

COURSE OVERVIEW HE0729

Food Sampling Principles & Specific Applications

Course Title

Food Sampling Principles & Specific Applications

Course Date/Venue

August 10-14, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

Course Reference

HE0729

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 sampling principles and specific applications. It covers the CODEX guidelines, and target audience of the guidelines; the users of sampling plans recommended by the guidelines; the scope of guidelines and its relationship with the ISO general standards; the notion of sampling CAC/GL and commonly used terms and notions; the sampling procedures, techniques, estimation of errors and the cost of sampling; and the ICMSF approach and criteria in sampling plans for raw meats, processed meats, poultry products, milk products, egg products, fish, vegetables, fruits, condiments, sugar, cocoa, chocolate, confectionery, mineral waters, bottled water, process water, ice, self-stable canned food and other formulated foods.



Course Objectives

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

- Apply and gain an in-depth knowledge on Food Sampling Principles & Specific Applications
- Discuss the purpose of CODEX guidelines, target audience of the guidelines and users of sampling plans recommended by the guidelines
- Illustrate scope of guidelines and relationship of the guidelines with the ISO general standards
- Carryout notion of sampling CAC/GL as well as commonly used terms and notions
- Employ sampling procedures & techniques as well as estimation of errors and cost of sampling
- Implement ICMSF approach and identify the criteria in sampling plans for raw meats, processed meats, poultry products, milk products, egg products, fish, vegetables, fruits, condiments, sugar, cocoa, chocolate, confectionery, mineral waters, bottled water, process water, ice, self-stable canned food and other formulated foods

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 sampling principles and specific applications for inspectors who are involved in collecting samples of feed, primary products, swabs of surface and water.

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:



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’s** degree in **Business Administration (MBA)** from the **University of Durban-Westville**, a **Bachelor’s** 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 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.

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, 10th of August 2025

0730 – 0800	<i>Registration & Coffee</i>
0800 – 0815	<i>Welcome & Introduction</i>
0815 – 0830	PRE-TEST
0830 – 0930	<i>Purpose of CODEX Guidelines on Sampling - CAC/GL</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Target Audience of the Guidelines</i>
1100 – 1230	<i>Users of Sampling Plans Recommended by the Guidelines</i>
1230 – 1245	<i>Break</i>
1245 – 1315	<i>Scope of the Guidelines</i>
1245 – 1415	<i>Relationship of the Guidelines with the ISO General Standards</i>
1415 - 1430	Recap
1430	<i>Lunch & End of Day One</i>

Day 2: Monday, 11th of August 2025

0730 – 0830	<i>Main Notion of Sampling CAC/GL</i>
0830 – 0930	<i>Commonly Used Terms & Notions</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Sampling Procedures</i>
1100 – 1230	<i>Estimation Errors</i>
1230 – 1245	<i>Break</i>
1245 – 1345	<i>Cost of Sampling</i>
1345 – 1415	<i>Specific Proposals for Sampling & Sampling Plans (ICMSF Approach)</i>
1415 - 1430	Recap
1430	<i>Lunch & End of Day Two</i>

Day 3: Tuesday, 12th of August 2025

0730 – 0930	<i>Introduction to the Application & Use of Criteria</i>
0830 – 0930	<i>Sampling Plans for Raw Meats</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Reasons for Sampling</i>
1100 – 1230	<i>Sampling Plans for Processed Meat</i>
1230 – 1245	<i>Break</i>
1245 – 1345	<i>Sampling Plans for Poultry & Poultry Products</i>
1345 – 1415	<i>Sampling Plans for Milk & Milk Products</i>
1415 - 1430	Recap
1430	<i>Lunch & End of Day Three</i>

Day 4: Wednesday, 13th of August 2025

0730 - 0830	<i>Sampling Plans for Eggs & Egg Products</i>
0830 - 0930	<i>Sampling Plans for Fish & Shellfish</i>
0930 - 0945	<i>Break</i>
0945 - 1100	<i>Sampling Plans for Vegetables, Fruits & Nuts</i>
1100 - 1230	<i>Sampling Plans for Soft Drinks, Fruit Juices, Concentrates & Fruit Preserves</i>
1230 - 1245	<i>Break</i>
1245 - 1345	<i>Sampling Plans for Cereals & Cereal Products</i>
1345 - 1415	<i>Sampling Plans for Spices, Condiments & Gums</i>
1415 - 1430	Recap
1430	<i>Lunch & End of Day Four</i>

Day 5: Thursday, 14th of August 2025

0730 - 0830	<i>Sampling Plans for Fats & Oils</i>
0830 - 0930	<i>Sampling Plans for Sugar, Cocoa, Chocolate & Confectionery</i>
0930 - 0945	<i>Break</i>
0945 - 1130	<i>Sampling Plans for Formulated Foods</i>
1130 - 1230	<i>Sampling Plans for Natural Mineral Waters, other Bottled Water, Process Water & Ice</i>
1230 - 1245	<i>Break</i>
1245 - 1330	<i>Shelf-Stable Canned Foods</i>
1330 - 1400	<i>Review of Food Sampling Procedures</i>
1400 - 1415	POST-TEST
1415 - 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch & End of Course</i>

Practical Sessions

This practical and highly-interactive course includes real-life case studies and exercises:-



Course Coordinator

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