COURSE OVERVIEW HE1770
Certified Food Safety

Course Title
Certified Food Safety

Course Date/Venue
Session 1: May 26-30, 2025/Glasshouse Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE
Session 2: November 16-20, 2025/Tamra Meeting Room, Al Bandar Rotana Creek, Dubai UAE

Course Reference
HE1770

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.

This course is designed to provide participants with a detailed and up-to-date overview of Certified Food Safety. It covers the importance of food safety; the foodborne illness, regulatory frameworks and standards; the principles of hazard analysis and critical control points (HACCP); the food microbiology, microorganism and types of foodborne pathogens; the factors affecting microbial growth in food and control measures to prevent microbial contamination; the foodborne hazards and contamination source; the prevention and control measures and cross-contamination prevention techniques; the good manufacturing practices (GMP), personal hygiene and sanitation practices; and the documentation and record-keeping for GMP compliance.

Further, the course will discuss the sanitation, cleaning procedures, cleaning methods and techniques for food processing equipment; the food safety management systems; the internal audits and inspections for system compliance; the food safety hazard analysis and step-by-step process for developing a HACCP plan; setting up monitoring and verification procedure and developing corrective action plans; the allergen management, food defense and crisis management; and supplier management, traceability, pest control and facility security.

During this interactive course, participants will learn the effective training program; the food safety auditing, audit preparation, conducting audit, corrective actions and follow up on audit findings; the food safety regulations and compliance, food safety culture, food safety communication and documentation; the food safety risk assessment and management; the risk mitigation strategies, preventive controls, monitoring systems and continuous risk evaluation; and the food safety compliance auditing, reporting and follow-up on audit findings.

Course Objectives

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

- Apply and gain an in-depth knowledge on food safety

- Discuss the importance of food safety including foodborne illness, regulatory frameworks and standards and principles of hazard analysis and critical control points (HACCP)

- Identify food microbiology, microorganism, types of foodborne pathogens, factors affecting microbial growth in food and control measures to prevent microbial contamination

- Recognize foodborne hazards and contamination sources as well as apply prevention and control measures and cross-contamination prevention techniques

- Carryout good manufacturing practices (GMP), personal hygiene, sanitation practices, documentation and record-keeping for GMP compliance

- Employ sanitation, cleaning procedures and cleaning methods and techniques for food processing equipment

- Recognize food safety management systems and apply internal audits and inspections for system compliance

- Implement food safety hazard analysis, step-by-step process for developing a HACCP plan, setting up monitoring and verification procedure and developing corrective action plans

- Apply allergen management, food defense and crisis management, supplier management and traceability and pest control and facility security

- Develop effective training programs and apply food safety auditing, audit preparation, conducting audit and corrective actions and follow up on audit findings

- Implement food safety regulations and compliance, food safety culture, food safety communication and documentation

- Carryout food safety risk assessment and management, risk mitigation strategies, preventive controls, monitoring systems and continuous risk evaluation

- Apply food safety compliance auditing and reporting and follow-up on audit findings

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 safety for HSE professionals, managers, public health officials, food inspectors, health inspectors, environmental inspectors and ISO 22000 auditors.

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. Certificates are valid for 5 years.

Recertification is FOC for a Lifetime.

Sample Certificates

The following are samples of the certificates that will be awarded to course participants:-
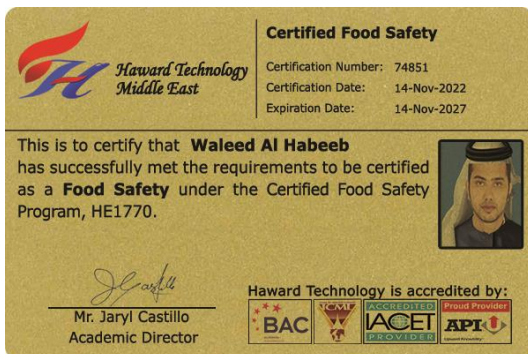
(2) Official Transcript of Records will be provided to the successful delegates with the equivalent number of ANSI/IACET accredited Continuing Education Units (CEUs) earned during the course.

Haward Technology Middle East

Continuing Professional Development (HTME-CPD)

CEU Official Transcript of Records

TOR Issuance Date:	14-Nov-22
HTME No.	74851
Participant Name:	Waleed Al Habeeb

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE1770	Certified Food Safety	November 10-14, 2022	30	3.0

Total No. of CEU's Earned as of TOR Issuance Date 3.0

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

P.O. Box 26070, Abu Dhabi, United Arab Emirates | Tel.: +971 2 3091 714 | E-mail: info@haward.org | Website: www.haward.org

Certificate Accreditations

Certificates are accredited by the following international accreditation organizations: -

- **BAC** 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.

- **IACET** 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 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 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:

Mr. Douglas Robinson is currently the **President** of **DSR Consulting**. He is a **Facilitator** and **Consultant** of **Food & Beverage** with over **30 years** of experience in industry. His wide experience and expertise cover **Food and Safety Management**, **Hazard Analysis of Critical Control Points** (**HACCP**), **Food Hygiene**, **Food Sampling**, **Food Risk Analysis** Quality Management, ISO Standards, **Microbiology** and **Food & Pharmaceutical** Technology. He is a **Registered Assessor of Food & Beverage** and Quality Management.

Mr. Robinson facilitated in-house skills development programmes in a lot of companies worldwide and has extensive consulting experience in both public and private sectors with knowledge assessments and practical workplace assessments on **food & beverage**, **HACCP**, **microbiology**, **Food & Pharmaceutical** technology, **food safety** and quality, manufacturing principles, systems, production and project management.

During his long career life, Mr. Robinson worked for many International companies such as **Tiger Foods Brands**, **National Foods**, **Premier Foods**, **Unilever**, **Nestle's**, **SAB Miller**, **Mondi Manufacturing**, **Mondi Forests**, **Masonite Africa**, **Frame** etc.

Mr. Robinson has a **Master** degree in **Business Administration** (**MBA**) from the **University of Durban-Westville**, a **Bachelor** degree with **Honors** in **Business Management** and **Administration** and **Diplomas** in **Medical Technology**, **Marketing Management**, **Business Management** and **Project Management** from the **University of Rhodesia** and from the **Damelin Management School** respectively. Further, he is a **Certified Instructor/Trainer**, a **Certified Trainer/Assessor** by the **Institute of Leadership & Management** (**ILM**), an active member of international professional affiliations and delivered innumerable trainings, courses, workshops and seminars globally.

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 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

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	**PRE-TEST**
0830 – 0930	***Introduction to Food Safety & its Importance*** *Overview of the Certified Food Safety Course • Understanding Foodborne Illnesses & their Impact on Public Health • Regulatory Frameworks & Standards for Food Safety • Principles of Hazard Analysis & Critical Control Points (HACCP)*
0930 – 0945	*Break*
0945 – 1100	***Food Microbiology*** *Introduction to Microorganisms & their Role in Food Contamination • Types of Foodborne Pathogens & their Characteristics • Factors Affecting Microbial Growth in Food • Control Measures to Prevent Microbial Contamination*
1100 – 1230	***Foodborne Hazards & Contamination Sources*** *Identification of Physical, Chemical & Biological Hazards in Food • Common Sources of Food Contamination • Prevention & Control Measures for Different Types of Hazards • Cross-Contamination Prevention Techniques*
1230 – 1245	*Break*
1245 – 1420	***Good Manufacturing Practices (GMP)*** *Overview of GMP & its Significance in Food Safety • GMP Requirements for Facility Design & Maintenance • Personal Hygiene & Sanitation Practices • Documentation & Record-Keeping for GMP Compliance*
1420 – 1430	***Recap***
1430	*Lunch & End of Day One*

Day 2

0730 – 0930	***Sanitation & Cleaning Procedures*** *Importance of Effective Sanitation in Preventing Food Contamination • Cleaning Methods & Techniques for Food Processing Equipment • Sanitizing Agents & their Proper Use • Developing & Implementing Sanitation Programs*
0930 – 0945	*Break*
0945 – 1100	***Food Safety Management Systems*** *Introduction to Different Food Safety Management Systems (e.g., ISO 22000, FSSC 22000) • Requirements & Implementation Guidelines for Food Safety Management Systems • Internal Audits & Inspections for System Compliance • Continuous Improvement & Corrective Action Processes*
1100 – 1230	***Food Safety Hazards Analysis*** *Conducting a Thorough Hazard Analysis • Identifying Potential Hazards at Each Stage of the Food Production Process • Determining Critical Control Points (CCPs) & Preventive Measures • Establishing Critical Limits & Monitoring Procedures*
1230 – 1245	*Break*
1245 – 1420	***HACCP Plan Development*** *Step-by-Step Process for Developing a HACCP Plan • Creating a HACCP team & Assigning Responsibilities • Setting up Monitoring & Verification Procedures • Developing Corrective Action Plans*
1420 – 1430	***Recap***
1430	*Lunch & End of Day Two*

Day 3

0730 – 0930	**Allergen Management** Understanding Common Food Allergens & their Impact on Allergic Individuals • Allergen Labeling Requirements • Preventing Cross-Contact & Cross-Contamination of Allergens • Training & Communication Strategies for Allergen Management
0930 – 0945	Break
0945 – 1100	**Food Defense & Crisis Management** Recognizing Potential Food Defense Threats & Vulnerabilities • Developing a Food Defense Plan • Crisis Management & Emergency Response Procedures • Communication Strategies During Food Safety Incidents
1100 – 1230	**Supplier Management & Traceability** Ensuring Food Safety in the Supply Chain • Supplier Evaluation & Approval Processes • Establishing Traceability Systems • Product Recall Procedures & Traceability Exercises
1230 – 1245	Break
1245 – 1420	**Pest Control & Facility Security** Developing Pest Control Programs • Identifying Common Pests & Signs of Infestation • Integrated Pest Management (IPM) Strategies • Facility Security Measures to Prevent Unauthorized Access
1420 – 1430	**Recap**
1430	Lunch & End of Day Three

Day 4

0730 – 0930	**Food Safety Training & Employee Awareness** Importance of Food Safety Training for Employees • Developing Effective Training Programs • Communication & Reinforcement of Food Safety Practices • Assessing Employee Understanding & Compliance
0930 – 0945	Break
0945 – 1100	**Food Safety Auditing** Introduction to Food Safety Audits • Internal & External Audit Processes • Audit Preparation & Conducting Audits • Corrective Actions & Follow-up on Audit Findings
1100 – 1230	**Food Safety Regulations & Compliance** Overview of Food Safety Regulations & Legal Requirements • Understanding Labeling & Packaging Regulations • Compliance with International Food Safety Standards • Keeping up-to-Date with Regulatory Changes
1230 – 1245	Break
1245 – 1420	**Food Safety Culture** Building a Strong Food Safety Culture Within an Organization • Leadership and Management Commitment to Food Safety • Employee Engagement & Empowerment • Continuous Improvement and Learning Culture
1420 – 1430	**Recap**
1430	Lunch & End of Day Four

Day 5

0730 – 0930	**Food Safety Communication & Documentation** Effective Communication Strategies for Food Safety Information • Developing Clear and Concise Procedures & Work Instructions • Document Control & Record-Keeping Practices • Importance of Accurate & Accessible Documentation
0930 – 0945	Break

0945 – 1100	**Food Safety Risk Assessment & Management** *Conducting Risk Assessments in Food Production Processes • Risk Mitigation Strategies • Implementing Preventive Controls & Monitoring Systems • Continuous Risk Evaluation & Management*
1100 – 1200	**Food Safety Compliance Auditing** *Overview of Regulatory Compliance Auditing • Auditing Techniques & Best Practices • Ensuring Compliance with Food Safety Regulations & Standards • Reporting & Follow-up on Audit Findings*
1200 – 1215	*Break*
1215 – 1300	**Food Safety Program Review & Wrap-Up** *Review of Key Concepts & Topics Covered Throughout the Course • Assessing Personal Learning & Knowledge Gained • Q&A Session & Addressing Participant Queries • Final Examination or Assessment*
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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