



**COURSE OVERVIEW HE0627**

**Food Facilities Design, Construction & Equipment Specification/G3**

**Course Title**

Food Facilities Design, Construction & Equipment Specification/G3

**Course Date/Venue**

April 20-24, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

**Course Reference**

HE0627

**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 is designed to provide participants a detailed and up-to-date overview of Food Facilities Design, Construction & Equipment Specification. It is intended to provide guidance and assistance in complying with nationally recognized food safety standards. It includes design, installation and construction recommendations regarding food equipment and facilities. This course is beneficial for both the Regulatory Health Authority and the food establishment applicant.



The goal of this course is to promote the uniform design and construction standards for food facilities which are not conducive to safe food handling and sanitary facility maintenance but which encourage both.

All equipment in food establishments should comply with the design and construction standards of appropriate nationally recognized standards and/or code requirements and bear the certification mark of an ANSI accredited organization (e.g. NSF, UL, ETL).





### Course Objectives

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

- Apply and gain knowledge on the design, construction and equipment specification of food facilities
- Identify the facilities to maintain product temperature as well as the facilities to protect food including ware washing, hand washing, toilet, water supply and sewage disposal
- Employ dry good storage and carryout hot water supply requirements
- Implement plumbing and cross connection control as well as insect and rodent control
- Utilize proper lighting, ventilation, utility facility, dressing and locker rooms including garbage and refuse storage facilities

### Who Should Attend

This course provides an overview of all significant aspects and considerations of food facilities design, construction and equipment specification for foodservice consultants, architects and designers, engineers, project managers, foodservice operators and owners, equipment manufacturers and suppliers, government inspectors and regulators, hospitality and institutional leaders.

### 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**.

### 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: -

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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**

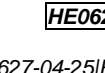
This course will be conducted by the following instructor(s). However, we have the right to change the course instructor(s) prior to the course date and inform participants accordingly:



**Dr. Rawda El-Sheikh, MD, MSc, BSc, is a Certified OSHA Instructor and a Senior Health, Safety & Environment (HSE) Consultant with over 25 years of extensive experience. She is well-versed in the areas of Occupational Health & Safety, Environmental Health & Safety Management, Occupational Safety & Security, Incident Investigation & Confidential Reporting, Animal & Common Diseases Diagnosis, Sustainable Animal Production, Epidemiological & Transboundary Animal Disease Surveillance, 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's degree in Occupational Medicine (MSc)**, a **Bachelor's 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 course for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

**Day 1: Sunday, 20<sup>th</sup> of April 2025**

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	<b>PRE-TEST</b>
0830 – 1000	<b>Menu</b>
1000 – 1015	Break
1015 – 1130	<b>Facilities to Maintain Product Temperature</b>
1130 – 1315	<b>Facilities to Protect Food</b>
1315 – 1330	Break
1330 – 1420	<b>Handwashing</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day One

**Day 2: Monday, 21<sup>st</sup> of April 2025**

0730 – 0930	<b>Water Supply and Sewage Disposal</b>
0930 – 0945	Break
0945 – 1115	<b>Water Supply and Sewage Disposal (cont'd)</b>
1115 – 1245	<b>Food Equipment and Installation</b>
1245 – 1300	Break
1300 – 1420	<b>Dry Good Storage</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Two

**Day 3: Tuesday, 22<sup>nd</sup> of April 2025**

0730 – 0930	<b>Dry Good Storage (cont'd)</b>
0930 – 0945	Break
0945 – 1115	<b>Ware washing Facilities</b>
1115 – 1245	<b>Hot Water Supply Requirements</b>
1245 – 1300	Break
1300 – 1420	<b>Finish Schedule – Floors, Walls, Ceilings</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Three

**Day 4: Wednesday, 23<sup>rd</sup> of April 2025**

0730 – 0930	<b>Toilet Facilities</b>
0930 – 0945	Break
0945 – 1130	<b>Plumbing and Cross Connection Control</b>
1130 – 1245	<b>Insect and Rodent Control</b>
1245 – 1330	Break
1330 – 1420	<b>Lighting</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Four





**Day 5: Thursday, 24<sup>th</sup> of April 2025**

0730 – 0930	<b>Ventilation</b>
0930 – 0945	<i>Break</i>
0945 – 1130	<b>Utility Facility</b>
1130 – 1230	<b>Dressing and Locker Rooms</b>
1230 – 1245	<i>Break</i>
1245 – 1345	<b>Garbage &amp; Refuse Storage Facilities</b>
1345 – 1400	<b>Course Conclusion</b>
1400 – 1415	<b>POST-TEST</b>
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**

Mari Nakintu, Tel: +971 2 30 91 714, Email: [mari1@haward.org](mailto:mari1@haward.org)

