

#### **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

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

# HE0626(KP4)

### **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 They would be able to put into food hazards. 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.

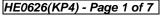




















During this interactive course, participants will learn the food safety procedures and reporting, principles of record keeping and legal responsibilities; the importance of personal hygiene and use of protective clothing covering the personal hygiene practices, illness reporting and wound testing; keeping 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.

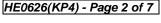




















#### **Course Certificate(s)**

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**

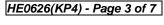
US\$ 5,500 per Delegate + VAT. This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.















#### **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 (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** 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 Municipality** (**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, 14<sup>th</sup> 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

Wednesday, 16th of April 2025 Dav 4:

Wednesday, 10 Of April 2025
How to Prepare, Cook, Hold & Serve Food Safety
Break
How to Prepare, Cook, Hold & Serve Food Safety (cont'd)
Understanding of Food Safety Hazards, Temperature During
Preparation, Cooking, Holding & Serving "Best Practices Techniques"
Involved in all Food Safety Procedures
Break
Understanding of Food Safety Hazards, Temperature During
Preparation, Cooking, Holding & Serving "Best Practices Techniques"
Involved in all Food Safety Procedures (cont'd)
Recap
Lunch & End of Day Four

Thursday, 17th of April 2025 Day 5:

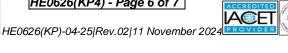
0730 - 0930	Understand & Maintain Good Practice in the Handling, Processing &
	Preparation of Safe Food at all Time
0930 - 0945	Break
0945 – 1130	Understand & Maintain Good Practice in the Handling, Processing &
	Preparation of Safe Food at all Time(cont'd)
1130 – 1245	Understand & Maintain Good Practice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



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











