

# COURSE OVERVIEW HE1079(SF2) Techniques for Inspection of Feed and Animal Food

### **Course Title**

Techniques for Inspection of Feed and Animal Food

(30 PDHs)

### Course Date/Venue

January 12-16, 2025/Business Meeting, Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference HE1079(SF2)

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 techniques of feed and animal food inspection. It covers methods of sampling for laboratory analysis; the standard specifications for feedstocks, feed additives, processed feed and integrated feed; the legal procedures for inspection of feed.

Further, the course will also discuss the problems of feed and processed fodder and how to reduce damage to feed including handling and storage; feed contaminants and types; and the fungal toxins and their derivatives.

During this interactive course, participants will learn to determine the harmful effects of contaminants associated with fodder and its components on the performance and health of animals and humans; and monitor the permissible limits of contaminants in feeds and their components according to different constitutions.



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## Course Objectives

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

- Apply and gain systematic techniques on feed and animal food inspection
- Apply proper methods of sampling for laboratory analysis
- Recognize the standard specifications for feedstocks, feed additives, processed feed and integrated feed
- Employ the legal procedures for inspection of feed
- Handle problems of feed and processed fodder and how to reduce damage to feed including handling and storage
- Recognize feed contaminants and types including fungal toxins and their derivatives
- Determine the harmful effects of contaminants associated with fodder and its components on the performance and health of animals and humans
- Monitor the permissible limits of contaminants in feeds and their components according to different constitutions

## Exclusive Smart Training Kit - H-STK®



Participants of this course will receive the exclusive "Haward Smart Training Kit" (**H-STK**<sup>®</sup>). The **H-STK**<sup>®</sup> 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 systematic techniques of feed and animal food inspection for chemists, chemical engineers, agriculture engineers, pesticides producers, traders and transporters as well as HSE engineers and managers.

#### Training Methodology

All our Courses are including **Hands-on Practical Sessions** using equipment, State-ofthe-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.



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## 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 set by BAC.

## Course Fee

**US\$ 5,500** per Delegate + **VAT**. This rate includes H-STK<sup>®</sup> (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.





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## 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, 12 <sup>th</sup> of January 2025
0730 - 0800	Registration & Coffee
0800 - 0815	Welcome & Introduction
0815 - 0830	PRE-TEST
0830 - 0900	Methods of Sampling for Laboratory Analysis
0930 - 0945	Break
0945 – 1130	Methods of Sampling for Laboratory Analysis (cont'd)
1130 – 1230	Methods of Sampling for Laboratory Analysis (cont'd)







1230 – 1245	Break
1245 – 1420	Methods of Sampling for Laboratory Analysis (cont'd)
1420 – 1430	Recap
1430	Lunch & End of Day One

Day 2:	Monday, 13 <sup>th</sup> of January 2025
0730 - 0930	Standard Specifications for Feedstocks, Feed Additives, Processed Feed &
	Integrated Feed
0930 - 0945	Break
0945 - 1130	Standard Specifications for Feedstocks, Feed Additives, Processed Feed &
	Integrated Feed (cont'd)
1130 – 1230	Legal Procedures for Inspection of Feed
1230 - 1245	Break
1245 - 1420	Legal Procedures for Inspection of Feed (cont'd)
1420 – 1430	Recap
1430	Lunch & End of Day Two

Day 3:	Tuesday, 14 <sup>th</sup> of January 2025
0730 - 0930	Problems of Feed & Processed Fodder and How to Reduce Damage to Feed
	(Handling and Storage)
0930 - 0945	Break
0945 - 1130	Problems of Feed & Processed Fodder and How to Reduce Damage to Feed
	(Handling and Storage) (cont'd)
1130 – 1230	Feed Contaminants & Types
1230 - 1245	Break
1245 - 1420	Feed Contaminants & Types (cont'd)
1420 - 1430	Recap
1430	Lunch & End of Day Two

Day 4:	Wednesday 15 <sup>th</sup> of January 2025
0730 - 0930	Fungal Toxins and their Derivatives
0930 - 0945	Break
0945 - 1130	Fungal Toxins and their Derivatives (cont'd)
1130 - 1230	Determining the Harmful Effects of Contaminants Associated with Fodder
	and its Components on the Performance and Health of Animals & Humans
1230 – 1245	Break
1245 - 1420	Determining the Harmful Effects of Contaminants Associated with Fodder
	and its Components on the Performance and Health of Animals & Humans
	(cont'd)
1420 – 1430	Recap
1430	Lunch & End of Day Two

Day 5:	Thursday, 16 <sup>th</sup> of January 2025
0730 - 0930	Permissible Limits of Contaminants in Feeds and their Components According to Different Constitutions
0930 - 0945	Break
0945 - 1130	Permissible Limits of Contaminants in Feeds and their Components
	According to Different Constitutions (cont'd)
1130 - 1230	Permissible Limits of Contaminants in Feeds and their Components
	According to Different Constitutions (cont'd)



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1230 – 1245	Break
1245 - 1345	Permissible Limits of Contaminants in Feeds and their Components
	According to Different Constitutions (cont'd)
1345 – 1400	Course Conclusion
1400 – 1415	POST-TEST
1415 - 1430	Presentation of Course Certificates
1430	Lunch & End of Course

# **Practical Sessions**

This practical and highly-interactive course includes the following real-life case studies:-



<u>Course Coordinator</u> Mari Nakintu, Tel: +971 2 30 91 714, Email: <u>mari1@haward.org</u>





