

Objective	To train and qualify participants through a variety of specialized courses aimed at raising food safety awareness and protecting public health.
Target Group	Students and graduates of the Faculties of Veterinary Medicine, Agriculture, and Home Economics.
Course Content	<ol style="list-style-type: none"> <li>1. Fundamentals of PRPs (Prerequisite Programs), GHP (Good Hygiene Practices), and GMP (Good Manufacturing Practices).</li> <li>2. Procedures for inspecting and receiving all types of food items.</li> <li>3. Principles of HACCP (Hazard Analysis and Critical Control Points) and how to develop a HACCP plan.</li> <li>4. Food microbiology.</li> <li>5. Conducting food safety audits: tools, techniques, and report writing.</li> <li>6. Awareness of ISO 22000:2005 food safety management systems</li> <li>7. Practical training on system implementation and monitoring within kitchen operations.</li> </ol>
Duration	4 weeks total: 6 days of theoretical training and 2 days of hands-on practical training
Trainers	Certified and specialized instructors in the field of food safety.
Certification	63 accredited training hours certified by ELARABY Hospital

For registration or further information  
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## Food Safety Course

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