

**COURSE OVERVIEW HE0628**

**Food Handler Certification for Food Service Worker (FSE)**

**Course Title**

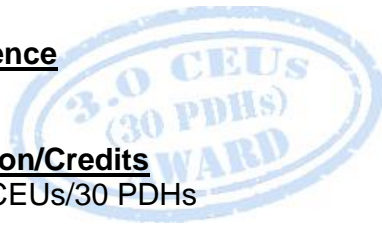
Food Handler Certification for Food Service Worker (FSE)

**Course Reference**

HE0628

**Course Duration/Credits**

Five days/3.0 CEUs/30 PDHs



**Course Date/Venue**

Session(s)	Date	Venue
1	April 07-11, 2025	Ajman Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE
2	June 23-27, 2025	Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE
3	September 21-25, 2025	Al Khobar Meeting Room, Hilton Garden Inn, Al Khobar, KSA
4	November 16-20, 2025	TBA Meeting Room, Taksim Square Hotel, Istanbul, Turkey

**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.***



This course is designed to provide participants with a detailed and up-to-date overview of the companies that supply foodservice operators are called foodservice distributors. foodservice distributors sell goods like small wares (kitchen utensils) and foods. Some companies manufacture products in both consumer and foodservice versions. the consumer version usually comes in individual-sized packages with elaborate label design for retail sale. the foodservice version is packaged in a much larger industrial size and often lacks the colorful label designs of the consumer version.



During this interactive course, participants will learn the role of the public health inspector including the legislation; safe food handling practices and recognize foodborne illnesses; the role of the public health inspector including the legislation; the hazard analysis critical control point (HACCP); proper sanitation, pest control and carryout emergency response.

### Course Objectives

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

- Get certified as a “*Certified Food Handler*”
- Apply and gain an in-depth knowledge of safe food handling practices including the maintenance of food premises and equipment
- Discuss the role of the public health inspector including the legislation
- Use safe food handling practices and recognize foodborne illnesses
- Discuss the role of the public health inspector including the legislation
- Identify Hazard Analysis Critical Control Point (HACCP)
- Implement proper sanitation, pest control and carryout emergency response

### Exclusive Smart Training Kit - H-STK®



Participants of this course will receive the exclusive “Howard Smart Training Kit” (H-STK®). The H-STK® consists of a comprehensive set of technical content which includes **electronic version** of the course materials, sample video clips of the instructor’s actual lectures & practical sessions during the course conveniently saved in a **Tablet PC**.

### Who Should Attend

This course is intended for all food handlers and those who works in a restaurant, take-out, catering, mobile food premise or those who works directly with high-risk groups like children or the elderly.

### 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.

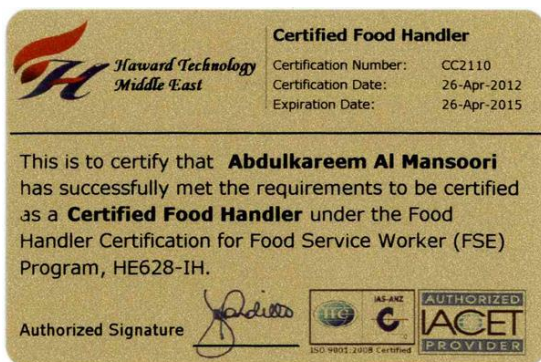
**Course Certificate(s)**

- (1) Internationally recognized Wall Competency Certificates and Plastic Wallet Card Certificates will be issued to participants who completed a minimum of 80% of the total tuition hours and successfully passed the exam at the end of the course. Successful candidate will be certified as a “*Certified Food Handler*”. Certificates are valid for 5 years.

**Recertification is FOC for a Lifetime.**

**Sample of Certificates**

The following are samples of the certificates that will be awarded to course participants:-





- (1) Official Transcript of Records will be provided to the successful delegates with the equivalent number of ANSI/IACET accredited Continuing Education Units (CEUs) earned during the course.

\* Haward Technology \* CEUs \* Haward Technology \* CEUs \* Haward Technology \* CEUs \* Haward Technology \*



**Haward Technology Middle East**  
Continuing Professional Development (HTME-CPD)

**CEUs**  
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## CEU Official Transcript of Records

**TOR Issuance Date:** 14-Nov-19  
**HTME No.** 8667-2014-9020-2555  
**Participant Name:** Abdulsatar Al Otaibi

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE0628	Food Handler Certification for Food Service Worker (FSE)	November 10-14, 2019	30	3.0

**Total No. of CEU's Earned as of TOR Issuance Date** **3.0**

**TRUE COPY**

  
 Maricel De Guzman  
 Academic Director

Haward Technology has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this approval, Haward Technology has demonstrated that it complies with the ANSI/IACET 1-2013 Standard which is widely recognized as the standard of good practice internationally. As a result of their Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for programs that qualify under the ANSI/IACET 1-2013 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 Association 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 is accredited by










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\* Haward Technology \* CEUs \* Haward Technology \* CEUs \* Haward Technology \* CEUs \* Haward Technology \*



### 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.

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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 Fee**

Abu Dhabi	<b>US\$ 5,500</b> per Delegate + <b>VAT</b> . This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.
Dubai	<b>US\$ 5,500</b> per Delegate + <b>VAT</b> . This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.
Al Khobar	<b>US\$ 5,500</b> per Delegate + <b>VAT</b> . This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.
Istanbul	<b>US\$ 6,000</b> per Delegate + <b>VAT</b> . This rate includes Participants Pack (Folder, Manual, Hand-outs, etc.), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

**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**

0730 – 0800	<i>Registration &amp; Coffee</i>
0800 – 0815	<i>Welcome &amp; Introduction</i>
0815 – 0830	<b>PRE-TEST</b>
0830 – 0930	<b><i>Role of Public Health Inspector</i></b>
0930 – 0945	<i>Break</i>
0945 – 1100	<b><i>Role of Public Health Inspector (cont'd)</i></b>
1100 – 1230	<b><i>Public Health Legislation</i></b>
1230 – 1245	<i>Break</i>
1245 - 1420	<b><i>Public Health Legislation (cont'd)</i></b>
1420 - 1430	<b><i>Recap</i></b>
1430	<i>Lunch &amp; End of Day One</i>

**Day 2**

0730 – 0900	<b><i>Understanding Foodborne Illness</i></b>
0900 – 0915	<i>Break</i>
0915 – 1100	<b><i>Understanding Foodborne Illness (cont'd)</i></b>
1100 – 1230	<b><i>Safe Food Handling</i></b>
1230 – 1245	<i>Break</i>
1245 – 1420	<b><i>Safe Food Handling (cont'd)</i></b>
1420 - 1430	<b><i>Recap</i></b>
1430	<i>Lunch &amp; End of Day Two</i>

**Day 3**

0730 – 0930	<b><i>Safe Food Handling (cont'd)</i></b>
0930 - 0945	<i>Break</i>
0945 – 1100	<b><i>Safe Food Handling (cont'd)</i></b>
1100 – 1215	<b><i>Introduction to Hazard Analysis Critical Control Point (HACCP)</i></b>
1215 – 1230	<i>Break</i>



1230 - 1420	<i>Introduction to Hazard Analysis Critical Control Point (HACCP) (cont'd)</i>
1420 - 1430	<i>Recap</i>
1430	<i>Lunch &amp; End of Day Three</i>

**Day 4**

0730 - 0930	<i>Sanitation</i>
0930 - 0945	<i>Break</i>
0945 - 1100	<i>Sanitation (cont'd)</i>
1100 - 1215	<i>Pest Control</i>
1215 - 1230	<i>Break</i>
1230 - 1420	<i>Pest Control (cont'd)</i>
1420 - 1430	<i>Recap</i>
1430	<i>Lunch &amp; End of Day Four</i>

**Day 5**

0730 - 0930	<i>Emergency Response</i>
0930 - 0945	<i>Break</i>
0945 - 1100	<i>Emergency Response (cont'd)</i>
1100 - 1215	<i>Emergency Response (cont'd)</i>
1215 - 1230	<i>Break</i>
1230 - 1300	<i>Emergency Response (cont'd)</i>
1300 - 1315	<i>Course Conclusion</i>
1315 - 1415	<b>COMPETENCY EXAM</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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