Haward Technology Middle East

COURSE OVERVIEW HE0626(KP4)
Food Safety (Level 2 in Catering)
(Accredited by the UK Chartered Institute of Environmental Health-CIEH)

Course Title
Food Safety (Level 2 in Catering) *(Accredited by the UK Chartered Institute of Environmental Health-CIEH)*

Course Date/Venue
April 13-17, 2025/Business Meeting, Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference
HE0626(KP4)

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

Course Description

This practical and highly-interactive course includes practical sessions and exercises where participants will visit the laboratory and they will be introduced to various lab instruments and their calibration process. Practical sessions will be performed using one of the lab equipment in order to apply the theory learnt in the class.

This level 2 qualification is designed principally for those who are, or intend to be, food handlers working in catering. A food handler is any person, in any type of food business who handles food, whether open or packaged (food includes drinks and ice).

Participants will gain knowledge and understanding of the importance of food hygiene and associated food hazards. They would be able to put into practice the knowledge gained in the course and be able to set controls based upon an awareness of food safety management systems.

This is a valuable qualification that covers the basic principles of food hygiene.

During this interactive course, participants will learn the food safety procedures and reporting, principles of record keeping and legal responsibilities; the importance of personal hygiene and use of protective clothing covering the personal hygiene practices, illness reporting and wound testing; keeping the working area clean and hygienic; the health and safety considerations and the importance of hygiene in the prevention of food poisoning and safe storage of food, and HACCP; preparing, cooking, holding and serving food safety; the food safety hazards, temperature during preparation, cooking, holding, and serving "best practices techniques" involved in all food safety procedures; and maintain good practice in the handling, processing, and preparation of safe food at all time.

Course Objectives

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

- Apply and gain an in-depth knowledge on Food Safety (Level 2 in Catering)

- Discuss the food safety procedures and reporting, principles of record keeping and legal responsibilities

- Identify the importance of personal hygiene and use of protective clothing covering the personal hygiene practices, illness reporting and wound testing

- Keep the working area clean and hygienic

- Carryout guidance on cleaning and disinfection, suitable surfaces and equipment, waste disposal, pest control, and stock rotation

- Discover how to keep the working area clean and hygienic

- Employ health and safety considerations and discuss the importance of hygiene in the prevention of food poisoning and safe storage of food, and HACCP

- Prepare, cook, hold, and serve food safety

- Discuss food safety hazards, temperature during preparation, cooking, holding, and serving "best practices techniques" involved in all food safety procedures

- Maintain good practice in the handling, processing, and preparation of safe food at all time

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 contract management for those involved in the planning, administration and close-out of projects and contracts, whatever their particular responsibilities are, who wish to learn how to manage conflicts that might arise between any of the parties during any phase of the project's or contract's progress and execution.

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 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 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, PhD, MSc, BSc, is a **Medical Laboratory & Food Expert** and a **Senior Health, Safety & Environment (HSE) Consultant**. She is well-versed in the areas of **HACCP**, **Food Sampling**, **Food Safety & Management**, **LIMS**, **Analytical Laboratory Management**, **Laboratory Equipment**, **Quality Control**, **Laboratory Accreditation**, **Laboratory Auditing**, **Biological Monitoring**, **Statistical Analysis of Laboratory Data**, **Analytical Chemistry**, **Toxicology Surveillance**, **Occupational Safety** and **Health**, **Food Safety Management**. She is also an expert in **Quality Management**, Nutrition Promotion, Food Hygiene, Industrial Hygiene, Oilfield Safety Programs and Risk Assessment, Job Safety Analysis (JSA). 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 **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 (**NGO**s), 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 Municipalit**y (**DM**) and has participated in various international conferences and **published numerous papers** and **journals** globally.

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 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, 13th of April 2025**

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	**PRE-TEST**
0830 – 0945	**Food Safety Procedures & Reporting, Principles of Record Keeping & Legal Responsibilities**
0945 – 1000	*Break*
1000 – 1130	**Food Safety Procedures & Reporting, Principles of Record Keeping & Legal Responsibilities (cont'd)**
1130 – 1245	**Importance of Personal Hygiene**
1245 – 1300	*Break*
1300 – 1420	**Importance of Personal Hygiene (cont'd)**
1420 – 1430	**Recap**
1430	*Lunch & End of Day One*

Day 2:   **Monday, 14th of April 2025**

0730 – 0830	**Importance & Use of Protective Clothing** *Personal Hygiene Practices*
0830 – 0845	*Break*
0845 – 1030	**Importance & Use of Protective Clothing (cont'd)** *Illness Reporting*
1030 – 1230	**Importance & Use of Protective Clothing (cont'd)** *Wound Testing*
1230 – 1245	*Break*
1245 – 1420	**Importance & Use of Protective Clothing (cont'd)** *Wound Testing (cont'd)*
1420 – 1430	**Recap**
1430	*Lunch & End of Day Two*

Day 3:   **Tuesday, 15ᵗʰ of April 2025**

0730 – 0900	*How to Keep the Working Area Clean & Hygienic (cont'd)* *Guidance on Cleaning and Disinfection ● Suitable Surfaces and Equipment*
0900 – 0915	*Break*
0915 – 1115	*How to Keep the Working Area Clean & Hygienic (cont'd)* *Waste Disposal ● Pest Control and Stock Rotation*
1115 – 1230	*How to Keep the Working Area Clean & Hygienic (cont'd)* *Health and Safety Considerations*
1230 – 1245	*Break*
1245 – 1420	*How to Keep the Working Area Clean & Hygienic (cont'd)* *Importance of Hygiene in the Prevention of food Poisoning, Safe Storage of Food and HACCP*
1420 – 1430	***Recap***
1430	*Lunch & End of Day Three*

Day 4:   **Wednesday, 16ᵗʰ of April 2025**

0730 – 0930	***How to Prepare, Cook, Hold & Serve Food Safety***
0930 – 0945	*Break*
0945 – 1130	***How to Prepare, Cook, Hold & Serve Food Safety (cont'd)***
1130 – 1245	***Understanding of Food Safety Hazards, Temperature During Preparation, Cooking, Holding & Serving " Best Practices Techniques" Involved in all Food Safety Procedures***
1245 – 1300	*Break*
1300 – 1420	***Understanding of Food Safety Hazards, Temperature During Preparation, Cooking, Holding & Serving " Best Practices Techniques" Involved in all Food Safety Procedures (cont'd)***
1420 – 1430	***Recap***
1430	*Lunch & End of Day Four*

Day 5:   **Thursday, 17ᵗʰ of April 2025**

0730 – 0930	***Understand & Maintain Good Practice in the Handling, Processing & Preparation of Safe Food at all Time***
0930 – 0945	*Break*
0945 – 1130	***Understand & Maintain Good Practice in the Handling, Processing & Preparation of Safe Food at all Time(cont'd)***
1130 – 1245	***Understand & Maintain Good Practice in the Handling, Processing & Preparation of Safe Food at all Time(cont'd)***
1245 – 1300	*Break*
1245 – 1345	***Understand & Maintain Good Practice in the Handling, Processing & Preparation of Safe Food at all Time(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

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