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**Course Name**

# Techniques of Laboratory Testing and Food Inspection

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**Sector Name**

Health, Safety and Environment

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## Techniques of Laboratory Testing and Food Inspection

### Course Introduction

#### Laboratory food

Laboratory food testing or food safety inspection is the process of ensuring food safety and quality in all aspects, including medical, through random sampling or specific quantities of food at manufacturing, distribution, or storage facilities. It involves specialized laboratories and control mechanisms to ensure compliance with standards and specifications. The random samples are taken using various methods to determine their quality according to several systems, including visual, chemical, microbiological tests, and others.

Laboratory tests are also conducted to check for genetically modified foods, which are linked to numerous diseases, especially cancers. These tests also consider issues related to experimentation, potential contamination, and secondary effects, as well as various standards that affect food quality, including environmental, industrial, health, consumer, and quality standards.

## Techniques of Laboratory Testing and Food Inspection

### Target Audience

- ✓ Production managers in food institutions.
- ✓ Quality control employees.
- ✓ Individuals involved in preparing reports on food product quality.
- ✓ Public health and community health workers.

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## Techniques of Laboratory Testing and Food Inspection

### Learning Objectives

- ✓ Understand the elements of laboratory testing and food inspection, and sampling methods.
- ✓ Identify the types of laboratory tests according to the type and nature of food and international standards.
- ✓ Learn about the tools used in various laboratory tests.
- ✓ Recognize the risks associated with poor food quality and the risk factors in the spread of foodborne diseases and epidemics.
- ✓ Understand the long-term health impacts of low-quality processed foods on human health and the risks of certain materials used in their production.

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## Techniques of Laboratory Testing and Food Inspection

### Course Outline

#### ✓ DAY 01

##### **Introduction to Laboratory Testing and Food Inspection**

- ✓ Overview of food safety and quality assurance
- ✓ The importance of laboratory testing in food safety

##### **Principles of Laboratory Testing**

- ✓ Types of laboratory tests (microbiological, chemical, physical)
- ✓ Sampling techniques and protocols
- ✓ Calibration and maintenance of laboratory equipment

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## Techniques of Laboratory Testing and Food Inspection

### Course Outline

#### ✓ Day 02

##### **Basic Steps in Food Inspection**

- ✓ Collecting samples
- ✓ Processing samples
- ✓ Analyzing and detecting samples
- ✓ Recording and processing test results

##### **Microbiological Testing Techniques**

- ✓ Methods for detecting pathogens (e.g., Salmonella, E. coli)
- ✓ Interpreting microbiological test results

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## Techniques of Laboratory Testing and Food Inspection

### Course Outline

#### ✓ Day 03

##### **Chemical Testing Techniques**

- ✓ Analyzing food additives, preservatives, and contaminants
- ✓ Detecting allergens and toxins
- ✓ Understanding applications of chromatography and spectroscopy

##### **Physical Testing Techniques**

- ✓ Evaluating food texture, color, and appearance
- ✓ Techniques for measuring pH, moisture content, and viscosity

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### Course Outline

#### ✓ Day 04

##### **Food Inspection Protocols**

- ✓ Conducting effective food inspections
- ✓ Understanding hazard analysis and critical control points (HACCP)
- ✓ Documenting inspection results and report preparation

##### **Regulatory Standards and Compliance**

- ✓ Overview of food safety regulations (e.g., FDA, USDA, ISO standards)
- ✓ Understanding good manufacturing practices (GMP)
- ✓ Compliance with local and international food safety laws

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### Course Outline

#### ✓ Day 05

##### **Emerging Trends in Food Safety**

- ✓ Innovations in food testing technologies
- ✓ The role of technology in enhancing food inspection
- ✓ Challenges and future opportunities in food safety

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## Techniques of Laboratory Testing and Food Inspection

### Confirmed Sessions

FROM	TO	DURATION	FEES	LOCATION
Jan. 24, 2027	Jan. 28, 2027	5 days	4250.00 \$	KSA , Riyadh
June 8, 2026	June 12, 2026	5 days	5950.00 \$	Switzerland , Zurich
Aug. 23, 2026	Aug. 27, 2026	5 days	5250.00 \$	KSA , Jeddah
Nov. 2, 2026	Nov. 6, 2026	5 days	5250.00 \$	UAE , Dubai

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