COURSE OVERVIEW HE0809

Food Safety & HACCP for Oil & Gas Industries (OGP Guidelines)

Course Title

Food Safety & HACCP for Oil & Gas Industries (OGP Guidelines)

Course Date/Venue

Session 1: June 16-20, 2025/Glasshouse Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE

Session 2: September 21-25, 2025/Tamra Meeting Room, Al Bandar Rotana Creek, Dubai UAE

Course Reference

HE0809

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 and water safety is of paramount importance to the effective functioning of the oil and gas industry. All sectors of the industry, from frontier exploration and production locations to retail operations, are potentially at risk. Diseases related to food and water are major contributors to project morbidity, and can have significant and adverse impacts on workforce productivity, particularly during large-scale construction phases of a project.

Oil and gas operations take place in a myriad of settings, ranging from remote desert environments to densely populated urban areas; hence there is a need for food and water safety management programmes (FWSPs) in both developing and developed countries, and in settings ranging from retail operations to frontier exploration projects.

This course is designed to provide participants with an up-to-date overview of the food safety and HACCP for oil and gas industry. The strategies utilized in this course are based upon an emerging international consensus on the key principles and practices for organizing and implementing effective and sustainable food and water management programmes.

The course covers food and water safety programmes (FWSP); identifying and controlling hazards; the seven principles of HACCP and performing hazard analysis; the critical control points and critical limits; establishing procedures to monitor critical limits, corrective actions, verification procedures and record keeping system; the HACCP principles for FWSP covering hazard analysis, exposure, transmission and pathogen characterization of water and food-borne diseases, critical control points, critical limits and good hygiene practice; the process approach to HACCP; and the implementation of HACCP and HACCP food safety system.

Course Objectives

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

- Apply and gain a comprehensive knowledge on food safety and HACCP for oil and gas industries
- Explain food and water safety programmes (FWSP)
- Identify and control hazards
- Discuss the seven principles of HACCP and perform hazard analysis
- Decide on the critical control points and determine the critical limits
- Establish procedures to monitor critical limits, corrective actions, verification procedures and record keeping system
- Determine the HACCP principles for FWSP including hazard analysis, exposure, transmission and pathogen characterization of water and food-borne diseases, critical control points, critical limits and good hygiene practice
- Use systematic process approach to HACCP and apply HACCP to food service
- Implement HACCP and HACCP food safety system

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 is intended for food and water professionals in oil and gas companies. This includes food & beverage (F&B) managers, executives, inspectors, supervisors, analysts, chemists or food handlers. Further, the course is also suitable for camp-bosses, catering and laboratory staff.

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: -

- 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.

- 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.

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(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:

Mr. Douglas Robinson is currently the **President** of **DSR Consulting**. He is a **Facilitator** and **Consultant** of **Food & Beverage** with over **30 years** of experience in industry. His wide experience and expertise cover **Food and Safety Management**, **Hazard Analysis of Critical Control Points** (**HACCP**), **Food Hygiene**, **Food Sampling**, **Food Risk Analysis** Quality Management, ISO Standards, **Microbiology** and **Food** & **Pharmaceutical** Technology. He is a **Registered Assessor of Food & Beverage** and Quality Management.

Mr. Robinson facilitated in-house skills development programmes in a lot of companies worldwide and has extensive consulting experience in both public and private sectors with knowledge assessments and practical workplace assessments on **food & beverage**, **HACCP**, **microbiology**, **Food & Pharmaceutical** technology, **food safety** and quality, manufacturing principles, systems, production and project management.

During his long career life, Mr. Robinson worked for many International companies such as **Tiger Foods Brands**, **National Foods**, **Premier Foods**, **Unilever**, **Nestle's**, **SAB Miller**, **Mondi Manufacturing**, **Mondi Forests**, **Masonite Africa**, **Frame** etc.

Mr. Robinson has a **Master** degree in **Business Administration** (**MBA**) from the **University of Durban-Westville**, a **Bachelor** degree with **Honors** in **Business Management** and **Administration** and **Diplomas** in **Medical Technology**, **Marketing Management**, **Business Management** and **Project Management** from the **University of Rhodesia** and from the **Damelin Management School** respectively. Further, he is a **Certified Instructor/Trainer**, a **Certified Trainer/Assessor** by the **Institute of Leadership & Management** (**ILM**), an active member of international professional affiliations and delivered innumerable trainings, courses, workshops and seminars 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.

Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

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	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0930	***Food & Water Safety Programmes (FWSP)*** *Food Poisoning ● Food Poisoning can Occur Anywhere ● Objective of Food Safety ● Food Safety – From Farm to Fork ● Food Safety Culture ● Food Safety ● Relationship Between HACCP and Food Safety ● Development of HACCP*
0930 – 0945	*Break*
0945 – 1100	***Food & Water Safety Programmes (FWSP) (cont'd)*** *Food Safety in Space ● Food that is Out of this World ● Benefits of Implementing HACCP ● HACCP for Food Manufacturers ● HACCP for Food Service Organisations ● Food Service Operations ● Applying HACCP in Food Manufacturing and Food Service ● HACCP Principles*
1100 – 1230	***Food & Water Safety Programmes (FWSP) (cont'd)*** *Systems Theory and Systems Thinking ● Definition of a System (1) ● Elements of a System ● Basic Systems Model ● Systems View of an Organisation ● Basic Input-Process-Output Model*
1230 – 1245	*Break*
1245 – 1420	***Food & Water Safety Programmes (FWSP) (cont'd)*** *Definition of a System (2) ● Definition of a Process ● Definition of an Activity ● Example of an Activity ● Tasks ● HACCP Food Safety System ● Risk Model ● Definitions – OHS ● Risk From Food Poisoning ● Group Exercise*
1420 – 1430	***Recap*** *Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow*
1430	*Lunch & End of Day One*

Day 2

0730 – 0900	***Identify & Control Hazards*** *What are Food Safety Hazards? ● Food Safety Hazards ● Examples of Food Safety Hazards ● Bacteria ● Parasites ● Viruses ● Moulds ● Examples of Hazards ● Physical Objects ● Examples of Hazards ● Foodborne Risk Factors ● Food Safety – Active Managerial Control ● Distribution of Microorganisms in Food and Water ● Microorganism ● Salmonella ● Distribution of Microorganisms ● Homogenous and Heterogeneous ● Heterogeneous ● Possible Distribution of a Contaminant ● Distribution of Microorganisms ● Six Main Mechanisms ● Six Mechanisms ● Contamination ● Sources of Contamination ● Street Butcher in Lagos Nigeria ● Microbial Growth*
0900 – 0915	*Break*

0915 – 1100	***Identify & Control Hazards (cont'd)*** *Microbial Growth Cycle ● Bacteria Grow Exponentially ● Microbial Growth – Exponential ● Microbial Growth – Vegetative and Spores ● Microbial Growth ● Staphylococcus Aureusaphylococcus Aureus ● Microbial Growth ● Microbial Growth – Product Thawing ● Microbial Death ● Microbial Death – Lack of Nutrients ● Microbial Death ● Microbial Death – Uneven Heating – Effect of Cold Spot in Food Product ● Hamburger Patty – Food Safety Hazard ● Joining ● Joining – Rearrangement of Microorganisms in a Food Product ● Mixing ● Mixing – Rearrangement of Microorganisms in a Food Product ● Mixing – Effect of Product Consistency ● Fractionation ● Fractionation – Slicing Chicken – High Hazard Food ● Fractionation – Milk Powder Packing ● Fractionation – Removing Contamination ● Combining Two or More Mechanisms ● Group Exercise*
1100 – 1230	***Principles of HACCP*** *The Seven HACCP Principles - Perform a Hazard Analysis, Decide on the Critical Control Points, Determine the Critical Limits, Establish Procedures to Monitor Critical Limits, Establish Corrective Actions, Establish Verification Procedures, Establish Record Keeping System*
1230 – 1245	*Break*
1245 – 1420	***Principles of HACCP (cont'd)*** *HACCP Project – Ten Steps ● Group Exercise*
1420 – 1430	***Recap*** *Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow*
1430	*Lunch & End of Day Two*

Day 3

0730 – 0900	***HACCP Principles for FWSP*** *Hazard Analysis*
0900 – 0915	*Break*
0915 – 1100	***HACCP Principles for FWSP (cont'd)*** *Water: Exposure, Transmission and Pathogen Characterization ● Food-borne Diseases – Exposure, Transmission and Pathogen Characterization*
1100 – 1230	***HACCP Principles for FWSP (cont'd)*** *Critical Control Points ● Critical Limits*
1230 – 1245	*Break*
1245 – 1420	***HACCP Principles for FWSP (cont'd)*** *Good Hygiene Practice*
1420 – 1430	***Recap***
1430	*Lunch & End of Day Three*

Day 4

0730 – 0900	***The Process Approach to HACCP*** *Applying HACCP to Food Service ● The Process Approach to HACCP ● What is the Flow of Food? ● Three Common Preparation Processes ● Temperature Danger Zone*
0900 – 0915	*Break*
0915 – 1100	***The Process Approach to HACCP (cont'd)*** *Process Flow 1 ● Process Flow 1: No Cook Step ● Process Flow 1: Active Managerial Control*

1100 – 1230	***The Process Approach to HACCP (cont'd)*** *Process Flow 2 ● Process Flow 2: Same Day Service ● Process Flow 2: Active Managerial Control ● Process Flow 3 ● Process Flow 3: Complex Food ● Process Flow 3: Active Managerial Control*
1230 – 1245	*Break*
1245 – 1420	***The Process Approach to HACCP (cont'd)*** *Learning Point ● Group Exercise*
1420 – 1430	***Recap***
1430	*Lunch & End of Day Four*

Day 5

0730 – 0930	***Implementing HACCP*** *HACCP Food Safety System ● HACCP Food Safety System – Facilities ● Facilities ● Handwashing Facilities ● HACCP – Food Safety - Staff Training*
0930 – 0945	*Break*
0945 – 1100	***Implementing HACCP (cont'd)*** *Pre-Requisite Programs ● Pre-Requisite Programs – Examples ● Personal Hygiene – Handwashing ● Pre-Requisite Programs – Examples*
1100 – 1230	***Implementing HACCP (cont'd)*** *Standard Operating Procedures (SOP) ● Pre-Requisite Programs ● PRP's to Control Contamination ● Examples of Pests ● Hair Restraints ● PRP's to Control Bacterial Growth ● PRP's to Maintain Equipment ● Pre-Requisite Programs Can be Used for Control*
1230 – 1245	*Break*
1245 – 1345	***Implementing HACCP (cont'd)*** *Group Exercise*
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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