

HEALTH, SAFETY & ENVIRONMENT

IMS Auditing, Hazard Analysis & Incident Investigation

5 Days

This unique course introduces the principles of integrated management systems; Quality, Health, Safety & Environment, all related risks and controls, how to manage all elements in an interactive integrated professional manner, and how to establish, implement, audit and improve workplace management systems as one balanced equation.

IOSH Managing and Safely and Working Safely

5 Days

This course is accredited by the institute of Occupational Safety & Health in the UK IOSH. It is designed for generic managers (not only to safety managers), to train them how to manage their job and people safely, it includes moral, societal, legal and financial arguments of safety, basics of health and safety management systems and environmental awareness, the course is concluded by taking an exam and only those who pass get the certificate from IOSH.

NEBOSH International Certificate: Exam Preparation Course:

11 Days

The course is designed to provide professional academic and applied health & safety education for safety professionals, it covers the basics of health & safety management systems from an international perspective and the main topics of applied health and safety, the course is mainly about getting certified after passing the exam of the UK board of health and safety. The course is accredited by the National Examination Board of Safety & Health in the UK.

Qualitative Risk Assessment and Hazard Control

2 Days

The course covers the basic steps of health and safety hazard identification, risk assessment and prevention/mitigation planning and implementation.

OHSAS 18001 OHS Management System

5 Days

The course introduces the concepts of microbiological food risk metrics and risk analysis, it addresses the principles of risk management, risk assessment and risk communication from policy makers perspective, based on the outlines provided by FAO, WHO and ICMSF.

4Dimension

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Food Safety Management/HACCP CIEH Level 3 & 4

5 Days

This course provides the foundation of Food Safety Management System and the basics of the HACCP (Hazard Analysis & Critical Control Point) principles based on the Codex requirement, the course is concluded by an assignment that participants have to do successfully in order to get the certificate. Basics of food safety hazards and control and the implementation of HACCP in catering are covered thoroughly. This course is accredited by CIEH in the UK.

Food Sampling for Catering & Food Control Authorities

3 Days

The course provides basic knowledge of food safety hazards, food shipments inspection, roles of inspectors at entry points, microbiological food sampling plans, food sampling collection techniques and communication with central analytical labs.

Food Safety Management System Auditing (ISO 22000/HACCP)

5 Days

The course addresses the foundations of international food safety management system ISO 22000, PAS 220 and HACCP, it covers the main steps of the management system auditing process and provides knowledge and practice of the

Food Borne Outbreak Investigation & Epidemiology

3 Days

The course covers thoroughly food safety and hygiene hazards and controls, basics of emergency response and management of food borne outbreak and food poisoning emergencies, basics of investigation, epidemiological analysis and hypothesis formation that help identifying the root cause of food borne outbreaks incidents.

Food Premises Risk Based Inspection

5 Days

The course addresses thoroughly the main food hazard categories, risk assessment and control plans, basics of food premises inspections, check lists, risk based perspectives, roles and responsibilities of inspectors and the competencies needed, the basics of writing food safety premises inspection reports are covered and practiced well.

Food Risk Analysis & Risk Based Metrics

5 Days

The course introduces the concepts of microbiological food risk metrics and risk analysis, it addresses the principles of risk management, risk assessment and risk communication from policy makers perspective, based on the outlines provided by FAO, WHO and ICMSF.

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MORE FOOD COURSES:

Title of the training program	عنوان البرنامج التدريبي
Advanced Food Safety & Hygiene	برنامج تدريبي في سلامة الأغذية (مستوى متقدم)
HACCP level 3 in catering CIEH	نظام تحليل المخاطر و التحكم في النقاط الحرجة (الهاسب) لقطاع خدمات الغذاء
Food Safety for Managers level 4 (catering) CIEH	نظم إدارة سلامة الأغذية للمديرين في قطاع خدمات الغذاء
Food Sampling for food inspectors	أساليب أخذ عينات الغذاء لمفتشي الأغذية
Food Risk Analysis for Food Control Authorities	نظم تحليل المخاطر للعاملين في مجال الرقابة على الأغذية
Food Risk Based Inspection	أساليب التفتيش على الأغذية المبني على تحليل المخاطر
Food borne Outbreak Incidents Investigation	دراسة أساليب التحقيق في حوادث التسمم الغذائي
Basics of Food Safety for Food Handlers (one day)	أساسيات سلامة الغذاء للعاملين في مجال خدمات الغذاء (يوم واحد)
Food Microbiological Risk Assessment	تقييم المخاطر الميكروبيولوجية في سلامة الأغذية
Food Safety Management System Auditing (Based on ISO 22000 & PAS 220)	التدقيق في نظم إدارة سلامة الأغذية (بناء على أيزو ٢٢٠٠٠ و بنوده)
Food Safety Leadership for Managers	المهارت القيادية لمديرين و مشرفين سلامة الأغذية
Behavior Based Food Safety & Food Safety Culture	دراسة تطوير ثقافة سلامة الأغذية المبني على السلوك للعاملين في مجال الأغذية
International Code of practice for Food Hygiene (CAC/RCP)	التوصيات الدولية لسلامة الأغذية المبني على الكودكس و اشتراطات منظمة الصحة العالمية
Food Safety & HACCP for Oil & Gas Industries (OGP guidelines)	نظم سلامة الأغذية و الهاسب للعاملين في قطاع البترول و الغاز
Health & Safety for Food inspectors & HORECA industries	الصحة و السلامة المهنية للمفتشين و العاملين في مجال سلامة الأغذية

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TRAINER: DR. WESSAM ATIF



Dr Wessam has over 15 years' experience on different HSE and Food Safety training such as IOSH Managing Safely, NEBOSH International General Certificate, Qualitative Risk Assessment and Hazard Control, Food Safety Management / HACCP CIEH Level 3 & 4, Food Sampling for Catering & Food Control Authorities, Food Borne Outbreak Investigation & Epidemiology,

Food Safety Management System Auditing (ISO22000/HACCP), NEHA Certified Professional Food Safety Manager, Food Risk Analysis & Risk based Metrics, Food Premises Risk Based Inspection, OHSAS 18001 OHS Management System, IMS Auditing, Hazard Analysis & Incident Investigation.

Dr Wessam has worked on different countries in the UK, Middle East and Asia. He is currently working as DL Tutor on Global Health Policy in London School of Hygiene & Tropical Medicine, UK. He is an Instructor for Occupational & Environmental Health & Safety Management Systems as well as Food Safety & Hygiene Management Systems. Dr Wessam has also worked as QHSE/ Food Safety Advisor at Schlumberger.

Qualifications:

- PhD Candidate (Public Health) London School of Hygiene & Tropical Medicine UK
- Master of Occupational & Environmental Medicine
- Bachelor of Internal Medicine & General Surgery
- International Diploma of Occupational Safety and Health / British Safety Council – UK
- Cambridge International Diploma for Teachers & Trainers – Cambridge University UK
- NEBOSH (National Examination Board of Occupational Safety and Health)
- International General Certificate – UK

Membership of Scientific Bodies:

- Graduate Member of the Institution of Occupational Safety and Health
- Independent lead instructor – International HACCP Alliance USA / Texas
- A&M Univ.
- Registered OHSAS (18001) Auditor: IRCA
- NEBOSH IGC lead tutor/practical assessor
- NEHA Registered Food Safety and HACCP Manager Trainer
- Authorized OHS, Food Safety & HACCP Trainer – CIEH UK
- IOSH Authorized Trainer (Managing & Working Safely)