

**COURSE OVERVIEW HE0723(KF4)**  
**Effective Food Hygiene & Food Safety**

**Course Title**

Effective Food Hygiene & Food Safety

**Course Date/Venue**

Session 1: June 29-July 03, 2025/Tamra Meeting Room, Al Bandar Rotana Creek, Dubai UAE

Session 2: November 10-14, 2025/Glasshouse Meeting Room, Grand Millennium Al Wahda Hotel, Abu Dhabi, UAE



**Course Reference**

HE0723(KF4)



**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 delegates with a detailed and up-to-date overview of food safety and monitoring. It covers the proper techniques to handle the food and maintain food hygiene effectively in order to minimize the chances of food contamination or food poisoning; the basics of food hygiene and food safety; and the microbiological hazards including its effects on food poisoning and its controls.



During this interactive course, participants will learn how to control and prevent contamination through best food hygiene practices, safe temperatures and storage; and how to control food safety hazards at critical control points using HACCP based food safety management system.

## Course Objectives

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

- Apply and gain an in-depth knowledge on effective food hygiene and food safety
- Handle the food and maintain food hygiene effectively in order to minimize the chances of food contamination or food poisoning
- Recognize basics of food hygiene and food safety
- Explain what is microbiological hazards, its effects on food poisoning and its controls
- Discuss how to control and prevent contamination through best food hygiene practices and safe temperatures and storage
- Identify how to control food safety hazards at critical control points using a HACCP based food safety management system

### 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 and monitoring training for all food handlers, stewarding staff and any person involved directly with food-related job such as caterer, cook etc.

## 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 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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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.

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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.

### 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. Yousef Al-Mashni, PhD, MSc, BSc, is a Senior Health, Safety & Environment (HSE) Consultant with over 35 years of medical and practical experience. His wide expertise covers Certified First Aid Training, HAZOP, Safety, Health, Environmental & Quality Management (SHEQ) Food Hygiene and HACCP, Food Safety, Food Poisoning, Lock Out/Tag Out, First Aid & CPR, Firefighting, and Fire Safety. Further, he is also well-versed in the areas of Medical Laboratory Quality Management (ISO 15189), Medical Laboratory Auditing, ISO 15489, Lab Safety & Health, Infection Control, Internal Quality Control for Microbiologists, Good Laboratory Practice (GLP), Analytical Techniques, Biochemical, Hematological, Parasitological, Biochemical, Microbiological & Serological Analysis of Clinical Specimens, Helminth Ova & Salmonella in Waste Water & Sludge, Microbiological Aspects & Analysis of Wastewater, Microbiology of Wetlands, Microbiological Indoor Air Quality, Entrococcus, Pseudomonas & Aeromonas, Sulfate Reducing Bacteria, Fluorescence Microscopy, Planktology of Ambient Environment, Oral, Medical & Diagnostic Microbiology and Oral & Dental Hygiene. He is currently the Deputy Principal & Chief Technical Instructor of UNRWA wherein he is responsible in developing and managing operations at the college/centre including building workshops and laboratories capacity, curriculum development and introducing new courses.**

During his long career life, Dr. Yousef worked for many international companies handling key positions such as ICDL Centre **Manager, Deputy Principal, Chief Technical Instructor, Acting Principal, Laboratory Supervisor, Technical Instructor, Technical & Vocational Instructor, Senior Medical Laboratory Technician and Medical Laboratory Technician.**

Dr. Yousef has a **PhD degree in Natural Health Sciences** from the **University of Florida (USA), Master degree in Clinical Microbiology and Bachelor degree with Honours in Microbiology.** Further, he has **Diploma** in Vocational Education (**UNRWA & UNESCO**) and received several **certifications** like **ICDL** and **Training of Trainers (TOT)** in **Cambridge University (England).** He is a **Certified Internal Verifier/Assessor/Trainer** by the **Institute of Leadership & Management (ILM), a Certified Instructor/Trainer** and an active member of **Jordan Medical Laboratories Society, Technical Accreditation Committee of Medical Laboratories (Jordan Institution & Metrology)** and the **Technical Accreditation Committee for Granting ISO 15189 Certificate.** Furthermore, he has also published numerous technical papers and books including **Medical & Diagnostic Microbiology, Practical Competencies in Medical Laboratory Technology, Safety in Medical Laboratory Science and Quality Control in Medical Laboratory Science** just to name a few.

**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**

0730 – 0800	<i>Registration &amp; Coffee</i>
0815 – 0815	<i>Welcome &amp; Introduction</i>
0815 – 0830	<b>PRE-TEST</b>
0830 – 0930	<b><i>Introduction to Food Hygiene &amp; Safety</i></b> <i>Common Terms Used in Food Safety and Hygiene How they Relate to Food that has been Prepared and Served</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<b><i>Introduction to Food Hygiene &amp; Safety (cont'd)</i></b> <i>Common Terms Used in Food Safety and Hygiene How they Relate to Food that has been Prepared and Served (cont'd)</i>
1030 – 1200	<b><i>Food Safety Hazards &amp; Contamination</i></b> <i>Exploring Food Safety Hazards • How They Rise</i>
1200 – 1215	<i>Break</i>
1215 – 1420	<b><i>Food Safety Hazards &amp; Contamination (cont'd)</i></b> <i>Consider How they Can be Prevented and Controlled</i>
1420 – 1430	<b>Recap</b>
1430	<i>Lunch &amp; End of Day One</i>

**Day 2**

0730 – 0930	<b><i>Food Preservation, Storage &amp; Temperature Control</i></b> <i>How to Preserve Food</i>
0930 – 0945	<i>Break</i>
0945 – 1030	<b><i>Food Preservation, Storage &amp; Temperature Control (cont'd)</i></b> <i>How to Preserve Food (cont'd)</i>
1030 – 1200	<b><i>Food Preservation, Storage &amp; Temperature Control (cont'd)</i></b> <i>Appropriate Storage</i>
1200 – 1215	<i>Break</i>
1215 – 1320	<b><i>Food Preservation, Storage &amp; Temperature Control (cont'd)</i></b> <i>Temperature Controls</i>
1420 – 1430	<b>Recap</b>
1430	<i>Lunch &amp; End of Day Two</i>

**Day 3**

0730 – 0930	<b>Personal Hygiene</b> <i>Why Personal Hygiene is so Important When Working with Food</i>
0930 – 0945	Break
0945 – 1200	<b>Personal Hygiene (cont'd)</b> <i>Why Personal Hygiene is so Important When Working with Food (cont'd)</i>
1200 – 1215	Break
1215 – 1320	<b>Personal Hygiene (cont'd)</b> <i>Hand Washing to Legal Requirements</i>
1320 - 1420	<b>Personal Hygiene (cont'd)</b> <i>Hand Washing to Legal Requirements (cont'd)</i>
1420 – 1420	<b>Recap</b>
1430	Lunch & End of Day Three

**Day 4**

0730 – 0930	<b>Hygienic Premises &amp; Equipment</b> <i>Maintaining Clean, Pest-Free Conditions in Premises and Equipment</i>
0930 – 0945	Break
0945 – 1030	<b>Hygienic Premises &amp; Equipment (cont'd)</b> <i>Maintaining Clean, Pest-Free Conditions in Premises and Equipment (cont'd)</i>
1030 – 1200	<b>Hygienic Premises &amp; Equipment (cont'd)</b> <i>Maintaining Clean, Pest-Free Conditions in Premises and Equipment (cont'd)</i>
1200 – 1215	Break
1215 – 1420	<b>Hygienic Premises &amp; Equipment (cont'd)</b> <i>Maintaining Clean, Pest-Free Conditions in Premises and Equipment (cont'd)</i>
1420 – 1430	<b>Recap</b>
1430	Lunch & End of Day Four

**Day 5**

0730 – 0800	<b>Hazards Analysis &amp; Critical Control Point (HACCP)</b> <i>General Understanding of Food Safety Management System based on HACCP</i>
0930 – 0945	Break
0945 – 1030	<b>Hazards Analysis &amp; Critical Control Point (HACCP)</b> <i>General Understanding of Food Safety Management System based on HACCP (cont'd)</i>
1030 - 1200	<b>Hazards Analysis &amp; Critical Control Point (HACCP) (cont'd)</b> <i>What it Involves</i>
1200 – 1215	Break
1215 – 1400	<b>Hazards Analysis &amp; Critical Control Point (HACCP) (cont'd)</b> <i>What it Involves (cont'd)</i>
1400 – 1415	<b>POST-TEST</b>
1415 – 1430	<i>Presentation of Course Certificates</i>
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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