

COURSE OVERVIEW HE1675 Total Quality Management System in Food Safety

Course Title

Total Quality Management System in Food Safety

Course Date/Venue

Session 1: September 07-11, 2025/Tamra Meeting Room, Al Bandar Rotana Creek, Dubai UAE

Session 2: December 08-12, 2025/Glasshouse Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE



Course Reference

HE1675

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 total quality management system in food safety. It covers the ISO 22000 food safety manual and effective communication; the management responsibility, resource management, planning and realization of safe products; the validation, verification and improvement of the food safety management system; the food safety procedures, hazard analysis, HACCP plan management supplier evaluation. receiving and inspection

Further, the course will also discuss the proper identification, labeling and traceability as well as control of monitoring and measuring; controlling of potentiality unsafe food product; the internal audit and system validation; the soft TQM implementation elements, quality tools to improve processes and quality function deployment (QFD) or the house of quality; the analysis and analysis tools, synthesis and synthesis tools, TQM implementation issues and common errors in starting initiatives; and the role of senior managers, planning and communication and organizing TQM implementation.



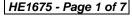






















During this interactive course participants will learn infrastructure, phases to be considered, training, attitude surveys and measurement of TQM/quality culture; the critical success factors for TQM including internal and external customers; preparing documentation and forms for implementing TQM responsibility delegations; the method awareness measure and potential pitfalls to be prepare; the customer satisfaction baseline benchmark; and implementing TQM into your own organization.

Course Objectives

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

- Apply and gain in-depth knowledge on total quality management system in food safety
- Discuss ISO 22000 food safety management system, food safety manual and effective communication
- Carryout management responsibility, resource management, planning and realization of safe products
- Employ validation, verification and improvement of the food safety management system
- Implement food safety procedures, hazard analysis, HACCP plan management supplier evaluation, receiving and inspection
- · Apply proper identification, labeling and traceability as well as control of monitoring and measuring
- Control potentiality unsafe food product including internal audit and system validation
- Identify soft TQM implementation elements, quality tools to improve processes and quality function deployment (QFD) or the house of quality
- Recognize the analysis and analysis tools, synthesis and synthesis tools, TQM implementation issues and common errors in starting initiatives
- Discuss the role of senior managers, apply planning and communication and organize TQM implementation
- Review documentation and forms and discuss infrastructure, phases to be considered, training, attitude surveys and measurement of TQM/quality culture
- Identify critical success factors for TQM including internal and external customers and prepare documentation and forms for implementing TQM
- Assign responsibility delegations and bar chart of proposed plan and recognize method awareness measure and potential pitfalls to be prepared
- Define projects, apply customer satisfaction baseline benchmark and implement TQM into your own organization

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.

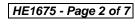






















Who Should Attend

This course is intended for those involved in the support or implementation of total quality management system in food safety including senior management and managers of an internationally recognized food safety management system as well as food safety auditors and consultants.

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: -

BAC

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.

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.

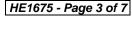




















Course Instructor

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 wellversed 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 Slinging, 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 & Slinging, 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-verse 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:

- Firefighting 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.























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 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.

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

Day 1			
Registration & Coffee			
Welcome & Introduction			
PRE-TEST			
Introduction to Total Quality Management (TQM) in Food Safety			
ISSO 22000 Food Safety Management System			
Break			
Food Safety Manual & Effective Communication			
Management Responsibility			
Resource Management			
Break			
Planning & Realization of Safe Products			
Validation, Verification & Improvement of the Food Safety Management			
System			
Recap			
Lunch & End of Day One			

Day 2

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0730 - 0830	Food Safety Procedures	
0830 - 0930	Hazard Analysis	
0930 - 0945	Break	
0945 - 1040	HACCP Plan Management	
1045 - 1130	Supplier Evaluation, Receiving & Inspection	

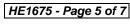




















1130 – 1230	Identification, Labeling & Traceability
1230 - 1245	Break
1245 - 1330	Control of Monitoring & Measuring
1330 - 1420	Control of Potentiality Unsafe Food Product
1420 - 1430	Recap
1430	Lunch & End of Day Two

Day 3

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0730 - 0830	Internal Audit & System Validation		
0830 - 0930	Soft TQM Implementation Elements		
0930 - 1030	Quality Tools to Improve Processes		
1030 - 1045	Break		
1045 - 1130	Quality Function Deployment (QFD) or the House of Quality -		
1043 - 1130	Matching Customer Needs		
1130 - 1145	Break		
1145 - 1240	Analysis & Analysis Tools		
1240 - 1340	Synthesis & Synthesis Tools		
1340 - 1420	TQM Implementation Issues		
1420 - 1430	Recap		
1430	Lunch & End of Day Three		

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0730 - 0830	Common Errors in Starting Initiatives		
0830 - 0930	Role of Senior Managers		
0930 - 1030	Planning & Communication		
1030 - 1045	Break		
1045 - 1100	Organization for TQM Implementation		
1100 - 1230	Documentation & Forms		
1230 - 1245	Break		
1245 - 1320	Infrastructure, Phases to be Considered, Training, Attitude Surveys & Measurement of TQM/Quality Culture		
1320 - 1420	Critical Success Factors for TQM		
1420 - 1430	Recap		
1430	Lunch & End of Day Four		

Day 5

0730 - 0830	Identifying Internal & External Customers
0830 - 0930	Preparing Documentation & Forms for Implementing TQM
0930 - 0945	Break
0945 - 1030	Responsibility Delegations & Bar Chart of Proposed Plan
1030 - 1100	Method Awareness Measure
1100 - 1130	Potential Pitfalls to be Prepared
1130 - 1200	Projects to be Defined
1200 - 1215	Break
1215 - 1300	Customer Satisfaction Baseline Benchmark
1300 - 1345	Implementing TQM Into your Own Organisation-Workshop
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:-



<u>Course Coordinator</u>
Mari Nakintu, Tel: +971 2 30 91 714, Email: <u>mari1@haward.org</u>













