

**COURSE OVERVIEW HE1652**  
**Food Quality and Labelling**

**Course Title**

Food Quality and Labelling

**Course Date/Venue**

May 18-22, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

**Course Reference**

HE1652

**Course Duration/Credits**

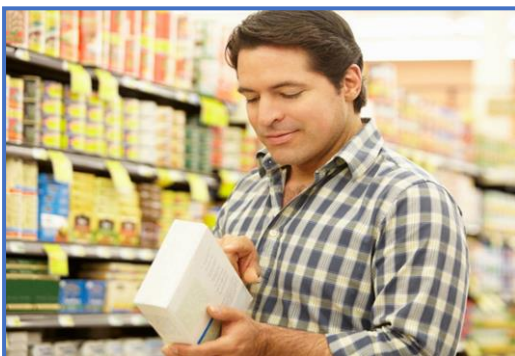
Five days/3.0 CEUs/30 PDHs



**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 quality is often determined by its organoleptic characteristics, such as taste, aroma, and appearance, as well as its nutritional value, with food safety practices that reduce pathogens and other hazards being essential in setting standards. A food's origin and branding also influence consumer perceptions of its quality. One of the most important ways to communicate food information to consumers is through food labels, which include tags, brands, marks, and other descriptive details. These labels, which may be written, printed, or attached to food containers, provide essential information such as ingredients, quality, and nutritional value, helping to promote the product's sale.



This course is designed to provide participants with a good working knowledge of Food Quality and Labelling. It covers the food quality and labelling; the basic labeling requirement, exemptions and product naming; and the ingredients declaration including allergen labelling.

During this interactive course, participants will learn the quantitative ingredient declaration (QUID) including the date, storage, use and origin marking; the EC Regulation on Nutrition and Health Claims; analyzing GM and the organic and product specific labeling and nutrition labeling; and the proper nutrition labeling, price indications, trade mark, health/identification mark and information sourcing.

### **Course Objectives**

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

- Apply and gain a working knowledge on food quality and labelling
- Discuss the basic labeling requirement and exemptions and product naming
- Identify the ingredients declaration including allergen labelling
- Explain the quantitative ingredient declaration (QUID) including the date, storage, use and origin marking
- Recognize the EC Regulation on Nutrition and Health Claims
- Analyze GM, organic and product specific labeling and nutrition labeling
- Employ the proper nutrition labeling, price indications, trade mark, health/identification mark and information sourcing

### **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 quality and labelling for regulatory food employees.

### **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.

### **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 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(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:



**Dr. Rawda El-Sheikh, MD, MSc, BSc, is a Certified OSHA Instructor and a Senior Health, Safety & Environment (HSE) Consultant with over 20 years of extensive experience. She is well-versed in the areas of Occupational Health and Safety, 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 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.

### **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, 18<sup>th</sup> of May 2025**

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	<b>PRE-TEST</b>
0830 – 0900	<b>Basic Labelling Requirements &amp; Exemptions</b>
0930 – 0945	Break
0945 – 1105	<b>Basic Labelling Requirements &amp; Exemptions (cont'd)</b>
1105 – 1230	<b>Product Naming</b>
1230 – 1245	Break
1245 – 1420	<b>Product Naming (cont'd)</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day One

#### **Day 2: Monday, 19<sup>th</sup> of May 2025**

0730 – 0930	<b>Ingredients Declaration including Allergen Labelling</b>
0930 – 0945	Break
0945 – 1105	<b>Ingredients Declaration including Allergen Labelling (cont'd)</b>
1105 – 1230	<b>Quantitative Ingredient Declaration (QUID)</b>
1230 – 1245	Break
1245 – 1420	<b>Quantitative Ingredient Declaration (QUID) (cont'd)</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Two

#### **Day 3: Tuesday, 20<sup>th</sup> of May 2025**

0730 – 0930	<b>Date, Storage, Use &amp; Origin Marking</b>
0930 – 0945	Break
0945 – 1105	<b>Date, Storage, Use &amp; Origin Marking (cont'd)</b>
1105 – 1230	<b>Claims &amp; Descriptions</b>
1230 – 1245	Break
1245 – 1420	<b>Claims &amp; Descriptions (cont'd)</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Three

#### **Day 4: Wednesday, 21<sup>st</sup> of May 2025**

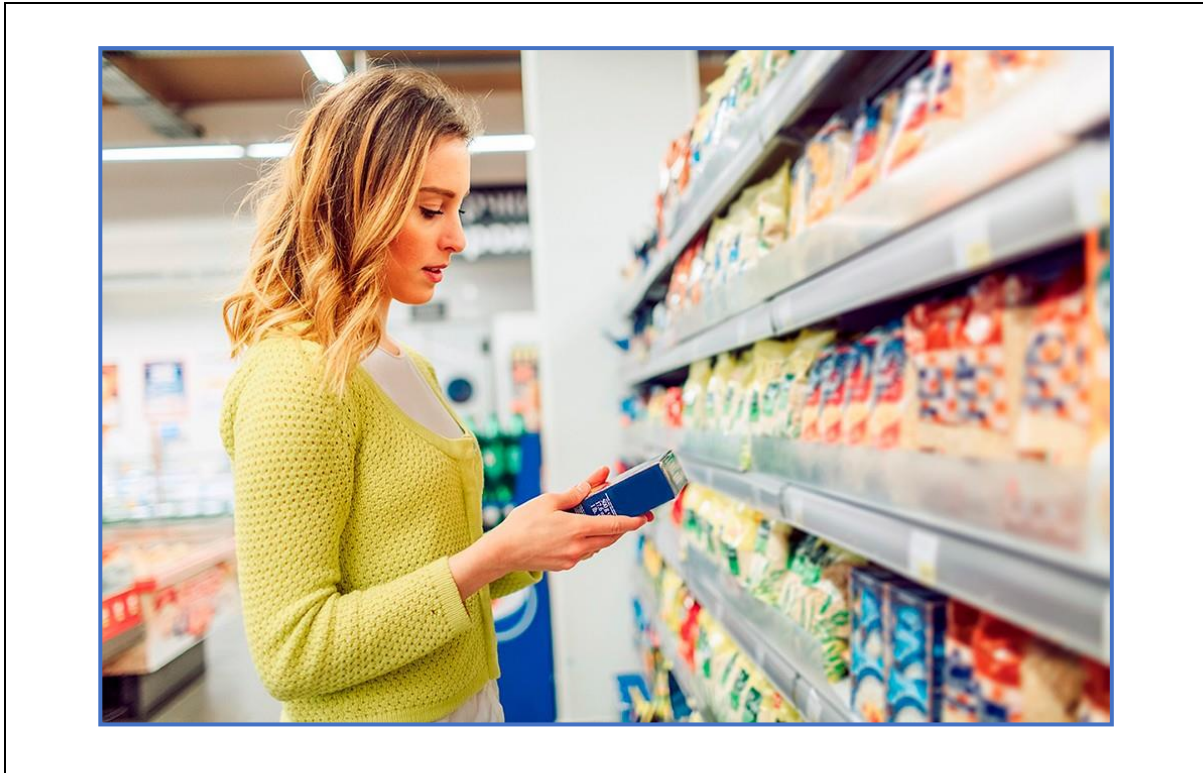
0730 – 0930	<b>The EC Regulation on Nutrition &amp; Health Claims</b>
0930 – 0945	Break
0945 – 1105	<b>The EC Regulation on Nutrition &amp; Health Claims (cont'd)</b>
1105 – 1230	<b>GM, Organic &amp; Product Specific Labelling</b>
1230 – 1245	Break
1245 – 1420	<b>Nutrition Labelling</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Four

**Day 5: Thursday, 22<sup>nd</sup> of May 2025**

0730 - 0930	<i>Quantity &amp; Lot Marking</i>
0930 - 0945	<i>Break</i>
0945 - 1230	<i>Price Indications, Trade Marks &amp; Health/Identification Marks</i>
1230 - 1245	<i>Break</i>
1245 - 1315	<i>Price Indications, Trade Marks &amp; Health/Identification Marks (cont'd)</i>
1315 - 1345	<i>Information Sourcing</i>
1345 - 1400	<i>Course Conclusion</i>
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**

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