

## COURSE OVERVIEW HE1360 Food Regulation

### Course Title

Food Regulation

### Course Date/Venue

February 02-06, 2025/Business Meeting,  
Crowne Plaza Al Khobar, Al Khobar, KSA

### Course Reference

HE1360

### 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.***



Every nation needs an effective food legislation and food control service to promote a safe, honestly presented food supply and to protect consumers from contaminated, adulterated and spoiled foods. Generally, the food law is divided into two parts: a basic food act and regulations. The act itself sets out broad principles, while regulations contain detailed provisions. The principles or general provisions to be included in food law are primarily: basic purposes and scope, definitions of basic concepts, inspection, enforcement, biological and chemical contaminants, packaging and labeling, and procedures for the preparation and amendment of the regulations for implementation of the law. Food law is based on scientific studies. Harmonization of food law on the international level is a worldwide trend from the late twentieth century.



This course is designed to provide participants with a detailed and up-to-date overview of food regulation. It covers the structure of food law including regulation and food standards; the laws and regulations to prevent gross adulteration and contamination; the microbial contamination, hygienic practice and chemical and environmental contamination; the food additives and labeling; and the harmonization of food laws and regulations at the international level.



### Course Objectives

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

- Apply and gain an comprehensive knowledge on food regulation
- Discuss the structure of food law including food regulation and food standards
- Explain the laws and regulations to prevent gross adulteration and contamination
- Describe microbial contamination, hygienic practice and chemical and environmental contamination
- Discuss food additives, labeling and harmonization of food laws and regulations at the international level

### 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 consideration of food regulation for regulatory food employees.

### 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


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(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, Identifying the Ways of Commercial Fraud in Food, 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, 02<sup>nd</sup> of February 2025**

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	<b>PRE-TEST</b>
0830 – 0930	<b>Introduction to Food Regulation</b>
0930 – 0945	Break
0945 – 1115	<b>Introduction to Food Regulation (cont'd)</b>
1115 - 1215	<b>The Structure of Food Law</b>
1215 – 1230	Break
1230 – 1420	<b>The Structure of Food Law (cont'd)</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day One

**Day 2: Monday, 03<sup>rd</sup> of February 2025**

0730 – 0930	<b>Food Regulation – What Should be Regulated</b>
0930 – 0945	Break
0945 – 1115	<b>Food Regulation – What Should be Regulated (cont'd)</b>
1115 - 1215	<b>Food Standards</b>
1215 – 1230	Break
1230 – 1420	<b>Food Standards (cont'd)</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Two

**Day 3: Tuesday, 04<sup>th</sup> of February 2025**

0730 – 0930	<b>Laws &amp; Regulations to Prevent Gross Adulteration &amp; Contamination</b>
0930 – 0945	Break
0945 – 1115	<b>Laws &amp; Regulations to Prevent Gross Adulteration &amp; Contamination (cont'd)</b>
1115 - 1215	<b>Microbial Contamination &amp; Hygienic Practice</b>
1215 – 1230	Break
1230 – 1420	<b>Microbial Contamination &amp; Hygienic Practice (cont'd)</b>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Three

**Day 4: Wednesday, 05<sup>th</sup> of February 2025**

0730 – 0930	<b>Chemical &amp; Environmental Contamination</b>
0930 – 0945	Break
0945 – 1115	<b>Chemical &amp; Environmental Contamination (cont'd)</b>
1115 - 1215	<b>Food Additives</b>
1215 – 1230	Break

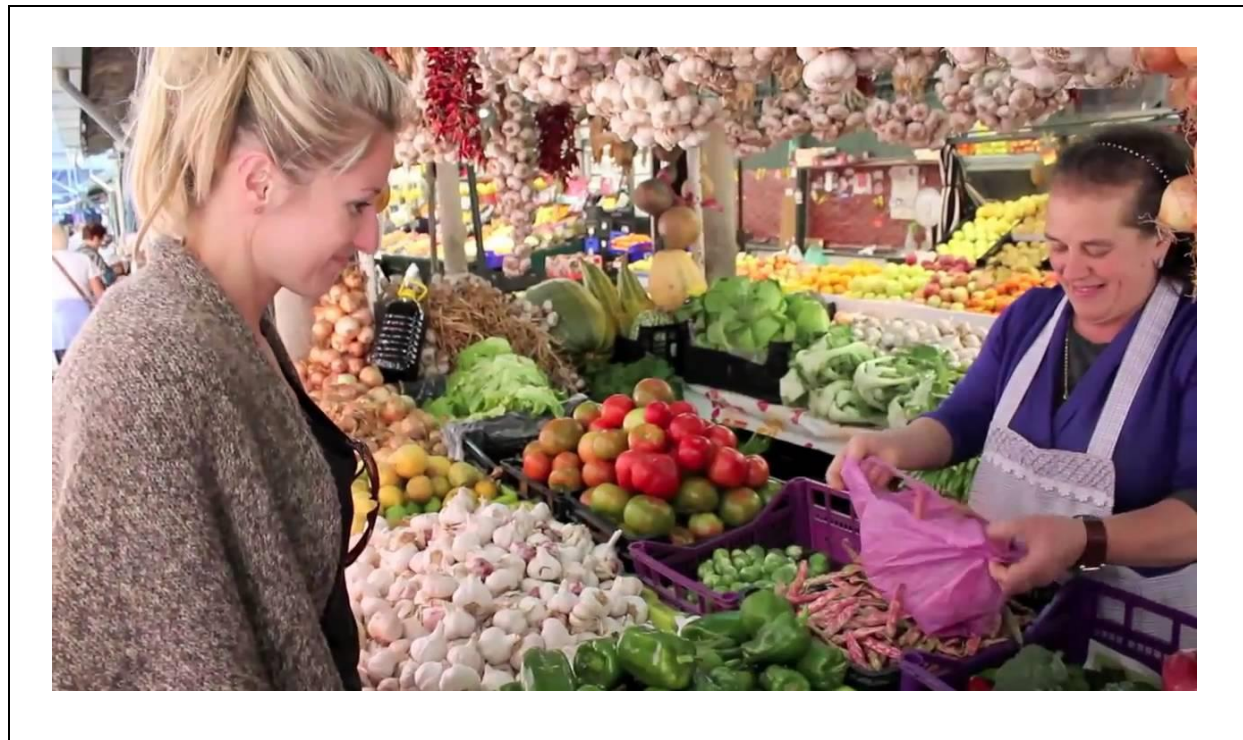
1230 – 1420	<i>Food Additives (cont'd)</i>
1420 – 1430	<i>Recap</i>
1430	<i>Lunch &amp; End of Day Four</i>

**Day 5: Thursday, 06<sup>th</sup> of February 2025**

0730 – 0930	<i>Labeling</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Labeling (cont'd)</i>
1100 – 1215	<i>Harmonization of Food Laws &amp; Regulations at the International Level</i>
1215 – 1230	<i>Break</i>
1230 – 1345	<i>Harmonization of Food Laws &amp; Regulations at the International Level (cont'd)</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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