion committee of professors and assistant professors.

As part of Dr. Hala's practical experience, she has played a big role to the community for being the **Food Analyst, Food Risk Assessor, Food Control Manager, Community Demonstrator, General Practitioner, Hospital Officer and Professor.**

Dr. Hala has **PhD** and **Bachelor** degrees in **Medicine & Surgery** and a **Master** degree in **Public Health**. Further, she is a respected member of various Professional Bodies such as the "Medical Education and Development Center (MEDC)", "Association of Community Medicine", "Association of Occupational Medicine" and "Egyptian Doctor Union". Her passion for development and acquiring new skills and knowledge has taken her to share her expertise in **numerous publications** worldwide.

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 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	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	PRE-TEST
0830 – 0930	Introduction to Food Safety & its Importance Overview of the Certified Food Safety Course • Understanding Foodborne Illnesses & their Impact on Public Health • Regulatory Frameworks & Standards for Food Safety • Principles of Hazard Analysis & Critical Control Points (HACCP)
0930 – 0945	Break
0945 – 1100	Food Microbiology Introduction to Microorganisms & their Role in Food Contamination • Types of Foodborne Pathogens & their Characteristics • Factors Affecting Microbial Growth in Food • Control Measures to Prevent Microbial Contamination
1100 – 1230	Foodborne Hazards & Contamination Sources Identification of Physical, Chemical & Biological Hazards in Food • Common Sources of Food Contamination • Prevention & Control Measures for Different Types of Hazards • Cross-Contamination Prevention Techniques
1230 – 1245	Break
1245 – 1420	Good Manufacturing Practices (GMP) Overview of GMP & its Significance in Food Safety • GMP Requirements for Facility Design & Maintenance • Personal Hygiene & Sanitation Practices • Documentation & Record-Keeping for GMP Compliance
1420 – 1430	Recap
1430	Lunch & End of Day One

Day 2: Monday, 07th of July 2025

0730 – 0930	Sanitation & Cleaning Procedures Importance of Effective Sanitation in Preventing Food Contamination • Cleaning Methods & Techniques for Food Processing Equipment • Sanitizing Agents & their Proper Use • Developing & Implementing Sanitation Programs
0930 – 0945	Break
0945 – 1100	Food Safety Management Systems Introduction to Different Food Safety Management Systems (e.g., ISO 22000, FSSC 22000) • Requirements & Implementation Guidelines for Food Safety Management Systems • Internal Audits & Inspections for System Compliance • Continuous Improvement & Corrective Action Processes
1100 – 1230	Food Safety Hazards Analysis Conducting a Thorough Hazard Analysis • Identifying Potential Hazards at Each Stage of the Food Production Process • Determining Critical Control Points (CCPs) & Preventive Measures • Establishing Critical Limits & Monitoring Procedures
1230 – 1245	Break





1245 – 1420	HACCP Plan Development <i>Step-by-Step Process for Developing a HACCP Plan • Creating a HACCP team & Assigning Responsibilities • Setting up Monitoring & Verification Procedures • Developing Corrective Action Plans</i>
1420 – 1430	Recap
1430	Lunch & End of Day Two

Day 3: Tuesday, 08th of July 2025

0730 – 0930	Allergen Management <i>Understanding Common Food Allergens & their Impact on Allergic Individuals • Allergen Labeling Requirements • Preventing Cross-Contact & Cross-Contamination of Allergens • Training & Communication Strategies for Allergen Management</i>
0930 – 0945	Break
0945 – 1100	Food Defense & Crisis Management <i>Recognizing Potential Food Defense Threats & Vulnerabilities • Developing a Food Defense Plan • Crisis Management & Emergency Response Procedures • Communication Strategies During Food Safety Incidents</i>
1100 – 1230	Supplier Management & Traceability <i>Ensuring Food Safety in the Supply Chain • Supplier Evaluation & Approval Processes • Establishing Traceability Systems • Product Recall Procedures & Traceability Exercises</i>
1230 – 1245	Break
1245 – 1420	Pest Control & Facility Security <i>Developing Pest Control Programs • Identifying Common Pests & Signs of Infestation • Integrated Pest Management (IPM) Strategies • Facility Security Measures to Prevent Unauthorized Access</i>
1420 – 1430	Recap
1430	Lunch & End of Day Three

Day 4: Wednesday, 09th of July 2025

0730 – 0930	Food Safety Training & Employee Awareness <i>Importance of Food Safety Training for Employees • Developing Effective Training Programs • Communication & Reinforcement of Food Safety Practices • Assessing Employee Understanding & Compliance</i>
0930 – 0945	Break
0945 – 1100	Food Safety Auditing <i>Introduction to Food Safety Audits • Internal & External Audit Processes • Audit Preparation & Conducting Audits • Corrective Actions & Follow-up on Audit Findings</i>
1100 – 1230	Food Safety Regulations & Compliance <i>Overview of Food Safety Regulations & Legal Requirements • Understanding Labeling & Packaging Regulations • Compliance with International Food Safety Standards • Keeping up-to-Date with Regulatory Changes</i>
1230 – 1245	Break
1245 – 1420	Food Safety Culture <i>Building a Strong Food Safety Culture Within an Organization • Leadership and Management Commitment to Food Safety • Employee Engagement & Empowerment • Continuous Improvement and Learning Culture</i>
1420 – 1430	Recap
1430	Lunch & End of Day Four



Day 5: Thursday, 10th of July 2025

0730 – 0930	Food Safety Communication & Documentation Effective Communication Strategies for Food Safety Information • Developing Clear and Concise Procedures & Work Instructions • Document Control & Record-Keeping Practices • Importance of Accurate & Accessible Documentation
0930 – 0945	Break
0945 – 1100	Food Safety Risk Assessment & Management Conducting Risk Assessments in Food Production Processes • Risk Mitigation Strategies • Implementing Preventive Controls & Monitoring Systems • Continuous Risk Evaluation & Management
1100 – 1200	Food Safety Compliance Auditing Overview of Regulatory Compliance Auditing • Auditing Techniques & Best Practices • Ensuring Compliance with Food Safety Regulations & Standards • Reporting & Follow-up on Audit Findings
1200 – 1215	Break
1215 – 1300	Food Safety Program Review & Wrap-Up Review of Key Concepts & Topics Covered Throughout the Course • Assessing Personal Learning & Knowledge Gained • Q&A Session & Addressing Participant Queries • Final Examination or Assessment
1300 – 1315	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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