COURSE OVERVIEW HE0813
Food Fraud & Food Defense

Course Title
Food Fraud & Food Defense

Course Date/Venue
September 28-October 02, 2025/Business Meeting, Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference
HE0813

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.

Food defense is the protection of food products from intentional contamination or adulteration by biological, chemical, physical, or radiological agents for the purpose of causing harm. It addresses additional concerns including physical, personnel and operational security.

Food defense is one of the four categories of the food protection risk matrix which include food safety based on unintentional or environmental contamination that can cause harm; food fraud is based on intentional deception for economic gain; and food quality which may also be affected by profit-driven behaviour but without intention to cause harm. Overarching these four categories is food security, which deals with individuals having access to enough food for an active, healthy life. Food protection is the umbrella term encompassing both food defense and food safety. These six terms are often conflated.

Along with protecting the food system, food defense also deals with prevention, protection, mitigation, response and recovery from intentional acts of adulteration. Food defense events can generally be categorized into three types. These could be carried out by a disgruntled employee, sophisticated insider, or intelligent adversary with a specific goal in mind. This goal may be to impact the public, brand, company, or the psycho-social stability of a group of people depending on the type. However, an event may contain aspects of more than one category.

This course is designed to provide participants with a detailed and an up-to-date overview of food fraud and food defense. It covers the basics of food defense and food management; why food fraud has been included food safety standards; what is required of each standard and how the different standards compare; the food fraud stories that will learn ways to protect business; and the step-by-step instruction for food fraud vulnerability assessments and food fraud mitigation plans using real life examples.

During this interactive course, participants will learn to recognize why food defense is critical to the business and its reputation; identify the risks from potential attackers within the food sector; illustrate supply chain mapping and conduct authenticity assessments; and discuss the development and implementation of food defense plans.

Course Objectives

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

- Apply and gain a comprehensive knowledge on food fraud and food defense

- Discuss the basics of food defense and food security management

- Identify why food fraud has been included food safety standards

- Determine what is required of each standard and how the different standards compare

- Describe food fraud stories that will learn ways to protect business

- Carryout step-by-step instruction for food fraud vulnerability assessments and food fraud mitigation plans using real life examples

- Recognize why food defense is critical to the business and its reputation

- Identify the risks from potential attackers within the food sector

- Illustrate supply chain mapping and conduct authenticity assessments

- Discuss the development and implementation of food defense plans

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 fraud and food defense for food safety team, procurement department and supply chain managers.

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

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. Yousef Al-Mashni, PhD, MSc, BSc, is a **Senior Health**, **Safety** & **Environment** (**HSE**) **Consultant** with over **35 years** of medical and practical experience. His wide expertise covers **HAZOP**, **Safety, Health, Environmental & Quality Managemen**t (**SHEQ**) **Food Hygiene** and **HACCP**, **Food Safety**, **Food Poisoning**, **Lock Out/Tag Out**, **First Aid & CPR, Firefighting**, and **Fire Safety**. Further, he is also well-versed in the areas of **Medical Laboratory Quality Management** (**ISO 15189**), **Medical Laboratory Auditing**, **ISO 15489**, **Lab Safety & Health**, **Infection Control**, Internal **Quality Control** for **Microbiologists**, Good Laboratory Practice (**GLP**), **Analytical Techniques**, **Biochemical**, **Hematological**, **Parasitological**, **Biochemical**, **Microbiological** & **Serological Analysis** of **Clinical Specimens**, **Helmith Ova** & **Salmonella** in **Waste Water** & **Sludge**, **Microbiological** Aspects & Analysis of **Wastewater**, Microbiology of **Wetlands**, Microbiological **Indoor Air Quality**, **Entrococcus**, **Pseudomonas** & **Aeromonas**, **Sulfate Reducing Bacteria**, **Fluorescense Microscopy**, **Planktology** of **Ambient Environment**, **Oral**, **Medical** & **Diagnostic Microbiology** and **Oral** & **Dental Hygiene**. He is currently the Deputy **Principal** & **Chief Technical Instructor** of **UNRWA** wherein he is responsible in developing and managing operations at the college/centre including building workshops and laboratories capacity, curriculum development and introducing new courses.

During his long career life, Dr. Yousef worked for many international companies handling key positions such as ICDL Centre **Manager**, **Deputy Principal**, **Chief Technical Instructor**, **Acting Principal**, **Laboratory Supervisor**, **Technical Instructor**, **Technical & Vocational Instructor**, **Senior Medical Laboratory Technician** and **Medical Laboratory Technician**.

Dr. Yousef has a **PhD** degree in **Natural Health Sciences** from the **University of Florida** (**USA**), **Master** degree in **Clinical Microbiology** and **Bachelor** degree **with Honours** in **Microbiology**. Further, he has **Diploma** in Vocational Education (**UNRWA & UNESCO**) and received several **certifications** like **ICDL** and Training of Trainers (**TOT**) in **Cambridge University** (**England**). He is a **Certified Internal Verifier/Assessor/Trainer** by the **Institute of Leadership & Management** (**ILM**), a **Certified Instructor/Trainer** and an active **member** of **Jordan Medical Laboratories Society**, Technical **Accreditation Committee of Medical Laboratories** (**Jordan Institution & Metrology**) and the Technical **Accreditation Committee for Granting ISO 15189 Certificate**. Furthermore, he has also published numerous technical papers and books including **Medical & Diagnostic Microbiology**, **Practical Competencies in Medical Laboratory Technology**, **Safety in Medical Laboratory Science** and **Quality Control in Medical Laboratory Science** just to name a few.

Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

<u>Training Methodology</u>
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.

<u>Course Fee</u>
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.

<u>Course Program</u>
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, 28th of September 2025

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0930	***The Basics of Food Defense & Food Security Management***
0930 – 0945	*Break*
0945 – 1100	***The Basics of Food Defense & Food Security Management (cont'd)***
1100 – 1230	***Why Food Fraud Prevention has been included Food Safety Standard***
1230 – 1245	*Break*
1245 – 1420	***Why Food Fraud Prevention has been included Food Safety Standard (cont'd)***
1420 – 1430	***Recap***
1430	*Lunch & End of Day One*

Day 2:   Monday, 29th of September 2025

0730 – 0930	***What is Required of each Standard & How the Different Standards Compare***
0930 – 0945	*Break*
0945 – 1100	***What is Required of each Standard & How the Different Standards Compare (cont'd)***
1100 – 1230	***Food Fraud Stories that will Learn Ways to Protect Business***
1230 – 1245	*Break*
1245 – 1420	***Food Fraud Stories that will Learn Ways to Protect Business (cont'd)***
1420 – 1430	***Recap***
1430	*Lunch & End of Day Two*

Day 3:   ***Tuesday, 30th of September 2025***

0730 – 0930	*Step-by-Step Instructions for Food Fraud Vulnerability Assessments & Food Fraud Mitigation Plans, Using Real Life Examples*
0930 – 0945	*Break*
0945 – 1100	*Step-by-Step Instructions for Food Fraud Vulnerability Assessments & Food Fraud Mitigation Plans, Using Real Life Examples (cont'd)*
1100 – 1230	*Why Food Defense is Critical to your Business & its Reputation*
1230 – 1245	*Break*
1245 – 1320	*Why Food Defense is Critical to your Business & its Reputation (cont'd)*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Three*

Day 4:   ***Wednesday, 01st of October 2025***

0730 – 0930	*Risks from Potential Attackers Within the Food Sector*
0930 – 0945	*Break*
0945 – 1100	*Risks from Potential Attackers Within the Food Sector (cont'd)*
1100 – 1230	*Supply Chain Mapping*
1230 – 1245	*Break*
1245 – 1420	*Supply Chain Mapping (cont'd)*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Four*

Day 5:   ***Thursday, 02nd of October 2025***

0730 – 0930	*Authenticity Assessments*
0930 – 0945	*Break*
0945 – 1215	*Authenticity Assessments (cont'd)*
1215 – 1230	*Break*
1230 – 1245	*The Development & Implementation of Food Defense Plans*
1245 – 1300	*The Development & Implementation of Food Defense Plans (cont'd)*
1300 – 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:-
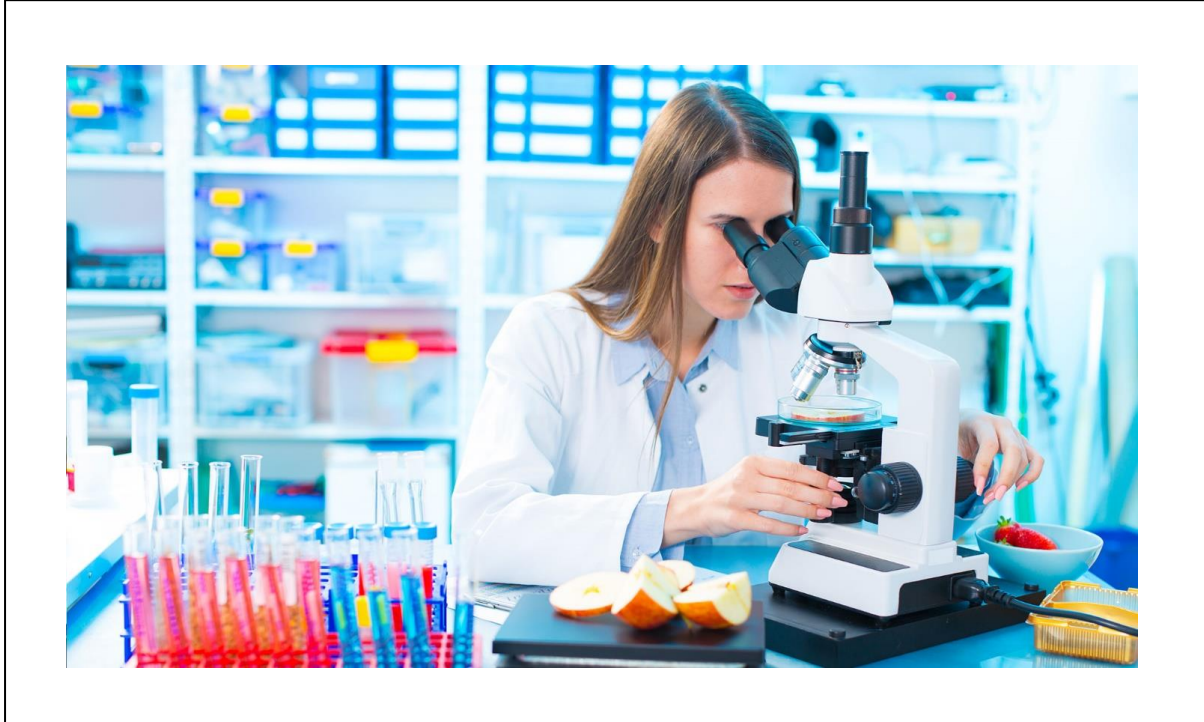
Course Coordinator

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