

€ TRAINING

Food Safety Hygiene and HACCP



25 - 29 May 2025
Dubai (UAE)



Food Safety Hygiene and HACCP

REF: S2386 DATE: 25 - 29 May 2025 Venue: Dubai (UAE) - Fee: 5310 Euro

Introduction:

This training program is designed to prepare participants for the certification exam only.

This training program provides comprehensive education and skills development for individuals engaged in various roles within the food sector. Through it, participants gain vital knowledge and competencies to ensure compliance with regulations, maintain high standards of food safety, and contribute to the overall quality and integrity of food products and services.

Program Objectives:

By the end of this program, participants will be able to:

- Understand the fundamental principles of food safety and hygiene.
- Comprehend the concept and importance of Hazard Analysis and Critical Control Points HACCP.
- Identify potential food safety hazards and apply risk assessment techniques.
- Develop and implement a HACCP plan tailored to specific food-related businesses.
- Prepare for the certification exam.

Targeted Audience:

- Food industry professionals, including chefs, cooks, and kitchen staff.
- Food service workers in restaurants, cafes, and catering businesses.
- Quality assurance and food safety managers.
- Regulatory compliance officers in the food industry.
- Personnel involved in food handling, preparation, and distribution processes.

Program Outline:

Unit 1:

Food Safety and Hygiene Fundamentals:

- Introduction to Food Safety and Hygiene.

- Foodborne Illnesses and their Impact.
- Microorganisms and Food Contamination.
- Personal Hygiene and Sanitation Practices.
- Safe Food Handling and Storage.

Unit 2:

Principles of HACCP:

- Introduction to HACCP and its Significance.
- HACCP Principles and Pre-requisites.
- Identifying Food Safety Hazards.
- Determining Critical Control Points CCPs.
- Establishing Critical Limits and Monitoring Procedures.

Unit 3:

Developing a HACCP Plan:

- How to create a HACCP Team.
- Methods of Conducting a Hazard Analysis.
- Establishing Critical Control Point Plans.
- Developing Monitoring and Corrective Action Procedures.
- Verification and Documentation methods.

Unit 4:

Implementing HACCP in Food Businesses:

- How to integrate HACCP into Daily Operations.
- HACCP Plan Maintenance and Review.
- Regulatory Compliance and Reporting.

Unit 5:



Certification Exam Preparation:

- Overview of the Certification Exam Structure.
- Key Topics and Areas of Focus for the Exam.
- Sample Questions and their Potential Answers.
- Resources and Materials for Effective Exam Preparation.

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