Haward Technology Middle East

COURSE OVERVIEW HE0818
Certified HACCP Professional (CHP)
Food Hygiene & Food Safety Management
Level 4

Course Title
Certified HACCP Professional (CHP): Food Hygiene & Food Safety Management (Level 4)

Course Date/Venue
October 05-09, 2025/Umm Al Quwain Meeting Room, The Tower Plaza Hotel, Dubai, UAE

Course Reference
HE0818

**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.

The hazard analysis and critical control points (HACCP) system is responsible for food production processes, identifying danger sites during the food production process. This is conducted through continuous monitoring of the production process, and control of all production steps, in addition to setting strict laws to prevent any problems or dangers. The importance of the HACCP system lies on its ability in ensuring the safety of the food product, as the priorities of HACCP are to control the production process, reduce risks, and ensure the safety of food from pollutants of all kinds, such as: Microbiological, physical and chemical pollutants, and of course with the presence of a system that protects food from contamination, and limits.
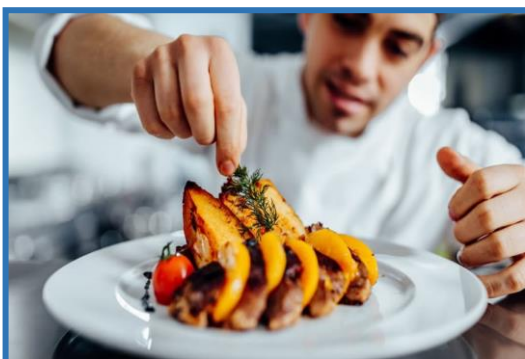
This program has been prepared to clarify and explain food safety for industries that require the presence of HACCP. The use of HACCP in some food industries became mandatory, in conjunction with other food protection programs. It is mandatory for the meat, poultry, seafood, and beverage industries, such as juices, while it is voluntary and not mandatory for the rest of the other food industries.

Course Objectives

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

- Get certified as a "*Certified HACCP Professional Level 4*"

- Explain and clarify the basics of food safety in detail as well as the practical applications and its requirements through the seven principles of HACCP system

- Recognize food safety system and its requirements (HACCP)

- Identify the seven principles or applications of HACCP covering conduct a hazard analysis, identify the critical control points, establish critical limits, monitoring critical control points (CCP), establish corrective action, verification and recordkeeping

- Apply the kitchen practices that include HACCP records and documents in catering establishments according to the categories specified in the Resolution of the General Manager No. 18 of 2020

- Determine the HACCP implementation practices in hypermarket facilities

- Identify the steps on how to properly write the standard operating procedure (SOPs) and how to determine the number of practices by activities

- Discuss the axis of supply chain integrity assurance including transportation and delivery

- Explain the axis of tracking and recovery and focus on how to apply it in the small food establishments

- Explain and clarify the compliance with the practice guides issued by the Food Safety Authority regarding the preparation of a food safety management system based on the analysis of hazards and Critical Control Point (CCP) to ensure the effectiveness and standardization of the acquired information

- Explain the 12 steps for implementing and maintaining the HACCP system and the number of steps needed to create the system to be ready for application

- Carryout the HACCP audit principles and the basic audit steps as well as the approved steps for auditing the HACCP system like the Certified HACCP Auditor

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 food hygiene and food safety management for professionals and specialists in the trade, transport and storage of food and basic materials for food preparation; workers in the field of kitchens and associated and service specialties in the field of food preparation; officials and specialists in food management and preparation; managers and supervisors of food preparation and storage in all its stages from the beginning to the final stages; food safety inspectors and auditors; engineers and officials of occupational safety, health and environmental protection; and managers and officials of hypermarkets, storage and distribution centers for foodstuffs.

Course Certificate(s)

(1) Internationally recognized Competency Certificates and Plastic Wallet Cards will be issued to participants who completed a minimum of 80% of the total tuition hours and successfully passed the exam at the end of the course. Successful candidate will be certified as a *"Certified HACCP Professional (CHP) Level 4"*. Certificates are valid for 5 years.

Recertification is FOC for a Lifetime.

Sample of Certificates

The following are samples of the certificates that will be awarded to course participants:-

(2) Official Transcript of Records will be provided to the successful delegates with the equivalent number of ANSI/IACET accredited Continuing Education Units (CEUs) earned during the course.

Haward Technology Middle East
Continuing Professional Development (HTME-CPD)

CEU Official Transcript of Records

TOR Issuance Date:	14-Nov-21
HTME No.	8667-2014-9020-2555
Participant Name:	Abdulsatar Al Otaibi

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE0727-IH	Certified HACCP Professional (CHP): Food Hygiene & Food Safety Management (Level 4)	November 10-14, 2021	32.5	3.25

Total No. of CEU's Earned as of TOR Issuance Date **3.25**

TRUE COPY

Jaryl Castillo
Academic Director

Haward Technology has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this approval, Haward Technology has demonstrated that it complies with the ANSI/IACET 1-2013 Standard which is widely recognized as the standard of good practice internationally. As a result of their Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for programs that qualify under the ANSI/IACET 1-2013 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 Association 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 is accredited by

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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 **0.8 CEUs** (Continuing Education Units) or **08 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 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 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, 05th of October 2025**

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	**PRE-TEST**
0830 – 0930	**Introduction to the Program & the Benefits of Applying the HACCP System in Restaurants & Food Factories**
0930 – 0945	Break
0945 – 1100	**Establishments & Services that Must Implement the Food Safety System**
1100 – 1230	**Implementing the HACCP System in Restaurants & Food Factories. The Requirements of the Food Safety System in Restaurants & Food Factories of All Kinds**
1230 – 1245	Break
1245 – 1300	**What are the Benefits of a Food Safety System in Restaurants & Food Factories?**
1300 – 1340	**HACCP System in Restaurants & Food Factories**
1340 - 1410	**Case Study**
1410 - 1420	**Videos**
1420 – 1430	**Recap**
1430	Lunch & End of Day One

Day 2: **Monday, 06th of October 2025**

0730 – 0830	**The Seven Principles & Applications of the Hazard Analysis & Critical Control Points System** First Principle: (Conduct a Hazard Analysis) ● Second Principle: Identify the Critical Control Points
0830 – 1030	**The Seven Principles & Applications of the Hazard Analysis & Critical Control Points System (cont'd)** Third Principle: Establish Critical Limits ● Fourth Principle: Monitoring Critical Control Points (CCP)
1030 – 1045	Break
1045 – 1230	**The Seven Principles & Applications of the Hazard Analysis & Critical Control Points System (cont'd)** Fifth Principle: (Establish Corrective Action) ● Sixth Principle: Verification
1230 – 1245	Break
1245 – 1400	**The Seven Principles & Applications of the Hazard Analysis & Critical Control Points System (cont'd)** Seventh Principle: Recordkeeping
1400 – 1410	**Case Study**
1410 - 1420	**Videos**
1420 – 1430	**Recap**
1430	Lunch & End of Day Two

Day 3:   **Tuesday, 07th of October 2025**

0730 – 0800	*Benefits of Food Safety System in Restaurants & Food Factories / HACCP System in Restaurants & Food Factories?*
0800 – 0900	*The Difference Between the HACCP System & the ISO 22000 System?*
0900 – 0915	*Break*
0915 – 1230	*Requirements for Applying & Granting HACCP Certification in Restaurants & Food Factories*
1230 – 1245	*Break*
1245 – 1350	*Implement the HACCP System in Restaurants, the Management of the Restaurant or Factory Must First Ensure that the Following Resources are Available* *Hazard Analysis ● Critical Control Point (CCP) ● Determination of Critical Limits ● Development of Monitoring Methods ● Establish Corrective Actions ● Develop a System for Review & Verification ● Documentation & Record Keeping System*
1350 - 1410	*Case Study*
1410 - 1420	*Videos*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Three*

Day 4:   **Wednesday, 08th of October 2025**

0730 – 0900	*Kitchen Practices: HACCP Records & Documents in Catering Establishments According to the Categories Specified in the Resolution of The General Manager No. 18 of 2020*
0900 – 0915	*Break*
0915 – 1100	*HACCP Implementation Practices in Hypermarket Facilities & Various Sales & Distribution Outlets*
1100 – 1230	*Steps on How to Properly Write Sops & How to Determine the Number of Practices by Activities*
1230 – 1245	*Break*
1245 – 1320	*The Axis of Supply Chain Integrity Assurance, Including Transportation & Delivery*
1320 – 1350	*The Axis of Traceability & Recovery & How to Apply it in the HACCP Small Food Establishments*
1350 - 1410	*Case Study*
1410 - 1420	*Videos*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Four*

Day 5:   **Thursday, 09th of October 2025**

0730 – 0930	*Compliance with the Practice Guides Issued by the Food Safety Authority Regarding the Preparation of a Food Safety Management System Based on Analyzing the Risks & Critical Control Points to Ensure the Effectiveness & Standardization of the Information Gained*
0930 – 0945	*Break*
0945 – 1030	*The 12 Steps for Implementing & Maintaining the HACCP System, Including the Necessary Steps to Create the System to be Ready for Application*

1030 – 1130	**Starting to Implement the HACCP System or Obtaining an ISO 22000 Certificate** *Form a Team of Food Safety & Identify the Resources Needed for Implementation ● Choosing a Specialized Consultant to Help you Determine All Requirements & Achieve those Requirements ● Preparing the Facility for External HACCP Audit or ISO 22000 Certification ● Preparing Food Safety Documents ● Audit Steps, Review Safety Programs & Read the Contents of the Final Report, & Knowing the Terms for Granting or Suspending the Certificate - Nonconformance Report (NCR)*
1130 – 1200	**Case Study**
1200 - 1230	**Videos**
1230 – 1245	*Break*
1245 - 1300	**12 Steps to Implement the HACCP System** *Gather a HACCP Team ● Specialists with Experience in Specific Fields ● Product Description in Full Detail ● Defining the Intended/Expected Use of the Product ● Create a Flow Chart that Provides an Accurate Representation of Each Step ● Perform On-Site Confirmation of the Flowchart ● Perform a Risk Assessment for Each Process ● Identify Critical Control Points (CCPS) ● Setting Critical Limits & Developing Processes ● Monitoring the Critical Control Points (CCPS) & Process Development ● Establish Pre-Planned Corrective Actions ● Establish Verification Procedures to Determine if the HACCP System is Working*
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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