



**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 E-numbers; 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: -

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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. 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, 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 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, 24<sup>th</sup> of August 2025**

0730 – 0800	<i>Registration &amp; Coffee</i>
0815 – 0815	<i>Welcome &amp; Introduction</i>
0815 – 0830	<b>PRE-TEST</b>
0830 – 0900	<b>Introduction to Food Processing</b>
0900 – 0915	<b>The Improvement of Food Industry &amp; Start Using the Food Additives</b>
0930 – 0945	<i>Break</i>
0945 – 1030	<b>Identification</b>
1030 – 1200	<b>The Hidden &amp; Waylaid Risks for the Food Additives</b>
1200 – 1215	<i>Break</i>
1215 – 1320	<b>Salts</b>
1320 – 1420	<b>Sugars</b>
1420 – 1430	<b>Recap</b>
1430	<i>Lunch &amp; End of Day One</i>

**Day 2: Monday, 25<sup>th</sup> of August 2025**

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

**Day 3: Tuesday, 26<sup>th</sup> of August 2025**

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



**Day 4: Wednesday, 27<sup>th</sup> of August 2025**

0730 – 0800	<b>Processing Technologies</b>
0800 - 0930	<b>Canning</b>
0930 – 0945	<i>Break</i>
0945 – 1030	<b>Dehydration &amp; Drying</b>
1030 – 1200	<b>Extrusion</b>
1200 – 1215	<i>Break</i>
1215 – 1320	<b>Freezing</b>
1320 - 1420	<b>Aseptic Processing</b>
1420 – 1430	<b>Recap</b>
1430	<i>Lunch &amp; End of Day Four</i>

**Day 5: Thursday, 28<sup>th</sup> of August 2025**

0730 – 0800	<b>Packaging</b>
0800 - 0930	<b>Thermal Processing</b>
0930 – 0945	<i>Break</i>
0945 – 1030	<b>Irradiation</b>
1030 - 1200	<b>Storage</b>
1200 – 1215	<i>Break</i>
1215 – 1400	<b>Distribution</b>
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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