

COURSE OVERVIEW HE0710
Risk Analysis in Food

Course Title

Risk Analysis in Food

Course Date/Venue

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

Course Reference

HE0710

Course Duration/Credits

Five days/3.0 CEUs/30 PDHs



Course Description



This practical and highly-interactive course includes real-life case studies where participants will be engaged in a series of interactive small groups and class workshops.

This short course pulls together the basic principles of risk assessment, risk management, and risk communication. It is a generic overview with some focus on food safety from an international perspective, and serves as a contextual primer for those interested in or involved with a broad range of risk analysis activities, regardless of application.



Further, this course will also discuss the risk analysis, risk analysis model, and risk analysis tasks; the alternative to risk analysis, internet resources, and risk analysis library; the risk assessment; the risk managers' role in assessment; the risk assessment questions, risk assessment answers and risk assessors' toolbox; the criteria based tanking tools and probabilistic scenario analysis; the sensitivity analysis and what makes a good risk assessment; the risk management and risk management models; the risk assessment, risk management options and risk management decision-making principles; the communication and what drives risk communication and the factors affecting outrage; avoiding the misunderstanding risk and a brief history of risk communication; and the risk communication tasks, internal risk communications, external risk communication and subtleties of language.



Course Objectives

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

- Apply and gain an in-depth knowledge and skills on risk analysis in food
- Illustrate risk analysis, risk analysis model, and risk analysis tasks
- Discuss the alternative to risk analysis, review the internet resources, and start a risk analysis library
- Carryout risk assessment and identify the risk managers' role in assessment
- Review risk assessment questions, risk assessment answers and risk assessors' toolbox
- Recognize criteria based tanking tools and probabilistic scenario analysis
- Apply sensitivity analysis and discuss what makes a good risk assessment
- Employ risk management and risk management models
- Implement risk assessment, risk management options and risk management decision-making principles
- Apply risk communication and identify what drives risk communication and the factors affecting outrage
- Avoid misunderstanding risk and explain a brief history of risk communication
- Carryout risk communication tasks, internal risk communication external risk communication and subtleties of language

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 risk analysis in food for newer members of the risk analysis community, and risk professionals who have a high level of specialization and desire a broader perspective of risk analysis.

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.

Accommodation


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

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.

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. Hala Hashim, PhD, MSc, BSc, is a **Licensed Medical Doctor** and a **Food Expert** with over **30 years** of extensive experience in **Food Control** and **Public Health**. Her experience covers Hazard Analysis of Critical Control Points (**HACCP**), **Industrial Hygiene**, **Food Safety Management**, **Food Hygiene**, **Food Sampling**, **Food Risk Analysis**, Risk Assessment & Management, Public Health and Medical Statistics as well as Infection Control, Trauma Life Support (ATS), Cardiac Life Support (CLS), Critical Care Support and Communicable Disease Epidemiology. She is currently the Department Head and Professor of Public Health & Community Medicine. Further, she is a Certified Trainer & HRD Consultant (IBCT) and Assessor of promotion committee of professors and assistant professors.

As part of Dr. Hala's practical experience, she has played a big role to the community for being the **Food Analyst**, **Food Risk Assessor**, **Food Control Manager**, **Community Demonstrator**, **General Practitioner**, **Hospital Officer** and **Professor**.

Dr. Hala has **PhD** and **Bachelor** degrees in **Medicine & Surgery** and a **Master** degree in **Public Health**. Further, she is a respected member of various Professional Bodies such as the "Medical Education and Development Center (MEDC)", "Association of Community Medicine", "Association of Occupational Medicine" and "Egyptian Doctor Union". Her passion for development and acquiring new skills and knowledge has taken her to share her expertise in **numerous publications** worldwide.

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, 18th of May 2025

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introductions
0815 – 0830	PRE-TEST
0830 – 0900	Introduction to Risk Analysis in Food
0900 – 0930	Risk is Everywhere
0930 – 0945	Break
0945 – 1030	Why Do Risk Analysis?
1030 – 1130	A Risk Analysis Model
1130 – 1230	Risk Analysis Tasks Intuitively
1230 – 1245	Break
1245 – 1330	Defined Formal Definitions
1330 – 1420	Alternatives to Risk Analysis
1420 – 1430	Recap
1430	Lunch & End of Day One

Day 2: Monday, 19th of May 2025

0730 – 0815	Internet Resources
0815 – 0930	Starting a Risk Analysis Library
0930 – 1015	Risk Assessment
1015 – 1030	Break
1030 – 1130	It's a Risky World
1130 – 1230	The Risk Managers' Role in Assessment
1230 – 1245	Break
1330 – 1420	Risk Assessment Questions
1420 -1430	Recap
1430	Lunch & End of Day Two

Day 3: Tuesday, 20th of May 2025

0730 – 0815	Risk Assessment Answers
0815 – 0900	Risk Assessors' Toolbox
0900 – 0930	Criteria Based Ranking Tools
0930 – 0945	Break
0945 – 1030	Probabilistic Scenario Analysis
1030 – 1130	Sensitivity Analysis
1130 – 1230	What Makes a Good Risk Assessment?
1230 – 1245	Break
1245 – 1330	We Manage Risks all the Time
1330 – 1420	Risk Management Defined
1420 -1430	Recap
1430	Lunch & End of Day Three

Day 4: Wednesday, 21st of May 2025

0730 – 0815	Risk Management is Where Values Enter the Process
0815 – 0900	Risk Management Models
0900 – 0930	Risk Management Options

0930 – 0945	<i>Break</i>
0945 – 1030	<i>Risk Management Decision-Making Principles</i>
1030 – 1130	<i>Risk Communication</i>
1130 – 1230	<i>A Starting Point</i>
1230 – 1245	<i>Break</i>
1245 – 1330	<i>What we Worry About</i>
1330 – 1420	<i>What Drives Risk Communication?</i>
1420 -1430	<i>Recap</i>
1430	<i>Lunch & End of Day Four</i>

Day 5: Thursday, 22nd of May 2025

0730 – 0815	<i>Factors Affecting Outrage</i>
0815 – 0900	<i>Misunderstanding Risk</i>
0900 – 0930	<i>A Brief History of Risk Communication</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<i>Risk Communication Tasks</i>
1030 – 1130	<i>Internal Risk Communication</i>
1130 – 1230	<i>External Risk Communication</i>
1230 – 1245	<i>Break</i>
1245 – 1345	<i>Subtleties of Language</i>
1345 – 1400	<i>Course Conclusion</i>
1400 – 1415	<i>POST-TEST</i>
1415 – 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch & End of Course</i>

Practical Sessions

This practical and highly-interactive course includes real-life case studies and exercises:-



Course Coordinator

Mari Nakintu, Tel: +971 2 30 91 714, Email: mari1@haward.org