

A U C E
American University
For Continuing Education

Subject: International Professional Diploma in Food Safety and Quality Factsheet (Egypt and Turkey)

Number of Hours: 200 Total Hours in Egypt

40 Hours Cross Training Programme in Turkey

Duration: 9 Months

A. Diploma Overview:

International Professional Diploma in Food Safety is a joint programme between Egypt and Turkey, in collaboration between AHDO, Konya Food and Agriculture University, BioPheroPoint and several collaborations with both Egyptian and Turkish Universities, Institutions and Food and Beverages establishments.

B. Diploma Methodology:

AHDO International Professional Diploma provides both interactive theoretical and practical guidance and intensive qualifications in the Food Safety and Quality field.

Theoretical Curriculum:

In Egypt,

- 1. Subject one: Introduction to Food and Food Technology:
 - 1.1. Food Processing
 - 1.1.1. Heat Preserved Foods
 - 1.1.2. Dairy Products
 - 1.2. Food Chemistry
 - 1.3. Food Spoilage and Preservation
 - 1.3.1. Food Spoilage
 - 1.3.2. Common Food Spoilage Bacteria
 - 1.3.3. Food Preservation
 - 1.4. Novel Food Technology
- 2. Subject two: Applied Food and Water Microbiology Laboratory Food Analysis at (QCAP)
- 3. Subject three: Introduction to Food Hygiene
 - 3.1. Food Hygiene
 - 3.2. Food Poisoning
 - 3.3. Food Safety Hazards
 - 3.3.1. Microbial Hazard
 - 3.3.2. Chemical Hazard
 - 3.3.3. Physical Hazard
 - 3.3.4. Allergenic Hazard and Food Intolerance
 - 3.4. New Food Safety Issues
- 4. Subject four: Food Safety Legislation
 - 4.1. Introduction
 - 4.2. Local Legislation
 - 4.3. Regional Legislation
 - 4.4. International Legislation
- 5. Subject five: Food Safety Management Systems (1)
 - 5.1. HACCP the Process Approach
 - 5.2. HACCP the Product Approach
- 6. Subject six: Food Safety Management Systems (2)
 - 6.1. ISO 22000:2018
 - 6.2. GFSI
 - FSSC 22000
 - BRC
 - IFS
 - QFSI



Quality Control Co.









SWISS Objectively True Nexus BCieavo

















- GLOBALG.A.P.
- Halal
- 7. Subject seven: Integrated Pest Management
- 8. Subject eight: Total Quality Management
- 9. Subject nine: Supportive Courses:
 - 9.1. AHDO Basic Award in Effective Communication skills
 - 9.2. AHDO Basic Award in TOT skills
- 10. Subject ten: Scientific Thinking
- 11. Subject eleven: English Language, Professional CV writing and Email Etiquette (Placement test will take place at the registration Phase)

In Turkey,

- 12. Subject twelve: Food Safety Applications in Turkey
 - 12.1. Turkish Food Safety Policies and Legislation
 - 12.2. Turkish Food Safety Application

Practical Field Visits:

In Egypt,

- Food Safety audits and consultation in manufacturers, food and beverages establishments and retailers
- Applied Food and Water Microbiology Laboratory Food Analysis at (QCAP)

In Turkey,

- Field visits on Food Safety application in manufacturers, food and beverages establishments and retailers
- Field visits on Food Safety application in Laboratories
- For non-residents/international students, practical training in Egypt and Turkey requires students existence on spot otherwise equivalent practical hours will be calculated and will be required from each student at his residency.

Graduation Project:

A 20 Hours case study on Food Safety and Quality

General Notes:

- > The Diploma is divided into 2 semesters in Egypt with one month break between the two semesters, and with one-month cross training programme in Egypt or one full week in Turkey.
- Diploma total training hours including the cross training in turkey is 240 hours:
 - 200 training hours in Egypt
 - 40 hours training programme in Turkey
- All training handouts are to be provided to students
- Diploma Language is both in English and Arabic, However English language perfection is not a must
- Printed Handouts and Exams are in English Language
- Food Safety and Quality Diploma Success Certificate is issued by:
 - AHDO Arab Health and Development Organization, Egypt
 - And Accredited by:
 - o Konya Food and Agriculture University, Konya, Turkey
 - o BioPheroPoint (biological control lab) Konya, Turkey
 - Central Laboratory of Residue Analysis of Pesticides and Heavy Metals in Food (QCAP), Egypt



























- American University in Maryland for Continuing Education (AUCL) –upon request, paid by student-
- > For Cross training in Turkey:
 - Each student must pass with success:
 - Studying programme in Egypt
 - o English Programme included in the Diploma
 - o Interview process
 - o Prepare Visa (MZ Visa Office) Paid by the student -
 - o Book round-trip Tickets Paid by the student -
 - Study, Accommodation and Certificate are covered by AHDO success partners in Turkey

C. Diploma Attendance:

- For Theoretical Lectures in Egypt, online and offline attendance is available
- Minimum of 75% of attendance is required
- Accepted Excuse is 25% of the studying day in case of emergency only -

D. Diploma Assessment:

Food Safety Diploma Success Certificate is based on the diploma attendance, success in exams; written and oral, performance at the practical visits and graduation project evaluation as per the following scale:

- Theoretical Lectures weight: 40%
- Soft Skills Lectures weight: 10%
- English Language weight: 10%
- Egyptian Practical Visits weight: 10%
- Cross Training Programme in Turkey or Egypt wight is: 10%
- Graduation Project weight is: 20%
- Evaluation Methods are based on each Module Tutor, as:
 - Interaction
 - o Group Discussion
 - o Case Studies
 - o Projects and Research
 - o Online written Exams
 - o Oral Exams
- Success point is from 70% for each Subject
- Incase of not passing Exams success point of each subject:
 - o Retaking the exam is after 2 weeks
 - After paying retaking fees out of EGP 500 / USD 50

E. Diploma Fees:

In Egypt,

- 1. Application Fees:
 - EGP 450 (Nonrefundable) (For Egypt Residents)
 - USD 50 (Nonrefundable) (For non-residents)
- $\ \ 2. \ \, \text{English Placement test fees:}$
 - EGP 200 (For Egypt Residents)
 - USD 30 (For non-residents)
- 3. Diploma Fees:
 - EGP 24300 including studying materials and breaks. (For Egypt Residents)
 - 1st Patch Special offer is:
 - 20% discount for Fresh Graduates (Up to Last 2 Years and Last year Students) to be of total EGP 19450.
 - 10% discount for Non-Fresh Graduates
 To be total of EGP 21850
 - USD 2250 including studying materials and breaks. (For non-residents).



























- 1st Patch Special offer is:
 - 20% discount for Fresh Graduates (Up to Last 2 Years and Senior Students) to be of total USD 1800.
 - 10% discount for Non-Fresh Graduates
 To be total of USD 2025.
- 4. Instalments option is available
- 5. AHDO Trainees/ Alumni are privileged extra 10% discount
- 6. AHDO Success Partners are privileged extra 10% discount

In Turkey,

- Study, Accommodation and Certificate are covered by AHDO success partners in Turkey
- Visa and round-trip tickets are paid by the student

F. Scholarships:

- 1. Partially Funded Scholarship, by AHDO Success Partners
 - o Konya Food and Agriculture University, Konya, Turkey
 - o BioPheroPoint (biological control lab) Konya, Turkey

Includes: (Study, Accommodation and Certificate) for free

- Visa and round-trip tickets are paid by the student
- 2. Fully Funded Scholarship by AHDO
 - \circ $\,$ Visa and round-trip tickets are covered by AHDO for outstanding students during the study in Egypt

G. Withdrawals, cancellations, and refund policy:

- Prior to first day of the Diploma Program: 90% refund of total diploma fees
 - After first Lecture of the Diploma Program:

80% refund of total diploma fees

- After second lecture of the Diploma Program: 60% refund of total diploma fees
- After third Lecture of the Diploma Program: no refund is available

H. Who should attend:

- > Education level requirement:
 - University/institute Bachelor or Diploma graduates
 - Last year students

However, the following studies are recommended:

- Veterinary Medicine
- Science
- Pharmacy
- Education
- Agriculture
- Tourism
- Other related high studies level
- > Relevant Work Experience as:
 - Food Safety Managers or supervisors or already working in the food manufacturing, catering, and retailing
 - Staff working in competent authorities or enforcement; for example, National Food Safety Authorities and/or Environmental Health Officers, or other related food and agricultural authorities
 - Staff in diagnostic or food microbiology, chemical laboratories

I. Registration and Application Online Form:

Registration to the Diploma requires filling an application form with fee of 450 EGP. Student required Documents:

- Application form
- Copy of the national ID / Passport for non-residents
- · Personal Photos























- Updated CV
- Graduation Certificate
- Military completion certificate if applicable
- Application Fees Receipt
- Motivation Letter
- Signed Factsheet

J. What is next:

- AHDO International Professional Diploma in Integrated Pest Management (IPM)
- AHDO International Professional Diploma in Health and Nutrition
- AHDO International Professional Diploma in Environment and Sustainability
- AHDO International Professional Diploma in Occupational Health and Safety

Highfield HABC-UK AHDO approved training center number: 14616