COURSE OVERVIEW HE0927
Practical Sampling Techniques for Food Supply Chain

Course Title
Practical Sampling Techniques for Food Supply Chain

Course Date/Venue
October 19-23, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

Course Reference
HE0927

Course Duration/Credits
Five days/3.0 CEUs/30 PDHs

Course Description

This practical and highly-interactive course includes practical sessions and exercises where participants will be introduced to various sampling techniques. Practical sessions will be performed in order to apply the theory learnt in the class.

Food sampling is a process used to check that a food is safe and that it does not contain harmful contaminants, or that it contains only permitted additives at acceptable levels, or that it contains the right levels of key ingredients and its label declarations are correct, or to know the levels of nutrients present.

A food sample is carried out by subjecting the product to physical analysis. Analysis may be undertaken by or on behalf of a manufacturer regarding their own product, or for official food law enforcement or control purposes, or for research or public information.

The purpose of this course is to present the theory and practical application of biological sampling in the food processing chain from farm through to processing plant. The course will cover basics of food safety, introduction to common organisms associated with food spoilage and poisoning including bacteria, fungus and moulds, introduction to sampling theory, explanation of how microorganisms move through the food chain and practical sampling techniques.

Course Objectives

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

- Apply systematic biological sampling techniques for food supply chain
- Discuss the common microorganisms associated with food spoilage and poisoning
- Analyze the bacteriology of water, milk and food samplers and differentiate the hygiene for food handlers and food samplers
- Develop the basic sampling theory applied to food and beverages as well as the sampling protocol to food samplers
- Recognize the preparation of sampling media and tools
- Present the challenges for organic farming as well as the sampling techniques such as feed samples, meat (poultry and red meat), milk, egg, etc

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 significant aspects and considerations of practical sampling techniques for food supply chain for all food control specialists, scientists, researchers, laboratory staff and anyone involved in food sampling.

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, 19th of October 2025***

0730 – 0800	*Registration & Coffee*
0800 – 0815	*Welcome & Introduction*
0815 – 0830	***PRE-TEST***
0830 – 0915	***Introduction to Food Hygiene***
0915 – 0930	*Break*
0930 – 1015	***Introduction to Food Processing Cycle from Farm to Table***
1015 – 1100	***Common Microorganisms Associated with Food Spoilage and Poisoning***
1100 - 1145	***Bacteriology of Water, Milk, Food and Air***
1145 – 1215	***Hygiene for Food Handlers and Food Samplers***
1215 – 1230	*Break*
1230 – 1315	***Basic Sampling Theory***
1315 - 1400	***Sampling Theory Applied to Food and Beverages***
1400 – 1420	***Sampling Protocol for Food Samplers***
1420 - 1430	***Recap***
1430	*Lunch & End of Day One*

Day 2: ***Monday, 20th of October 2025***

0730 – 0930	***Preparation of Sampling Media and Tools***
0930 – 0945	*Break*
0945 – 1100	***Cleaning, Sanitation and Pest Control in Food Supply Chain***
1100 – 1215	***Challenges for Organic Farming***
1215 – 1230	*Break*
1230 – 1420	***Sampling Techniques*** *Feed Samples ● Meat (Poultry and Red Meat) ● Milk ● Eggs ● Hygiene in Abattoirs and Slaughterhouses ● Hygiene in Poultry Farms (Broiler Chickens and Layers) ● Little Samples for Poultry and Dairy ● Faecal Samples ● Water Samples (Washing Water, Drinking Water, Grey Water from Food Processing Plants)*
1420 - 1430	***Recap***
1430	*Lunch & End of Day Two*

Day 3: ***Tuesday, 21st of October 2025***

0730 – 0930	***Practical Sampling in the Field***
0930 – 0945	*Break*
0945 – 1100	***Practical Sampling in the Field (cont'd)***
1100 – 1215	***Practical Sampling in the Field (cont'd)***
1215 – 1230	*Break*
1230 – 1420	***Practical Sampling in the Field (cont'd)***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Three*

Day 4:	Wednesday, 22nd of October 2025
0730 – 0930	***Practical Sampling in the Field (cont'd)***
0930 – 0945	*Break*
0945 – 1100	***Practical Sampling in the Field (cont'd)***
1100 – 1215	***Practical Sampling in the Field (cont'd)***
1215 – 1230	*Break*
1230 – 1420	***Practical Sampling in the Field (cont'd)***
1420 - 1430	***Recap***
1430	*Lunch & End of Day Four*

Day 5:	Thursday, 23rd of October 2025
0730 – 0830	***Review of Theory and Practice***
0830 – 0930	***Discussion of Practical Problems Encountered in the Field Work***
0930 – 0945	*Break*
0945 – 1100	***Documentation of Lessons Learned***
1100 – 1215	***Best Practice for Food Sampling***
1215 – 1230	*Break*
1230 – 1335	***Personal Action Plan for Food Samplers***
1335 - 1400	***Course Conclusion***
1400 – 1415	***POST-TEST***
1415 – 1430	*Presentation of Course Certificates*
1430	*Lunch & End of Course*

Practical Sessions/Site Visit

Course Coordinator

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