

COURSE OVERVIEW HE0629

Food Safety Certification for Managers, Chefs and Supervisors

Course Title

Food Safety Certification for Managers, Chefs and Supervisors

Course Date/Venue

May 04-08, 2025/Boardroom 1, Elite Byblos Hotel Al Barsha, Sheikh Zayed Road, Dubai, UAE

Course Reference

HE0629



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 food safety. It covers the food safety, critical control points, regulation and inspection; the biohazards, foodborne disease and food spoilage; the bacteria, common foodborne illness, viruses and parasites; and the contaminants comprising of biological contamination, chemical contamination and physical contamination.

During this interactive course, participants will learn the preservation and temperature control; the employee health and hygiene covering common hazards, skin, hair, mouth, nose and throat, employee sickness, hand washing, clothing, perfume and jewelry; purchasing, receiving and storing of foods; the importance and difference of cleaning and sanitizing; the pest control including its prevention and eradication; the facility design covering the building design, equipment, floors, walls and ceilings; and the HACCP System and hazard analysis control point.

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 program
- Discuss food safety as well as its critical control points, regulation and inspection
- Explain biohazards, foodborne disease and food spoilage covering bacteria, common foodborn illnesses, viruses and parasites
- Identify contaminants comprising of biological contamination, chemical contamination and physical contamination
- Determine preservation and temperature control as well as employee health and hygiene covering common hazards, skin, hair, mouth, nose and throat, employee sickness, hand washing, clothing, perfume and jewelry
- Purchase, receive and store foods as well as recognize the importance and difference of cleaning and sanitizing
- Employ pest control and its prevention and eradication
- Review faculty design covering the building design, equipment, floors, walls and ceilings
- Carryout HACCP System and hazard analysis control point

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 all managers, supervisors and chefs working in any branch of the food industry.

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)

(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 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 * CEUs * Haward Technology * CEUs * Haward Technology * CEUs * Haward Technology *



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

CEUs
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CEU Official Transcript of Records

TOR Issuance Date: 14-Nov-19
HTME No. 8667-2014-9020-2555
Participant Name: Abdulsatar Al Otaibi

Program Ref.	Program Title	Program Date	No. of Contact Hours	CEU's
HE0629	Food Safety Certification for Managers, Chefs and Supervisors	November 10-14, 2019	30	3.0

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

TRUE COPY


 Maricel De Guzman
 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


Certificates are accredited by the following international accreditation organizations:-

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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.

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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.

Course Fee

US\$ 5,500 per Delegate + **VAT**. This rate includes Participants Pack (Folder, Manual, Hand-outs, etc.), 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)

Subject to availability, one of the following instructors will conduct the course:-



Dr. Rawda El-Sheikh, PhD, MSc, BSc, is a **Medical Laboratory & Food Expert** and a **Senior Health, Safety & Environment (HSE) Consultant**. She is well-versed in the areas of **HACCP, Food Sampling, Food Safety & Management, LIMS, Analytical Laboratory Management, Laboratory Equipment, Quality Control, Laboratory Accreditation, Laboratory Auditing, Biological Monitoring, Statistical Analysis of Laboratory Data, Analytical Chemistry, Toxicology Surveillance, Occupational Safety and Health, Food Safety Management**. She is also an expert in **Quality Management, Nutrition Promotion, Food Hygiene, Industrial Hygiene, Oilfield Safety Programs and Risk Assessment, Job Safety Analysis (JSA)**. Presently, she is the **Professor in Public Health & Industrial Medicine of Al-Azhar University** and a **Certified Consultant** and a **Registered Trainer for Food Safety and Occupational Health & Safety Trainer** of various International oilfield companies.

Dr. El-Sheikh is a **Certified Lead Auditor for ISO 22000:2005, OHSAS 18001:2007, ISO 14001:2004** from the International Registered of Certified Auditors (IRCA, UK), **Certified Safety Manager/Trainer, HAZWOPER Training Specialist (HTS)** and **Safety Planning Specialist** from the National Association of Safety Professional (NASP, USA) as well as a **Registered Food Safety Trainer** from the National Environmental Health Association (NEHA, USA) and **Authorized OSHA Trainer for Construction** and for **General Safety** from the **OSHA Training Institute, USA**. She is also an **International Member** and an **Authorized & Approved Trainer of OSHA, NEBOSH, CIEH, ICOH, IASP, IEMA, IOSH and APHA**. Further, her vast professional experience includes facilitating **occupational, health, safety** and the **environment** aspects and continuous delivery of numerous training courses in coordination between World Health Organization (WHO) and Ministry of Health & Population. She has been the **Lecturer** in Public Health & Industrial Medicine and **Demonstrator** of Occupational Health & Industrial Medicine for various Universities as well as the **Public Health Trainer** for International Non-Governmental Organizations (NGOs), the **Consulting Editor at the Journal of Psychology (USA)** and **Field & Central Supervisor** for the Ministry of Health.

Dr. El-Sheikh has a **Doctor of Medicine (MD) in Occupational Health & Industrial Medicine**, has a **Master degree in Occupational Medicine (MSc)**, a **Bachelor degree in Medicine & Surgery (MBBCh)** and a **Diploma Certificate in Total Quality Management** from the **American University**. Further, she is a **Certified Instructor/Trainer, a Certified Internal Verifier/Assessor/Trainer** by the **Institute of Leadership & Management (ILM)**, an **Approved Food Safety Person in Charge (Level 1-4)** by **Dubai Municipality (DM)** and has participated in various international conferences and **published numerous papers and journals** globally.



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, 04th of May 2025

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	PRE-TEST
0830 – 0930	Introduction to Food Safety What is Food • Critical Control Points • Regulation and Inspection
0930 – 0945	Break
0945 – 1100	Biohazards, Foodborne Disease, Food Spoilage What is a Biohazard • Bacteria
1100 – 1230	Biohazards, Foodborne Disease, Food Spoilage (cont'd) Common Foodborn Illnesses • Viruses and Parasites
1230 – 1245	Break
1245 – 1420	Biohazards, Foodborne Disease, Food Spoilage (cont'd) Foodborne Disease • Food Spoilage
1420 – 1430	Recap
1430	Lunch & End of Day One

Day 2: Monday, 05th of May 2025

0730 – 0900	Contaminants Biological Contamination • Chemical Contaminations
0900 – 0915	Break
0915 – 1100	Contaminants (cont'd) Physical Contamination
1100 – 1230	Preservation
1230 – 1245	Break
1245 – 1420	Temperature Control
1420 – 1430	Recap
1430	Lunch & End of Day Two

Day 3 Tuesday, 06th of May 2025

0730 – 0930	Employee Health & Hygiene Common Hazards • Skin, Hair, Mouth, Nose and Throat
0930 – 0945	Break
0945 – 1100	Employee Health & Hygiene (cont'd) Employee Sickness • Hand Washing • Clothing, Perfume and Jewelry
1100 – 1215	Purchasing and Receiving
1215 – 1230	Break
1230 – 1420	Storing of Foods Storage
1420 – 1430	Recap
1430	Lunch & End of Day Three



Day 4: Wednesday, 07th of May 2025

0730 – 0930	Cleaning & Sanitizing <i>How to Clean and Sanitize • The Importance of Cleaning and Sanitizing</i>
0930 - 0945	Break
0945 – 1100	Cleaning & Sanitizing (cont'd) <i>The Difference between Cleaning and Sanitizing</i>
1100 – 1215	Pest Control <i>Pest Control • Prevention</i>
1215 – 1230	Break
1230 - 1420	Pest Control (cont'd) <i>Eradication</i>
1420 – 1430	Recap
1430	Lunch & End of Day Four

Day 5: Thursday, 08th of May 2025

0730 – 0930	Facility Design <i>Building Design • Equipment</i>
0930 - 0945	Break
0945 – 1100	Facility Design <i>Floors, Walls and Ceilings</i>
1100 – 1215	The HACCP System <i>Hazard Analysis Control Point</i>
1215 – 1230	Break
1230 - 1300	The HACCP System (cont'd) <i>Hazard Analysis Control Point (cont'd)</i>
1300 – 1515	Course Conclusion
1315 - 1415	COMPETENCY EXAM
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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