COURSE OVERVIEW HE0754

Food Additives & Modern Ways of Food Processing

Course Title

Food Additives & Modern Ways of Food Processing

Course Date/Venue

August 24-28, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

Course Reference

HE0754

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 processing, to a large extent, embraces techniques of food preservation, as in addition to producing modified products spoilage is also reduced. The main distinction between preservation and processing lies in the fact that processing may be carried out solely for the purpose of extending product lines and variety and not necessarily to extend shelf life as in preservation. The production of soft drinks, fruit syrups, glazes, and some snack products among many others, are examples of "value-added" products produced primarily to provide convenience foods, increased profits and the enjoyment of the consumer. Methods of preservation used to extend shelf life include the removal of moisture, temperature control, pH control, use of chemical preservatives and irradiation.

Food Processing is a course that explains how the use of additives can preserve foods. The course also provides an overview of the processing technologies used for food preservation. This includes procedures that are commonly used to process and preserve food on a commercial basis. Other topics include packaging, thermal processing, chilling storage, freezing and irradiation.





















This course is designed to provide participants with a detailed and up-to-date overview of food additives and modern ways of food processing. It covers the improvement of food industry and the start of using food additives; the hidden and waylaid risks for the food additives, salts and sugars; the food inspection and the energy group, protection group, fibre group and milk group and its derivatives; the food pyramid; and the cases for food corruption that cause to use the food additives.

During this interactive course, participants will learn the food conservation and food Enumbers; the additives and the most dangerous additives that shall be avoided; the additive chemicals that are responsible for many diseases; the processing technologies, canning, dehydration, drying, extrusion and freezing; and the aseptic processing, thermal processing, irradiation, storage and distribution.

Course Objectives

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

- Apply and gain in-depth knowledge on food additives and modern ways of food processing
- Discuss food processing including the improvement of food industry and the start of using food additives
- Identify the hidden and waylaid risks for the food additives, salts and sugars
- Carryout food inspection and recognize the energy group, protection group, fibre group and milk group and its derivatives
- Describe the food pyramid and the cases for food corruption that cause to use the food additives
- Carryout food conservation and discuss food E-numbers
- Define terms in additives and recognize the most dangerous additives that shall be avoided
- Identify additive chemicals that are responsible for many diseases
- Recognize processing technologies, canning, dehydration, drying, extrusion and freezing
- Illustrate aseptic processing, thermal processing, irradiation, storage and distribution

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 people working in the food processing industry, including production, materials supply, and other industries which supply to the food processing industry. Newcomers to these industries, or people who have had no formal training, managers and professionals in areas such as operations, sales, marketing and other roles where a knowledge of food processing technologies would improve confidence and communication, with customers, suppliers and colleagues.

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: -



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.



British Accreditation Council (BAC)

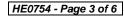
Haward Technology is accredited by the **British Accreditation Council** for **Independent Further and Higher Education** as an **International Centre**. BAC is the British accrediting body responsible for setting standards within independent further and higher education sector in the UK and overseas. 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. 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.

Training Methodology

All our Courses are including Hands-on Practical Sessions using equipment, Stateof-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

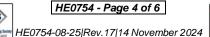
In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.





















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 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, 24th of August 2025

Sunday, 24" of August 2025
Registration & Coffee
Welcome & Introduction
PRE-TEST
Introduction to Food Processing
The Improvement of Food Industry & Start Using the Food Additives
Break
Identification
The Hidden & Waylaid Risks for the Food Additives
Break
Salts
Sugars
Recap
Lunch & End of Day One

Day 2: Monday, 25th of August 2025

0730 - 0800	Food Inspection
0800 - 0930	Energy Group: Carbohydrates, Fat
0930 - 0945	Break
0945 - 1030	Protection Group: Vitamins, Minerals, Salts
1030 - 1200	Fibre Group
1200 - 1215	Break
1215 - 1320	Milk Group & its Derivatives
1320 - 1420	Food Pyramid
1420 – 1430	Recap
1430	Lunch & End of Day Two

Day 3: Tuesday, 26th of August 2025

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0730 - 0800	Cases for Food Corruption that Cause to Use the Food Additives
0800 - 0930	Food Conservation
0930 - 0945	Break
0945 - 1030	What are the Food E-Numbers?
1030 - 1200	Terms in Additives
1200 – 1215	Break
1215 - 1320	The Most Dangerous Additives that should be Avoided
1320 - 1420	Additive Chemicals are Responsible for Many Diseases
1420 – 1420	Recap
1430	Lunch & End of Day Three























Day 4: Wednesday, 27th of August 2025

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0730 - 0800	Processing Technologies
0800 - 0930	Canning
0930 - 0945	Break
0945 - 1030	Dehydration & Drying
1030 - 1200	Extrusion
1200 - 1215	Break
1215 - 1320	Freezing
1320 - 1420	Aseptic Processing
1420 - 1430	Recap
1430	Lunch & End of Day Four

Day 5: Thursday, 28th of August 2025

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0730 - 0800	Packaging
0800 - 0930	Thermal Processing
0930 - 0945	Break
0945 - 1030	Irradiation
1030 - 1200	Storage
1200 - 1215	Break
1215 – 1400	Distribution
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

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











