

Parallel Session, February 23rd, 1-4pm

Doing HACCP the Menu-Safe Way.

Professor Eunice Taylor & Aurelia Caccamo, Canadian University of Dubai.

Menu-safe is a complete food safety management system designed for food service and catering. It complies with international Codex GHP and HACCP requirements, but is practical, easy to use and cost effective. Find out more on www.Menu-Safe.com

Case studies from businesses implementing Menu-Safe.

Presentations include experiences from chefs/managers working in a range of business settings:

Intercontinental Hotel Muscat, Oman

Subway, Dubai

Hotbrands International, Dubai

Evergreens Vegetarian Restaurant, Dubai

Arabian Park Hotel, Dubai

5 Star Restaurant, Sharjah

Eat and Treat Catering, Dubai

Improving management skills and saving money

Dr Kevin Kane, HACCP Management Specialist, Salford University, UK

Changing food safety knowledge, attitude and behavior

Dr Joanne Taylor, HACCP Psychologist, Salford University, UK

AbdulAziz Basheer Al Shaik, Food Safety Specialist, Dubai Municipality

Using food hygiene inspection data to monitor the effectiveness of food safety interventions

Yousuf Abdul Samad Al Rashid, MSc (HACCP), Health Processes Administration Specialist, Dubai Municipality.