



CONFERENCE DAY ONE
Monday, October 16, 2017

08:00 Registration counter opens

08:55 Chairman's opening remarks

Session 1: Food Safety Culture & Environment

09:00 **Creating Food Safety Environment in the Organization**

- Understanding the guidelines of food safety and spreading awareness to the lower hierarchy staff
- Understanding the benefits of having an internal guideline for food safety and food handling

09:20 **Case Study: Analysing How Developing Food Safety Culture Leads to Improved Performance**

- How to develop an effective and efficient food safety culture
- How to ensure that the food safety culture starts at the top and is present throughout company structure

09:40 **Presenting the Strategies and Solution from Top Brands**

Slot reserved

10:00 **Presenting the Best-practice Strategies to Build and Embed Food Safety Culture into your Team's Day-to-day Work to Reduce Safety Incidents and Food Issues**

10:20 **Case Study: Defining Business Success Based on Quality and Hygiene**

- Complying with regulations by adopting innovative and practical approach to food safety management
- Protecting your business' reputation through a successful quality and hygiene plan – 'Safer food better business'
- Putting in place, implementing and maintaining procedures based on HACCP principles
- When used successfully, how does HACCP drive the food safety culture?

10:40 Morning networking break

Session 2: Regulatory Environment

11:20 **Analysing the Importance of a Strong Regulatory Environment**

- Unification of whole process of food safety under one umbrella – How can this be done?

11:40 **Addressing the Challenges of Food Safety Implantation by the Regulators Due to the Staff Shortage that Hampers the Enforcement of Regulation**

12:00 **Implementing Food Safety Code in Oman – Analysing What Other Counties in the Region has Done and the Success Factors**

12:20 **Interaction Panel Session: Harmonizing Food Safety Standards – Considering Regional Initiatives to Enhance Food Safety**

12:40 Networking break

Session 3: Presenting Best-Practice Case Studies to Help and Identify How to Tackle the Critical Issues When It Comes to Food Safety

13:20 **Case-Study from UAE: Improve Food Quality Standards by Adopting Well Established International Practices**

13:40 **Case-study from Qatar/ Saudi Arabia**

14:00 **Highlighting Various Initiatives Taken by Local Manufactures**

14:20 **Presenting a Success Business Case: From Dairy/ Poultry**

14:40 **Understanding the Role of Sanitary Design, Pest Management and Effective Cleaning and Disinfection in Preventing Foodborne Illness and Allergies**

15:00 **Interactive Panel Session: Discussing the Three Imperatives to Success: Quality of Product, Food safety and facility technology**

15:20 Chairman's closing remarks

15:30 End of conference day one and lunch



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Session 4: Food Handlers Training

09:00 **Training of Food Handlers – Addressing the Importance of Commitment from the Management Side to Take the Initiative to the Whole Level**

- Engaging the food handlers – Process driven culture
- Implementing the food safety culture among the food handlers

09:20 **Improving the Food Safety Behaviors of Your Employees and Enriching Your Employees' Knowledge of Contamination**

- Creating awareness to all the personals in the food safety spectrum
- Optimizing the food safety training by building on best practices and successful strategies

09:40 **Understanding How Social Media Technology Can Play a Key Role to Recognize and Prevent Food Borne Illnesses by Improving the Effectiveness and Speed of Response while Minimizing Costs**

- How to set up and maintain simple, easy to use social media monitoring tools.
- Understanding consumer behavior and product recalls in social media
- How to structure a social media team and Learn to effectively manage and food safety issues in social media

Reserved for Dubai Municipality

10:00 **Interactive Panel Session: Discussing on Creating an "Entry-level" Examination for People Who Are Looking to Work in the Food Safety in Oman**

- Debating the different training methods available from internal, e-learning, courses etc. – to decide which is the best fit for your business
- How should we be testing the effectiveness of staff training and whether safety culture is embedded in their roles?

Session 5: Food Inspection

10:20 **Food Inspection and Testing – Understanding the Technological Advancements That Can Keep Your Organization in the Fast Track**

- Analysing the critical areas of inspection
- Clarifying communications and reporting

10:40 **Facing Today's Challenges and Preparing for the Future - Best Practices in Food Inspection – Understanding the Initiative from the Region**
Slot reserved for Dubai Municipality

11:00 Morning networking break

Session 6: Supply Chain, Logistics & Packaging

11:40 **How the Third Parties are Handling Food**

12:00 **Understanding the supply chain issues**

12:20 **Analysing the Role of Packaging and Logistics in the Food Safety Culture**

12:40 **Minimizing Safety Risk in the Food Supply Chain to Prevent Contamination**

- Evaluating the tools and techniques available to assess and evaluate the risks to your food safety

13:00 Reserved slot

13:20 Networking break

Session 7: New Technologies

14:00 **Presenting the Latest Advancements in Cleaning and Sanitizing Technologies**

- Using advanced technology that addresses regulatory and environmental considerations to enhance the food safety environment

14:20 **Presenting the Strategies and Technologies to Reduce Food Waste**

14:40 **Understanding the Advancements in Food Pathogen Testing**

15:00 **Case Studies from Industry on the Technological Advancements**

- Presenting cutting-edge microbiological testing

15:20 **Interactive Panel Session: Utilizing Enhanced Technologies and Solutions to Ensure the Safety of Food Supply in the Sultanate**

15:40 Chairman's closing remarks

15:50 End of conference