COURSE OVERVIEW HE1653
Food and Water Sampling Procedure and Techniques

Course Title
Food and Water Sampling Procedure and Techniques

Course Date/Venue
June 15-19, 2025/Business Meeting, Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference
HE1653

Course Duration/Credits
Five days/3.0 CEUs/30 PDHs

Course Description

This practical and highly-interactive course includes real-life case studies where participants will be engaged in a series of interactive small groups and class workshops.

This course provides a comprehensive understanding of food and water sampling procedures, equipping participants with practical skills and knowledge for effective sampling and analysis. Participants will learn to apply food sampling techniques for awareness and identify the distribution of organisms in food and water. The course covers acceptance and rejection testing, end-product testing, and trend analysis, ensuring compliance with statutory requirements. Attendees will gain expertise in investigative sampling, outbreak analysis, and environmental and hygiene monitoring processes.

During this interactive course, participants will learn the distribution of organisms in food and water; the acceptance and rejection testing and end product testing for food sampling; the trend analysis in food sampling and statutory testing; the investigative sampling and become acquainted with outbreak analysis; the environmental and hygiene monitoring process and acquire knowledge in food sample transport; the importance of intermediate storage of food samples; and the aspect of sample records.

Course Objectives

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

- Apply and gain a good working knowledge on food sampling for awareness
- Recognize the distribution of organisms in food and water
- Employ acceptance and rejection testing as well as end product testing for food sampling
- Identify the trend analysis in food sampling and employ statutory testing
- Analyze the investigative sampling and become acquainted with outbreak analysis
- Perform the environmental and hygiene monitoring process and acquire knowledge in food sample transport
- Emphasize the importance of intermediate storage of food samples and identify the aspect of sample records

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 and water procedure and techniques for all food control specialists, scientists, researchers, laboratory staff and for those who are involved in food sampling.

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.

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.

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:

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 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:

- 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, 15th of June 2025***

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0930	***Introduction to Food Sampling***
0930 – 0945	*Break*
0945 – 1100	***Distribution of Organism in Food & Water***
1100 – 1215	***Distribution of Organism in Food & Water (cont'd)***
1215 – 1230	*Break*
1230 - 1420	***Food Sampling Plans: Acceptance/Rejection Training***
1420 – 1430	***Recap***
1430	*Lunch & End of Day One*

Day 2: ***Monday, 16th of June 2025***

0730 – 0930	***Food Sampling Plans: End Product Training***
0930 – 0945	*Break*
0945 – 1100	***Food Sampling Plans: Trend Analysis***
1100 – 1230	***Food Sampling Plans: Trend Analysis (cont'd)***
1230 – 1245	*Break*
1245 – 1420	***Food Sampling Plans: Statutory Testing***
1420 – 1430	***Recap***
1430	*Lunch & End of Day Two*

Day 3: ***Tuesday, 17th of June 2025***

0730 – 0930	***Sample Transport***
0930 – 0945	*Break*
0945 – 1100	***Sample Reception***
1100 – 1230	***Food Sampling Plans: Investigative Sampling***
1230 – 1245	*Break*
1245 – 1420	***Food Sampling Plans: Investigative Sampling (cont'd)***
1420 – 1430	***Recap***
1430	*Lunch & End of Day Three*

Day 4: ***Wednesday, 18th of June 2025***

0730 – 0930	***Food Sampling Plans: Outbreak Analysis***
0930 – 0945	*Break*
0945 – 1100	***Food Sampling Plans: Outbreak Analysis (cont'd)***
1100 – 1230	***Food Sampling Plans: Environmental & Hygiene Monitoring***
1230 – 1245	*Break*
1245 – 1420	***Food Sampling Plans: Environmental & Hygiene Monitoring (cont'd)***
1420 – 1430	***Recap***
1430	*Lunch & End of Day Four*

Day 5:	***Thursday, 19th of June 2025***
0730 – 0930	***Food Sampling Plans: Intermediate Storage of Food Samples***
0930 – 0945	*Break*
0945 – 1100	***Food Sampling Plans: Intermediate Storage of Food Samples (cont'd)***
1100 – 1215	***Sample Records***
1215 – 1230	*Break*
1230 – 1345	***Sample Records (cont'd)***
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

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