Haward Technology Middle East

COURSE OVERVIEW HE1654
Basic Food Safety

Course Title
Basic Food Safety

Course Date/Venue
July 06-10, 2025/Tamra Meeting Room, Al Bandar Rotana Creek, Dubai, UAE

Course Reference
HE1654

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 safety is a scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness. This includes a number of routines that should be followed to avoid potential health hazards. In this way, food safety often overlaps with food defense to prevent harm to consumers. The tracks within this line of thought are safety between industry and the market and then between the market and the consumer.

In considering industry to market practices, food safety considerations include the origins of food including the practices relating to food labeling, food hygiene, food additives and pesticide residues, as well as policies on biotechnology and food and guidelines for the management of governmental import and export inspection and certification systems for foods. In considering market to consumer practices, the usual thought is that food ought to be safe in the market and the concern is safe delivery and preparation of the food for the consumer.

This course is designed to provide participants with an up-to-date overview of basic food safety. It covers the manual preparation of the food safety management system of the organization; the scope, purpose and contents of the food safety manual and its relation to ISO 22000:2005; the validation, verification and improvement of the food safety management system; and the activities and various forms used in food safety procedures.

Course Objectives

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

- Apply and gain a good working knowledge on food safety management system (ISO 22000:2005) including its policies, procedures and other aspects
- Analyze and improve the manual preparation of the food safety management system of the organization
- Explain in detail the scope, purpose and contents of the food safety manual and recognize its relation to ISO 22000:2005
- Carryout validation, verification and improvement of the food safety management system
- Determine the activities and various forms used in food safety procedures

Who Should Attend

This course is intended for those involved in the support or implementation of food safety or quality management system including senior management and managers of an internationally recognized food safety management system as well as food safety auditors and consultants.

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**.

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 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

Haward's 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**. Haward's certificates are internationally recognized and accredited by the British Accreditation Council (BAC). 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 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. 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 **Incident Investigation** & **Reporting**, **Environmental Health** & **Safety** Management, **Diagnosis of animal and common diseases**, **Isotopic techniques in sustainable animal production**, **Epidemiological and transboundary animal disease surveillance programme**, the 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), Techniques for Inspection of Feed and Animal Food, Animal Wealth and Agriculture Affairs, Incident Investigation & Root Cause Analysis, Incident Investigation (Basic), Process Hazard Analysis (**PHA**), Process Safety Management **(PSM), Environment, Health & Safety** Management, Process Risk Analysis, 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.

Course Program

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the workshop for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

Day 1:   *Sunday, 06th of July 2025*

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0900	***Introduction & Background***
0900 - 0930	***ISO 9000 & ISO 22000***

0930 – 0945	Break
0945 – 1030	**ISO 22000:2005**
1030 – 1100	**Food Safety Systems**
1100 - 1130	**Certification, Registration & Accreditation**
1130 – 1215	**ISO Definitions**
1215 – 1230	Break
1230 – 1330	**Manual Preparation**
1330 – 1420	**Installation**
1420 – 1430	**Recap**
1430	Lunch & End of Day One

Day 2: **Monday, 07th of July 2025**

0730 – 0830	**Installation Instructions**
0830 – 0900	**Your Food Safety Manual**
0900 - 0930	**Effective Communication**
0930 – 0945	Break
0945 – 1030	**Food Safety Procedures**
1030 – 1100	**Food Safety Manual**
1100 - 1130	**Purpose**
1130 - 1215	**Scope**
1215 – 1230	Break
1230 – 1330	**Relation to ISO 22000:2005**
1330 – 1420	**Our Company's Food Safety Management System**
1420 – 1430	**Recap**
1430	Lunch & End of Day Two

Day 3: **Tuesday, 08th of July 2025**

0730 – 0830	**Management Responsibility**
0830 – 0900	**Resource Management**
0900 - 0930	**Planning & Realization of Safe Products**
0930 – 0945	Break
0945 – 1030	**Validation, Verification & Improvement of the Food Safety Management**
1030 – 1100	**Food Safety Procedures**
1100 - 1215	**Document Control**
1215 – 1230	Break
1230 – 1330	**Food Safety Records**
1330 – 1420	**Management Responsibility**
1420 – 1430	**Recap**
1430	Lunch & End of Day Three

Day 4: **Wednesday, 09th of July 2025**

0730 – 0830	**Competence, Awareness & Training**
0830 – 0900	**Job Descriptions**
0900 - 0930	**Prerequisite Programs**
0930 – 0945	Break
0945 – 1030	**Hazard Analysis Preparation**
1030 – 1130	**Hazard Analysis**
1130 - 1215	**HACCP Plan Management**
1215 – 1230	Break

1230 – 1330	*Purchasing*
1330 – 1420	*Supplier Evaluation*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Four*

Day 5:   **Thursday, 10ᵗʰ of July 2025**

0730 – 0830	*Receiving & Inspection*
0830 – 0900	*Manufacturing*
0900 - 0930	*Identification, Labeling & Traceability*
0930 – 0945	*Break*
0945 – 1100	*Control of Monitoring & Measuring*
1100 – 1130	*Control of Potentiality Unsafe Food Product*
1130 - 1200	*Internal Audit & System Validation*
1200 - 1230	*Corrective Action*
1230 – 1245	*Break*
1245 – 1300	*Continuous Improvement*
1300 – 1315	*Course Conclusion*
1315 – 1415	*COMPETENCY EXAM*
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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