

# **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

Simulators (Hardware & Software) & Videos 20%

In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.



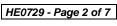
























## **Course Certificate(s)**

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 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<sup>®</sup> (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 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:

Sunday, 10th of August 2025 Dav 1:

<u> </u>	Carraay, 10 Critagact 2020
0730 - 0800	Registration & Coffee
0800 - 0815	Welcome & Introduction
0815 - 0830	PRE-TEST
0830 - 0930	Purpose of CODEX Guidelines on Sampling - CAC/GL
0930 - 0945	Break
0945 - 1100	Target Audience of the Guidelines
1100 – 1230	Users of Sampling Plans Recommended by the Guidelines
1230 – 1245	Break
1245 – 1315	Scope of the Guidelines
1245 – 1415	Relationship of the Guidelines with the ISO General Standards
1415 - 1430	Recap
1430	Lunch & End of Day One

Monday, 11th of August 2025 Day 2:

monday, 11 of August 2020
Main Notion of Sampling CAC/GL
Commonly Used Terms & Notions
Break
Sampling Procedures
Estimation Errors
Break
Cost of Sampling
Specific Proposals for Sampling & Sampling Plans (ICMSF Approach)
Recap
Lunch & End of Day Two

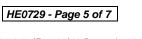
Tuesday, 12th of August 2025 Dav 3:

Day o.	rucsuay, 12 or August 2020
0730 - 0930	Introduction to the Application & Use of Criteria
0830 - 0930	Sampling Plans for Raw Meats
0930 - 0945	Break
0945 – 1100	Reasons for Sampling
1100 - 1230	Sampling Plans for Processed Meat
1230 - 1245	Break
1245 – 1345	Sampling Plans for Poultry & Poultry Products
1345 – 1415	Sampling Plans for Milk & Milk Products
1415 - 1430	Recap
1430	Lunch & End of Day Three





















Day 4: Wednesday, 13<sup>th</sup> of August 2025

Day	Trouncoday, to or hagaot 2020
0730 - 0830	Sampling Plans for Eggs & Egg Products
0830 - 0930	Sampling Plans for Fish & Shellfish
0930 - 0945	Break
0945 - 1100	Sampling Plans for Vegetables, Fruits & Nuts
1100 – 1230	Sampling Plans for Soft Drinks, Fruit Juices, Concentrates & Fruit
	Preserves
1230 - 1245	Break
1245 - 1345	Sampling Plans for Cereals & Cereal Products
1345 - 1415	Sampling Plans for Spices, Condiments & Gums
1415 - 1430	Recap
1430	Lunch & End of Day Four

Day 5: Thursday, 14<sup>th</sup> of August 2025

Day J.	Thursday, 14 Or August 2025
0730 - 0830	Sampling Plans for Fats & Oils
0830 - 0930	Sampling Plans for Sugar, Cocoa, Chocolate & Confectionery
0930 - 0945	Break
0945 - 1130	Sampling Plans for Formulated Foods
1130 – 1230	Sampling Plans for Natural Mineral Waters, other Bottled Water,
	Process Water & Ice
1230 - 1245	Break
1245 - 1330	Shelf-Stable Canned Foods
1330 - 1400	Review of Food Sampling Procedures
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**

Mari Nakintu, Tel: +971 2 30 91 714, Email: mari1@haward.org











