COURSE OVERVIEW HE0383
Food Quality & Labelling

Course Title
Food Quality & Labelling

Course Date/Venue
January 12-16, 2025/Business Meeting, Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference
HE0383

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 design to provide participants with a good working knowledge of Food Quality and Labelling. It covers the basic labeling requirement and exemption; product naming; the ingredients declaration including allergen labelling; and the quantitative ingredient declaration (QUID) including the date, storage, use and origin marking.

During this interactive course, participants will learn to recognize the EC regulation on nutrition and health claims; analyze GM, organic and product specific labeling and nutrition labeling; and employ the proper nutrition labeling, price indications, trade mark, health/identification mark and information sourcing.

Course Objectives

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

- Apply and gain a working knowledge on food quality and labelling
- Discuss the basic labeling requirement and exemptions and product naming
- Identify the ingredients declaration including allergen labelling
- Explain the quantitative ingredient declaration (QUID) including the date, storage, use and origin marking
- Recognize the EC Regulation on Nutrition and Health Claims
- Analyze GM, organic and product specific labeling and nutrition labeling
- Employ the proper nutrition labeling, price indications, trade mark, health/identification mark and information sourcing

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 quality and labelling 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.

Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

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.

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.

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, 12ᵗʰ of January 2025*

0730 – 0800	*Registration and Coffee*
0800 – 0815	*Welcome and Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0930	***Basic Labelling Requirements & Exemptions***
0930 – 0945	*Break*

0945 – 1100	*Product Naming*
1100 – 1230	*Ingredients Declaration including Allergen Labelling*
1230 – 1245	*Break*
1245 – 1430	*Quantitative Ingredient Declaration (QUID)*
1420 – 1430	*Recap*
1430	*Lunch & End of Day One*

Day 2:   *Monday, 13th of January 2025*

0730 – 0930	*Date, Storage, Use & Origin Marking*
0930 – 0945	*Break*
0945 – 1100	*Date, Storage, Use & Origin Marking (cont'd)*
1100 – 1230	*Claims & Descriptions*
1230 – 1245	*Break*
1245 – 1420	*Claims & Descriptions (cont'd)*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Two*

Day 3:   *Tuesday, 14th of January 2025*

0730 – 0930	*The EC Regulation on Nutrition & Health Claims*
0930 – 0945	*Break*
0945 – 1100	*The EC Regulation on Nutrition & Health Claims (cont'd)*
1100 – 1230	*GM, Organic & Product Specific Labelling*
1230 – 1245	*Break*
1245 – 1420	*GM, Organic & Product Specific Labelling (cont'd)*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Two*

Day 4:   *Wednesday, 15th of January 2025*

0730 – 0930	*Nutrition Labelling*
0930 – 0945	*Break*
0945 – 1100	*Nutrition Labelling (cont'd)*
1100 – 1230	*Quantity & Lot Marking*
1230 – 1245	*Break*
1245 – 1420	*Quantity & Lot Marking (cont'd)*
1420 – 1430	*Recap*
1430	*Lunch & End of Day Two*

Day 5:   **Thursday, 16ᵗʰ of January 2025**

0730 – 0930	*Price Indications, Trade Marks & Health/Identification Marks*
0930 – 0945	*Break*
0945 – 1100	*Price Indications, Trade Marks & Health/Identification Marks (cont'd)*
1100 – 1230	*Information Sourcing*
1230 – 1245	*Break*
1245 – 1345	*Information Sourcing (cont'd)*
1345 – 1400	*Course Conclusion*
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:-
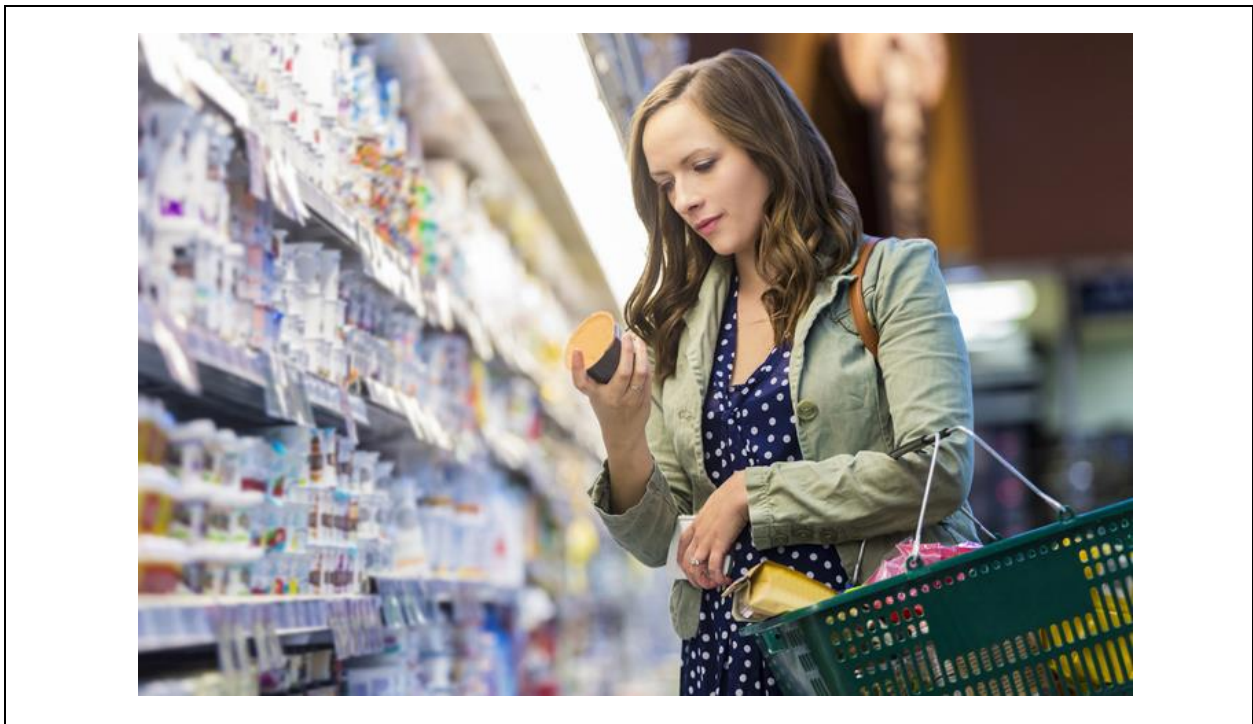
Course Coordinator

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