

**COURSE OVERVIEW HE0076**

**Occupational Safety for Food Inspector**

**Course Title**

Occupational Safety for Food Inspector

**Course Date/Venue**

January 05-10, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

**Course Reference**

HE0076

**Course Duration**

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.***



Occupational safety focuses on protecting employees' well-being by preventing workplace hazards, including physical, mental, and social risks. It involves identifying dangers and implementing safety measures across industries. In the food industry, food inspectors conduct inspections to ensure compliance with safety regulations, focusing on hygiene and preventing contamination, thus protecting both workers and consumers.



This course is designed to provide participants with a comprehensive overview of occupational safety for food inspector. It covers the food safety; the associated hazardous areas; the food inspection process safety elements; the food inspection plan; the codes and standards; the legal requirements; the health and food validity certificates; the sanitation safety practices; the food industry personnel including inspector teams; the different aspects of the operation; the food inspection risk management and risk assessment; the hazardous analysis; the technical approach including data collecting, packing and labeling; and the safety and emergency response plan.

### Course Objectives

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

- Apply and gain in-depth knowledge on occupational safety for food inspector
- Discuss food safety, associated hazardous areas and food inspection process safety elements
- Develop food inspection plan and discuss the legal requirement and definition of stamps and labels
- Review health and food validity certificates and apply sanitation safety practices and proper communication with food industry personnel
- Inspect small slaughter houses that do not use assembly lines including its packing, labeling and personal protection equipment
- Perform food safety inspector medical check and its testing equipment
- Apply food inspection risk management and risk assessment as well as sample collection and hazardous analysis
- Carryout technical approach including data collection, and safety and emergency response plan

### 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 occupational safety for food inspectors, safety officers and those who are in charge of health and safety management.

### Course Fee

**US\$ 5,500** per Delegate + **VAT**. The rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

### 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 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. Rawda El-Sheikh, MD, MSc, BSc, is a Certified OSHA Instructor and a Senior Health, Safety & Environment (HSE) Consultant with over 20 years of extensive experience. She is well-versed in the areas of Occupational Health and Safety, OSHA, Food Safety Management, Food Hygiene, Industrial Hygiene, Oilfield Safety Programs, HAZCOM, HAZOP, HAZWOPER, Occupational Exposure Limits, Hazardous Waste Management, Emergency Response Planning, First Aid, Associate Ergonomic Professional (AEP), Ergonomic Interventions, Incident & Accident Investigation & Reporting, Defensive Driving Program, Confined Spaces Program, H2S Awareness, Biological Monitoring, Air Sampling, Risk Assessment, Job Safety Analysis (JSA), Scaffolding Safety, Toxicology Surveillance, Hearing Conservation Program, Fire Prevention and Control, Nutrition Promotion, Assessment of Fitness of Workers for Work, Disability Compensation, Drug Abuse Cessation, Obesity Management, Pre-employment Medical, Periodic Medical Examination and Quality Management. Presently, she is the Professor in Public Health & Industrial Medicine of Al-Azhar University and a Certified Consultant and a Registered Trainer for Food Safety and Occupational Health & Safety Trainer of various International oilfield companies.**

**Dr. El-Sheikh is a Certified Lead Auditor for ISO 22000:2005, OHSAS 18001:2007, ISO 14001:2004 from the International Registered of Certified Auditors (IRCA, UK), Certified Safety Manager/Trainer, HAZWOPER Training Specialist (HTS) and Safety Planning Specialist from the National Association of Safety Professional (NASP, USA) as well as a NEBOSH Certified in International General Certificate in Occupational Safety and Health, a Registered Food Safety Trainer from the National Environmental Health Association (NEHA, USA) and Authorized OSHA Trainer for Construction and for General Safety from the OSHA Training Institute, USA. She is also an International Member and an Authorized & Approved Trainer of OSHA, NEBOSH, CIEH, ICOH, IASP, IEMA, IOSH and APHA. Further, her vast professional experience includes facilitating occupational, health, safety and the environment aspects and continuous delivery of numerous training courses in coordination between World Health Organization (WHO) and Ministry of Health & Population. She has been the Lecturer in Public Health & Industrial Medicine and Demonstrator of Occupational Health & Industrial Medicine for various Universities as well as the Public Health Trainer for International Non-Governmental Organizations (NGOs), the Consulting Editor at the Journal of Psychology (USA) and Field & Central Supervisor for the Ministry of Health.**

**Dr. El-Sheikh has a Doctor of Medicine (MD) in Occupational Health & Industrial Medicine, has a Master degree in Occupational Medicine (MSc), a Bachelor degree in Medicine & Surgery (MBBCh) and a Diploma Certificate in Total Quality Management from the American University. Further, she is a Certified Instructor/Trainer, a Certified Internal Verifier/Assessor/Trainer by the Institute of Leadership & Management (ILM), an Approved Food Safety Person in Charge (Level 1-4) by Dubai Municipality (DM) and has participated in various international conferences and published numerous papers and journals globally.**

### **Course Program**

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the workshop for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

#### **Day 1: Sunday, 05<sup>th</sup> of January 2025**

0730 - 0800	<i>Registration &amp; Coffee</i>
0800 - 0815	<i>Welcome &amp; Introduction</i>
0815 - 0830	<b>PRE-TEST</b>
0830 - 0930	<b><i>Introduction to Occupational Safety for Food Inspection</i></b>
0930 - 0945	<i>Break</i>
0945 - 1040	<b><i>Food Safety &amp; Associated Hazardous</i></b>
1040 - 1125	<b><i>Food Inspection Process Safety Elements</i></b>
1125 - 1230	<b><i>Food Inspection Plan</i></b>
1230 - 1245	<i>Break</i>
1245 - 1325	<b><i>Stamps &amp; Labels</i></b>
1325 - 1420	<b><i>Case Study</i></b>
1420 - 1430	<b><i>Recap</i></b>
1430	<i>Lunch &amp; End of Day One</i>

#### **Day 2: Monday, 06<sup>th</sup> of January 2025**

0730 - 0830	<b><i>Legal Requirement &amp; Definitions</i></b>
0830 - 0930	<b><i>Health Certificates</i></b>
0930 - 0945	<i>Break</i>
0945 - 1040	<b><i>Food Validity Certificates</i></b>
1040 - 1125	<b><i>Sanitation Practices Safety</i></b>
1125 - 1230	<b><i>Ability to Communicate with Food Industry Personnel</i></b>
1230 - 1245	<i>Break</i>
1245 - 1420	<b><i>Case Study &amp; Illustrative Video</i></b>
1420 - 1430	<b><i>Recap</i></b>
1430	<i>Lunch &amp; End of Day Two</i>

#### **Day 3: Tuesday, 07<sup>th</sup> of January 2025**

0730 - 0830	<b><i>Inspection of Different Aspects of the Operation</i></b>
0830 - 0930	<b><i>Freezers &amp; Refrigerators</i></b>
0930 - 0945	<i>Break</i>
0945 - 1040	<b><i>Inspectors Teams</i></b>
1040 - 1125	<b><i>Cutting Tools &amp; Lifting Tools</i></b>
1125 - 1230	<b><i>Codes &amp; Standards &amp; Legal Requirement</i></b>
1230 - 1245	<i>Break</i>
1245 - 1420	<b><i>Case Study &amp; Illustrative Video</i></b>
1420 - 1430	<b><i>Recap</i></b>
1430	<i>Lunch &amp; End of Day Three</i>

#### **Day 4: Wednesday, 08<sup>th</sup> of January 2025**

0730 - 0830	<b><i>Inspection of Small Slaughter Houses that Do Not Use Assembly Lines</i></b>
0830 - 0930	<b><i>Packing &amp; Labeling</i></b>
0930 - 0945	<i>Break</i>
0945 - 1040	<b><i>Personal Protective Equipment</i></b>

1040 – 1125	<i>Food Safety Inspector Medical Check</i>
1125 - 1230	<i>Testing Equipment</i>
1230 - 1245	<i>Break</i>
1245 - 1420	<i>Case Study &amp; Illustrative Video</i>
1420 – 1430	<i>Recap</i>
1430	<i>Lunch &amp; End of Day Four</i>

**Day 5: Thursday, 09<sup>th</sup> of January 2025**

0730 – 0810	<i>Food Inspection Risk Management &amp; Risk Assessment</i>
0810 – 0850	<i>Collecting Samples</i>
0930 - 0945	<i>Break</i>
0945 – 1040	<i>Hazardous Analysis</i>
1040 – 1125	<i>Technical Approach &amp; Data Collecting</i>
1125 - 1230	<i>Safety &amp; Emergency Response Plan</i>
1230 - 1245	<i>Break</i>
1245 - 1400	<i>Case Study &amp; Illustrative Video</i>
1400 - 1415	<i>POST-TEST</i>
1415 - 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch &amp; 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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