

COURSE OVERVIEW HE0599 Food & Cargo Examination in the Border

Course Title

Food & Cargo Examination in the Border

Course Date/Venue

January 19-23, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

Course Reference

HE0599

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 design to provide participants with a detailed and up-to-date overview of Food and Cargo Examination in the Border. It covers the global food consumption and trade including its changing structure, impacts on trade patterns and cross-country analysis of food consumption patterns; the effects of urbanization on global food demand, transportation technology and the rising share of US perishable food trade; the effects of food including safety perceptions on food demand and global trade; the factors affecting international demand and trade in organic food products; and the agri-food sector profile in United Arab Emirates (UAE).



During this interactive course, participants will learn the food safety hazards covering biological hazards, chemical hazards, physical or extraneous material hazards, allergenic hazards, nutritional hazards, biotechnology and other related hazards on novel foods; the food import and export inspection and its certification systems; the principles and guidelines for food import control systems, design, operation, assessment and accreditation; the guidelines for the development of equivalence agreements; the risk-based food inspection; the role and responsibilities of stakeholders in the food chain; the general inspection philosophy and approach as well as social and economic impact of food control; the quality and safety management systems; the role of inspection in food control; and food chain approach to food control, risk-based food inspection, etc.

Course Objectives

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

- Apply and gain an in-depth knowledge on food and cargo examination in the border
- Recognize global food consumption and trade covering its changing structure, impacts on trade patterns, cross-country analysis of food consumption patterns, effects of urbanization on global food demand, transportation technology and the rising share of US perishable food trade
- Identify the effects of food including safety perceptions on food demand and global trade, factors affecting international demand and trade in organic food products as well as discuss the agri-food sector profile in United Arab Emirates (UAE)
- Recognize food safety hazards covering biological hazards, chemical hazards, physical or extraneous material hazards, allergenic hazards, nutritional hazards, biotechnology and other related hazards on novel foods
- Employ food import and export inspection and determine its certification systems including its principles, guidelines for food import control systems, guidelines for design, operation, assessment and accreditation and guidelines for the development of equivalence agreements
- Manage risk-based food inspection by recognizing the role and responsibilities of stakeholders in the food chain, general inspection philosophy and approach, social and economic impact of food control, quality and safety management systems, the role of inspection in food control, food chain approach to food control, risk-based food inspection, etc

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 is intended for boarders inspectors with instructions on best recognized practices and technology in order to be applied in examination and inspection of food and cargo shipments.

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.

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 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. Saad Bedir, BSc, NEBOSH-IGC, NEBOSH-ENV, is a **Senior Fire, Health, Safety & Environment (HSE) Consultant** with over **35 years** of extensive experience in the **Power, Petrochemical and Oil & Gas** industries. He is a **NEBOSH Approved Instructor** for various certification programs. He is well-versed in the areas of **NEBOSH International General Certificate, NEBOSH Certificate in Environmental Management, Health, Fire, Safety, Hazard Analysis of Critical Control Points (HACCP), Industrial Hygiene, Food Safety Management, Food Hygiene, Food Sampling, Food Risk Analysis, Security & Environmental Codes of Practice, Legislations and Procedures, Active and Positive Fire Fighting, Fire & Gas Detection Systems, Fire Fighting Systems, Fire Proofing, ESD, Escape Routes, Mobile Crane Operation, Heavy Lifting Equipments, Scaffolding, Rigging Slings, the implementation of OHSAS 18001, ISO 9001, ISO 14001, QHSE Management Planning, Crisis & Business Continuity Management Planning, Emergency Response & Procedures, Industrial Security Risk Assessment & Management, Environmental Impact Assessment (EIA), Behavioural Safety, Occupation Safety, Incident & Accident Investigation, Integrated EHS Aspects, Risk Assessment & Hazard Identification, Environmental Audits, Chemical Handling, Hazardous & Non-Hazardous Waste Management, Confined Space Safety, SHEMS Principles, Process Safety, Basic & Advanced Construction Safety, Mobile Crane Operations, Rig & Barge Inspection, Lifting & Slings, Scaffolding, Air Quality Management, Safety & Occupational Health Awareness, Loss Control, Marine Pollution Hazards & Control, Ground Contamination & Reclamation Processes, Waste Management & Recycling, Clean Energy & Power Saving, FMEA, HAZMAT/HAZCOM, HAZOP, HAZWOPER, HAZID, HSEIA, QRA, Hazardous Area Classification and Radiation Protection.** Further, he is also well-versed in **Performance Standards, Statistical Report Writing, Basic Motivation Management, Performance Assessment & Appraisal, Manpower Planning, Managing & Coordinating Training, Strategic Talent Management, Developing Others, Managing Employees Performance, Performance Evaluation and Human Resource Management.** Presently, he is the **HSE Director** for one of the largest and renowned companies in the Middle East, wherein he takes charge of all HSE and security operations of the company.

Mr. Saad's vast professional experience in directing and managing health, safety and the environment aspects as per **OSHA framework** and guidelines can be traced back to his stint with a few international companies like **Saudi ARAMCO, CONOCO, Kuwait Oil Co. (KOC)**, where he worked as the Field HSE Senior Engineer handling major projects and activities related to the discipline. Through these, Saad gained much experience and knowledge in the implementation and maintenance of international safety standards such as the National Fire Protection Association (**NFPA**), the American Petroleum Institute (**API**), Safety of Life at Sea (**SOLAS**) and Safety for Mobile Offshore Drilling Unit (**MODU**).

Mr. Saad has **NEBOSH** certificate which includes health & safety measures including:

- Fire fighting management system
- Rescue mechanisms (Escaping routes, Rope rescue, and emergency evacuation Plan)
- Machinery Safety requirement
- Occupational health measures & requirement

Mr. Saad has a **Bachelor's** degree in **Chemistry**. Further, he is a **Certified Instructor/Trainer**, an **Approved Tutor** in **NEBOSH International General Certificate**, an **Approved Tutor** in **NEBOSH Certificate in Environmental Management**, a **Certified Lead Auditor** for **OHSAS 18001, ISO 9001, ISO 14001** and a member of the **Egyptian Syndicate & Scientific Professions**. His passion for development and acquiring new skills and knowledge has taken him all over the Middle East to attend and share his expertise in numerous trainings and workshops.



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, 19th of January 2025

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	PRE-TEST
0830 – 0900	Global Food Consumption & Trade Changing Structure of Global Food Consumption & Trade • Global Food Consumption & Impacts on Trade Patterns
0900 – 0915	Break
0915 – 1030	Global Food Consumption & Trade (cont'd) Cross-Country Analysis of Food Consumption Patterns • Effects of Urbanization on Global Food Demand
1030 – 1200	Global Food Consumption & Trade (cont'd) Transportation Technology & the Rising Share of U.S. Perishable Food Trade • Effects of Food • Safety Perceptions on Food Demand & Global Trade
1200 – 1215	Break
1215 – 1420	Global Food Consumption & Trade (cont'd) Factors Affecting International Demand & Trade in Organic Food Products • Overview on Agri-Food Sector Profile United Arab Emirates (UAE)
1420 – 1430	Recap
1430	Lunch & End of Day One

Day 2: Monday, 20th of January 2025

0730 – 0900	Food Safety Hazards Biological Hazards
0900 – 0915	Break
0915 – 1030	Food Safety Hazards (cont'd) Chemical Hazards
1030 – 1200	Food Safety Hazards (cont'd) Physical/Extraneous Material Hazards
1200 – 1215	Break
1215 – 1420	Food Safety Hazards (cont'd) Allergenic Hazards
1420 – 1430	Recap
1430	Lunch & End of Day Two

Day 3: Tuesday, 21st of January 2025

0730 – 0900	Food Safety Hazards (cont'd) Nutritional Hazards
0900 – 0915	Break
0915 – 1030	Food Safety Hazards (cont'd) Biotechnology-related Hazards/Novel Foods
1030 – 1200	Food Import and Export Inspection & Certification Systems Principles for Food Import & Export Inspection & Certification
1200 – 1215	Break
1215 – 1420	Food Import and Export Inspection & Certification Systems (cont'd) Guidelines for Food Import Control Systems
1420 – 1430	Recap
1430	Lunch & End of Day Three





Day 4: Wednesday, 22nd of January 2025

0730 – 0900	Food Import & Export Inspection & Certification Systems (cont'd) Guidelines for the Design, Operation, Assessment & Accreditation of Food Import & Export Inspection & Certification Systems
0900 – 0915	Break
0915 – 1030	Food Import & Export Inspection & Certification Systems (cont'd) Guidelines for the Development of Equivalence Agreements Regarding Food Import & Export Inspection & Certification Systems
1030 – 1200	Risk-Based Food Inspection Role & Responsibilities of Stakeholders in the Food Chain • General Inspection Philosophy & Approach
1200 – 1215	Break
1215 – 1420	Risk-Based Food Inspection (cont'd) Social & Economic Impact of Food Control • Quality & Safety Management Systems
1420 – 1430	Recap
1430	Lunch & End of Day Four

Day 5: Thursday, 23rd of January 2025

0730 – 0900	Risk-Based Food Inspection (cont'd) The Role of Inspection in Food Control • Food Chain Approach to Food Control
0900 – 0915	Break
0915 – 1030	Risk-Based Food Inspection (cont'd) Risk-Based Food Inspection • Shifting From Product-Based Inspection to Risk-Based Inspection
1030 – 1200	Risk-Based Food Inspection (cont'd) Establishment Registration & Identification • Establishment Categorization
1200 – 1215	Break
1215 – 1345	Risk-Based Food Inspection (cont'd) Prioritization for Inspection Based on Establishment & Product Profile
1345 – 1400	Course Conclusion
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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