THIRD TIME IN THE KINGDOM OF SAUDI ARABIA

7 JUNE 2024 WORLD FOOD SAFETY DAY







6 DYAS MEGA EVENT IN THE ARAB HISTORY

FOSTERING COLLABORATION AMONG FOOD SAFETY STAKEHOLDERS FOR THE WELL-BEING OF OUR COMMUNITIES

CATALOG

KEYNOTE SPEECHES, PANEL WORKSHOPS & AWARD C

ORGANIZER







































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WFSD CONFERENCE ORGANIZERS





الجمعية الطبية البيطرية السعودية Saudi Veterinaray Medical Society

ORGANIZING PARTNERS









INTERNATIONAL PARTNERS

















UNE 2024





















































STANDING FIRMLY BESIDE WHO, FAO & SDG WE PLEDG IMPROVE FOOD SA LIC HEALTH KINGDOM OF SAUDI A









CUSTODIAN OF THE TWO HOLY MOSQUES



KING SALMAN BIN ABDULAZIZ AL SAUD

MAY GOD PROTECT HIM



HIS ROYAL HIGHNESS PRINCE







WE INTEND TO PROVIDE BETTER OPPORTUNITIES FOR PARTNERSHIPS WITH THE PRIVATE SECTOR THROUGH THE THREE PILLARS:

- 1. OUR POSITION AS THE HEART OF THE ARAB AND ISLAMIC WORLDS.
- 2. OUR LEADING INVESTMENT CAPABILITIES.
- 3. OUR STRATEGIC GEOGRAPHICAL POSITION



CHIEF ORGANIZER MESSAGE



I wish to express my sincere appreciation to all those who played an integral role in making world food safety day a truly monumental event in the history of the kingdom. The exceptional gathering, marked by profound learning, extensive professional networking, and sheer enjoyment, stands as a testament to the dedication and collaboration of every stakeholder involved.

This year, we gather under the banner of the theme, 'food standards save lives,' accentuating the pivotal role that food standards play in preserving not only safety but also quality.

My heartfelt congratulations extend to each and every one of you for not only elevating this event to historic proportions within Saudi Arabia but also for leaving an indelible mark on the global stage. Food safety is a collective obligation that we fully recognize, which is why we have strived to engage stakeholders across the entire food chain in constructive dialogues.

With unwavering commitment and optimism, we will continue our efforts to fortify food safety systems, uphold rigorous standards, and promote best practices, both within the industry and across society.

I extend a cordial invitation for you to join us once more in 2024, as we eagerly anticipate your presence in Jeddah, Riyadh, and Dammam in June 2024.

May your days be filled with greatness and your meals be ever safe.

Regards

Yaser Nazir

Chief Organizer World Food Safety Day Kingdom of Saudi Arabia

Chief Strategy Officer Saudi Society for Food & Nutrition (SSFN) Kingdom of Saudi Arabia

PATRON IN CHIEF MESSAGE

Dear members, colleagues, and partners

As the chairman of the Saudi Society for Food and Nutrition, it is with great honor and responsibility that I address you on the occasion of world food safety day. This day is not just a date on the calendar; it represents a global commitment to ensuring the safety and quality of the food we consume, a mission that is at the heart of our society's values and objectives.

Food safety is a cornerstone of public health and well-being. It is an essential factor in maintaining the vitality of our communities and the prosperity of our nation. The theme of this year's world food safety day resonates profoundly with our ongoing efforts to uphold the highest standards of food safety in the kingdom of Saudi Arabia.

Our society, in collaboration with various stakeholders, including government bodies, Industry professionals, and academic experts, has been tirelessly working to advance food safety practices. We strive not only to meet international standards but also to be a leading example in the region. Our focus extends beyond compliance; it is about fostering a culture of safety and awareness in every kitchen, restaurant, and food manufacturing facility across our nation.



On this significant day, let us renew our pledge to safeguard the health of our people through vigilant food safety practices. Let us educate, innovate, and collaborate to ensure that every meal served in our country is a testament to our dedication to food safety.

I commend all the professionals, volunteers, and citizens who contribute daily to this noble cause. Your efforts are the foundation upon which we build a safer and healthier future.

Together, let us continue to raise the standard of food safety in the kingdom and beyond, ensuring a healthier tomorrow for everyone.

With sincere regards, **Dr. Ali abdullah alshatwi**President

Saudi society for food and nutrition (SSFN)

Professor of Nutrigenomics & Nutrigenetics Department Food Science and Nutrition King Saud University Riyadh kingdom of Saudi Arabia

PATRON IN CHIEF MESSAGE

Dear Esteemed Colleagues, Partners, and Stakeholders,

As the Patron of the World Food Safety Day Conferences 2024, it is my distinct pleasure to extend a warm invitation to you to join us for what promises to be an enlightening and pivotal event, set to take place in the Kingdom of Saudi Arabia. This conference symbolizes not only our collective dedication to enhancing food safety standards globally but also marks a significant milestone in our ongoing efforts to safeguard public health and ensure the integrity of our food systems.

The safety of our food is a cornerstone of public health and economic development. It transcends borders, cultures, and economies, impacting every aspect of our global community. As we convene in the Kingdom, our mission is clear: to foster an environment of knowledge sharing, to catalyze innovation in food safety practices, and to strengthen our collective resolve in making safe, nutritious food accessible to all.

The conference agenda is meticulously crafted to address the multifaceted aspects of food safety, from technological advancements and regulatory frameworks to consumer education and global food security. Through keynote speeches, panel discussions, workshops, and exhibitions, we will explore the latest trends, share best practices, and set forth actionable strategies that will define the future of food safety.

I urge you to mark your calendars and make plans to attend this significant event. Let us unite in the Kingdom of Saudi Arabia to celebrate our achievements, confront our challenges, and commit to a safer, healthier future for all through enhanced food safety.

On behalf of the organizing committee and myself, I look forward to welcoming you to what promises to be a momentous occasion in the pursuit of global food safety.

With sincerest regards, **Salah Abdulaziz Mohammed AL-Shami**President

Saudi Veterinary Medical Society



CHIEF STRATEGY OFFICER MESSAGE

Dear Esteemed Colleagues,

As we continue to champion the cause of food safety within our organization and across the industry, it is with great anticipation that I announce our participation in the upcoming World Food Safety Day Conferences, to be held in the Kingdom of Saudi Arabia. This pivotal event represents not only a significant milestone in our ongoing commitment to ensuring food safety but also a prime opportunity for us to align with global standards and practices.

The conference will convene leading experts, policymakers, industry stakeholders, and food safety professionals from around the globe, providing a unique platform for knowledge exchange, networking, and collaboration. Our involvement underscores the strategic importance we place on food safety as a cornerstone of public health and consumer trust, as well as its critical role in our company's operational excellence and brand reputation.

KEY STRATEGIC GOALS FOR OUR PARTICIPATION:

1. KNOWLEDGE ENHANCEMENT:

To stay abreast of the latest developments, innovations, and challenges in food safety, ensuring our practices are not only compliant but also leading-edge.

2. **NETWORKING AND COLLABORATION:**

To establish and strengthen relationships with key stakeholders in the food safety arena, exploring opportunities for collaboration that can enhance our food safety initiatives.

3. BRAND VISIBILITY:

To reinforce our position as a leader in food

safety within the region and on the international stage, showcasing our commitment to excellence and consumer well-being.

4. REGULATORY ALIGNMENT:

To gain insights into emerging food safety regulations and standards, ensuring our operations are proactive in adapting to regulatory changes.

5. PROFESSIONAL DEVELOPMENT:

To provide our team with unparalleled access to professional development opportunities, enhancing their skills and knowledge in food safety management.

As Chief Strategy Officer, I firmly believe that our active engagement in the World Food Safety Day Conferences will significantly contribute to our strategic objectives, enhancing our capacity to manage food safety risks and demonstrating our unwavering commitment to safeguarding public health.

I encourage all team members to embrace this opportunity, actively participate in the conference sessions, and leverage the insights gained to drive our food safety agenda forward. Together, we can make a meaningful impact on the global food safety landscape.

Warm regards,

Dr. Walid Aljarbou

General Manger of Environmental Health Riyadh Region Municipality



GENERAL MANAGER MESSAGE

Dear Food Professional,

As we stand on the threshold of the World Food Safety Day Conference, our collective mission to ensure the safety and integrity of the global food supply has never been more critical. This event marks a significant moment in our journey towards fostering a safer, more sustainable food system for all. It is a testament to our shared commitment to not only address the pressing challenges of today but to anticipate and mitigate the risks of tomorrow.

Our vision for this conference transcends the traditional boundaries of dialogue and collaboration. We aim to ignite a global movement, uniting stakeholders from every corner of the food industry, government bodies, academia, and civil society. Together, we will explore innovative solutions, share groundbreaking research, and set forth policies that protect public health, promote sustainability, and drive economic growth.

The challenges we face are complex and multifaceted, requiring a concerted effort and a multidisciplinary approach. Food safety is not just a matter of compliance; it is a cornerstone of public trust and consumer confidence. Our goal is to elevate food safety as a top global priority, ensuring it receives the attention and investment it deserves.

This conference is a unique opportunity to showcase your expertise, share best practices, and forge new partnerships. We are calling on you to bring your insights, your experiences, and your vision to the table. Together, we can create a comprehensive roadmap for the future of food safety, one that is built on the pillars of transparency, accountability, and innovation.

As we embark on this pivotal journey, your role is instrumental. Your contributions will not only shape the



discussions but also drive the action that follows. This is our moment to stand united, to challenge the status quo, and to make a lasting impact on the global food landscape.

Thank you for your unwavering dedication to food safety and for your active participation in this landmark event. Together, we will not only navigate the challenges of today but also unlock the opportunities of tomorrow, ensuring a safer, healthier, and more prosperous world for generations to come.

With deep respect and anticipation,

Regards

Dr. Ahmed Al Harbi

General Manager

Think Tank Events and Conference

THEME WFSD 2024

"FOOD SAFETY: PREPARE FOR THE UNEXPECTED"

On World Food Safety Day, we remember that food safety is a collective responsibility – everyone from producers to consumers needs to play their part. This is the only way we can be sure the food on your plate will be safe. However, there are exceptional situations where even if we have all played our part, the unexpected intervenes and food safety is compromised.

Even then, there is always something we can do to avoid illness. Are you ready for the unexpected?

Food safety incidents can range from minor events to major international crises, whether it is a power outage at home, a food poisoning at a local restaurant, a voluntary recall of contaminated products by a manufacturer, an outbreak from imported products, or a natural disaster.

Food safety hazards do not recognize borders, so in an increasingly interconnected global food supply, risks posed by unsafe food can rapidly evolve from a local problem to an international emergency.

SLOGAN

"FOOD SAFETY IS EVERYONE'S BUSINESS"

Food supply chains involve several people: producers, processors, transporters, distributors, retailers, cooks as well as consumers.

At every point in the chain, there are hazards that can cause contamination. Everyone involved at the various stages has a responsibility to keep food safe.

There are five calls to action on World Food Safety Day:

- 1. **ENSURE IT'S SAFE** Governments must ensure safe and nutritious food for all
- 2. **GROW IT SAFE** Agriculture and food producers need to adopt good practices
- 3. **KEEP IT SAFE** Business operators must make sure food is safe
- 4. **KNOW WHAT'S SAFE** Consumers need to learn about safe and healthy food
- 5. **TEAM UP FOR FOOD SAFETY** Let's work together for safe food and good health

WORLD FOOD SAFETY DAY OBJECTIVES AND TARGETS

The World Food Safety Day (WFSD) is celebrated to draw attention and inspire action to help prevent, detect, and manage foodborne risks. This day emphasizes the importance of food safety to ensure the health and well-being of populations and to foster economic development and agriculture, market access, tourism, and sustainable development. Here are the primary objectives and targets of World Food Safety Day:

OBJECTIVES:

1. RAISE AWARENESS:

Increase awareness among the public, food businesses, and governments about the crucial role of food safety in ensuring health and nutrition, reducing foodborne illnesses, and improving food security.

2. PROMOTE COLLABORATION:

Encourage cooperation and collaboration among food industry, academia, food safety authorities, food industry stakeholders, UN organizations, and international food safety networks to share knowledge, best practices, and resources.

3. EDUCATE AND INFORM:

Educate consumers about safe food handling practices and inform them about the latest developments and challenges in food safety.

4. SUPPORT ECONOMIC DEVELOPMENT:

Highlight the significance of food safety in promoting economic development through the facilitation of trade and market access for food products.

5. FOSTER INNOVATION AND IMPROVEMENT:

Encourage the development and application of new technologies and practices that enhance food safety standards across the food supply chain.

6. STRENGTHEN FOOD SAFETY SYSTEMS:

Advocate for the strengthening of national and global food safety systems and regulatory frameworks to effectively manage foodborne risks.

TARGETS:

1. REDUCTION IN FOODBORNE ILLNESSES

Significantly reduce the incidence of foodborne diseases globally, contributing to the achievement of the United Nations Sustainable Development Goals, particularly Goal 2 (Zero Hunger) and Goal 3 (Good Health and Well-being).

2. GLOBAL FOOD SAFETY CULTURE:

Cultivate a strong culture of food safety worldwide, where governments, industry, and consumers prioritize and work together towards safer food.

3. IMPROVED FOOD SAFETY STANDARDS

Enhance food safety standards and practices across all sectors of the food industry, from production to consumption.

4. ENHANCED INTERNATIONAL COOPERATION:

Strengthen international cooperation and partnerships to improve food safety standards globally, facilitating safe trade and protecting consumer health.

5. INCREASED FOOD SAFETY INVESTMENTS:

Encourage governments and private sector stakeholders to increase investments in food safety research, infrastructure, and human resource development.

By addressing these objectives and working towards these targets, World Food Safety Day aims to create a safer, healthier, and more prosperous world for everyone.

GLOBAL AND LOCAL HISTORICAL CHRONOLOGY

MAY 29-30, 2024 WEDNESDAY-THURSDAY JEDDAH HILTON HOTEL KINGDOM OF SAUDI ARABIA JUNE 02-03, 2024 SUNDAY-MONDAY RIYADH HILTON HOTEL KINGDOM OF SAUDI ARABIA JUNE 05-06, 2024 WEDNESDAY-THURSDAY LEMERIDIAN HOTEL, KHOBAR KINGDOM OF SAUDI ARABIA 2024

THE WORLD'S LARGEST WORLD FOOD SAFETY DAY COMMEMORATION IS SCHEDULED FOR JUNE 2024, SPANNING 2 DAYS IN JEDDAH, 2 DAYS IN RIYADH, AND 2 DAYS IN DAMMAM, ENVISIONED AS A HISTORIC AND LANDMARK EVENT IN GLOBAL HISTORY.

THE KINGDOM'S NOTEWORTHY SECOND EDITION OF THE WORLD FOOD SAFETY DAY COMMEMORATION TOOK PLACE AT JEDDAH HILTON HOTEL IN JEDDAH, KINGDOM OF SAUDI ARABIA ON JUNE 07-08, 2023.

2023

2022

THE HISTORIC LAUNCH OF THE WORLD FOOD SAFETY DAY EVENT OCCURRED AT MADAREEM CROWN HOTEL RIYADH, KINGDOM OF SAUDI ARABIA, ON JUNE 7, 2022.

WHO IS THE INITIATOR IN THE KINGDOM OF SAUDI ARABIA



YASER NAZIR

A PROMINENT FIGURE IN THE REGIONAL FOOD INDUSTRY, DRIVEN BY A PASSIONATE COMMITMENT TO ENHANCE FOOD SAFETY STANDARDS THROUGHOUT THE ARABIAN PENINSULA.

THE COMMEMORATION
WAS SUSPENDED DUE
TO PANDEMIC 2021

2021

2020

THE COMMEMORATION
WAS SUSPENDED DUE
TO PANDEMIC 2020

IT WAS FIRST CELEBRATED ON JUNE 7, 2019 IN SOME COUNTRIES

2019

NAME OF THE EVENT
WORLD FOOD SAFETY DAY

2018



GLOBAL CUSTODIANS







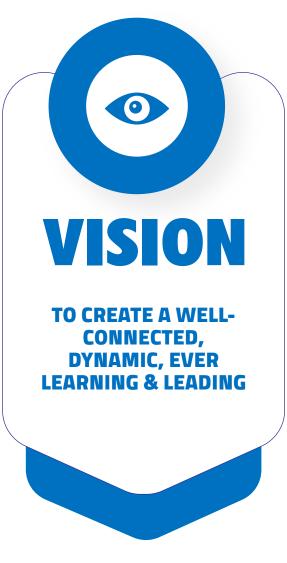
2018

WORLD FOOD SAFETY DAY WAS ESTABLISHED BY THE UNITED NATIONS GENERAL ASSEMBLY ON DECEMBER 20, 2018

MAY 2016

WWW.WORLDFOODSAFETYDAY.COM DOMAIN REGISTRATION
EVEN BEFORE THE DESIGNATION OF
WORLD FOOD SAFETY DAY

WFSD CONFERENCE VISION & MISSION



FOOD PROFESSIONAL PLATFORM

TO LEAD THE ARAB FOOD INDUSTRY TOWARDS SAFE AND SUSTAINABLE FOOD SYSTEMS FOR THE GREATER INTEREST OF HUMANITY.



FROM FARM TO FORK &

TO CREATE STRATEGIC ALLIANCES
LOCALLY, REGIONALLY &
INTERNATIONALLY THAT ENHANCE
SOCIO-ECONOMIC OPPORTUNITIES
FOR EVERY STAKEHOLDER IN THE
FOOD SECTOR.

WFSD SAUDI ARABIA GLOBAL RECOGNITION

OUR 2023 EVENTS RECOGNIZED AND APPRECIATED BY THE WHO AND FAO OF UNITED NATIONS









ORGANIZATIONAL STRUCTURE

WFSD LEADERSHIP TEAM







YASER NAZIR
CHIEF ORGANIZER















WFSD MANAGEMENT TEAM

CORE COMMITTEE



MOAMEN MABROUK SPONSORSHIP MANAGER



AADIL AHMED QURESHI CONFERENCE MANAGER



MADDY EVENT MANAGER



JMAIR KHAL FINANCE MANAGER



SAAD ISHAQ ADMIN MANAGER



MOHAMMD ABDULBASIT GOVT & PUBLIC RELATION MANAGER



SOCIAL MEDIA MARKETING MANAGER



FARHAN
REGISTRATION

WFSD GOVERNANCE TEAM

AWARD COMMITTEE

TECHNICAL COMMITTEE

EXECUTIVE COUNCIL

ADVISORY BOARD

PROFESSIONAL ASSOCIATE

VOLUNTEER

CORE COMMITTEE

CORE COMMITTEE



KHALED AL RASHIDI General Manager, HERFY Food Company Ltd.

CORE COMMITTEE



ZEYAD T. ALSAADI ASQ CFSQA, ASQ CQA Manager, Audits & Compliance at ARASCO

CORE COMMITTEE



MUSTAFFA BIN KAMALUDIN Plant Manager, MARS KAEC Saudi Arabia

CORE COMMITTEE



RASHEED AHMED Chairman, SIFR FOOD SAFETY CONSULTANTS. Toronto, Canada

CORE COMMITTEE



AMATBOULI HALWANI QHS Manager with a demonstrated knowledge of working in renowned food companies

CORE COMMITTEE



BASIL ALHILALI Director, Excellence and **Development Department at** Fakih Poultry Farms Company

CORE COMMITTEE



DR. IBRAHIM ALSINI Vice President, the Food Supply Chain & Catering Committee at the Council of Saudi Chambers

CORE COMMITTEE



DR. MUHAMMAD SAEED MUHAMMAD AL-KALTHAM

Chairmen, Department of Food and Nutrition, King Saud University, Riyadh, Kingdom of Saudi Arabia

CORE COMMITTEE



FADY ELASSAAD CEO at Arabian Beverage Co (ABC) in Kuwait



FAHAD AL OTAIBI Health Safety and Environmental Director, Alsafi Danone, Saudi Arabia

CORE COMMITTEE



GHASSAN ALSULAIMANI Professional Engineer, Saudi Council of Engineers

CORE COMMITTEE



GHASSAN ALTOTANGI QA Director, Hana Company For Food Industries Al Qassim, Saudi Arabia

CORE COMMITTEE



ABDALLA BAZZARI Quality & Regulatory Dept. Food Safety Manager at Pepsico

CORE COMMITTEE



ABDULAZIZ ALHAWAMDEH Associate Director, QA/HSE Sunbulah Group Jeddah, Kingdom of Saudi Arabia

CORE COMMITTEE



ABDULAZIZ WAHAS **Director, Property Services Department** Royal Commission for Jubail and Yanbu Kingdom of Saudi Arabia

CORE COMMITTEE

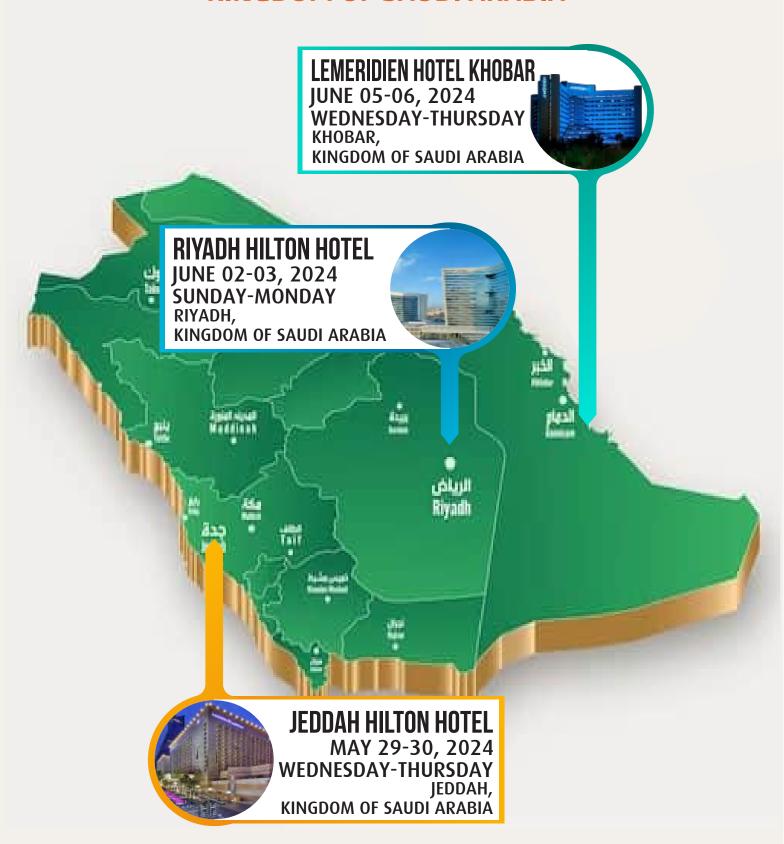


ALI MASRAIE Regional Head HSEQ pladis Global

WFSD SCHEDULE

7 JUNE 2024 | WORLD FOOD SAFETY DAY

KINGDOM OF SAUDI ARABIA



WORLD FOOD SAFETY DAY CONFERENCE ACTIVITIES

FOOD SAFE

OM OF SAUDI P

INAUGURAL CEREMONY

A grand opening session with keynote speeches from local, regional and global food safety leaders and public health officials to set the tone for the conference



BREAKOUT SESSIONS

Smaller, focused discussions on specific topics that allow for indepth exploration and more personalized interaction among attendees.



Renowned experts deliver inspiring and insightful addresses on current trends, challenges, and innovations in the field of food safety, security and food supply chain sustainability



NETWORKING EVENTS

Opportunities for professionals to connect, exchange ideas, and build collaborations, in a less formal setting such as receptions, dinners, or coffee breaks.



Sessions featuring industry experts, policymakers, and academicians discussing current challenges, regulatory updates, and future trends in food safety.



POSTER PRESENTATIONS

Researchers and practitioners present their latest findings and projects in a visual format, facilitating one-on-one discussions and feedback.



Interactive workshops focusing on specific areas such as emerging pathogens, food safety technology, food security, and crisis management in food safety.



CULTURAL AND SOCIAL ACTIVITIES

(a)

(a)

③

Organizing cultural events or tours for international participants to promote cross-cultural understanding and



Companies and organizations showcase their products, services, and technologies related to food safety, providing a platform for demonstrations and business development.



ROUNDTABLE DISCUSSIONS

Small, intimate discussions on niche topics, allowing for deep dives into specialized areas of interest.

AWARD CEREMONIES

Recognition of outstanding contributions to the field of food safety, celebrating achievements in research, innovation, leadership, and dedication to food safety.



Q&A SESSIONS

Direct engagement with speakers and experts, where attendees can ask questions and gain clarifications on topics of interest.



WHY TO GO FOR WFSD 2024?

WFSD 2024 Number of Days

WFSD 2024 **Total WFSD Hours**

WFSD 2024 Planned in Cities

Expected Sponsors

Expected Exhibitors

25+ **Key Note Speakers**

Speakers Countries

Expected Panelists

Panelists Counteries

Expected Delegates in All 3 Cities

Delegates from Number of Countries

250+ Number of Professional Associates

25+ **Professional Associates Countries** **Food Sector Experts**

"C" Level of Delegates

"D" Level of Delegates

"M" Level of Delegates

"S" Level of Delegates

Advisory Board Members

Advisory Board Membership Countries 30+

Technical Committee

Members

Technical Committee Membership Countries

Executive Council Executive Council Members Membership Countries

Number of Partners

Number of Affiliates

Number of Supporters

Number of Volunteers

Number and Types of Awards

Award Committee Members

Food Industry Service Providers

25+ Food Industry Ingredients Providers

Food Industry Consultants & Advisors

CURRENT SPONSORS

(AS OF MARCH 01, 2024)



MARS

MARS, Incorporated is a global leader in confectionery, pet care, and food products with a rich history dating back to 1911. Renowned for its innovation and quality, MARS boasts an impressive portfolio of products that includes iconic brands such as M&M's, Snickers, Twix, Mars, Pedigree, Royal Canin, and Whiskas. The company's strength lies in its commitment to making a difference for people and the planet through its operations.

MARS operates under the principles of quality, responsibility, mutuality, efficiency, and freedom, which guide its business decisions and culture. With a presence in over 80 countries, MARS' dedication to product excellence and sustainability initiatives has positioned it as an industry leader. The company's focus on scientific research and innovation ensures continuous improvement in its product offerings and processes, contributing to its robust market position and consumer trust. MARS' commitment to sustainability, including efforts to reduce its environmental impact and improve the lives of the communities in which it operates, further enhances its corporate profile and strength in the global market.

CURRENT SPONSORS

(AS OF MARCH 01, 2024)







Golden Chicken Farms Co. Ltd, established in 1982 in Riyadh, Saudi Arabia, operates within the agricultural and packaged foods products sector. This private company, also known as Golden Chicken Farms, was founded by the Al-Rashed Group with a mission to provide high-quality chicken products to the Saudi and Gulf markets. They have achieved a reputation for quality through a fully integrated production chain. This ranges from breeders to a fully automated slaughtering house, ensuring control and maintenance of the product's quality and taste throughout the process.

Golden Chicken Farms stands out in the industry for its commitment to a seamless and controlled production process, which guarantees the highest standards of food safety and taste in their chicken products.

TANMIAH Food Company, established in 1962 and based in Saudi Arabia, has grown to become a prominent player in the fresh poultry industry in the Middle East. Employing nearly 3,300 people, **TANMIAH** has developed a market-leading, best-inclass, highly efficient, and fully integrated business model that operates across the GCC and beyond. The company's commitment to excellence starts at their farms and extends through processing and distribution, aiming to deliver consumer satisfaction through high-quality products.

TANMIAH'S sector-leading experience and fully integrated business model support its continued investment in expanding farming, processing, and other capacities to drive revenue growth. With a diversified portfolio that includes fresh poultry, processed meat, animal feed, health products, and fast-food franchise operations, TANMIAH is dedicated to maintaining the highest standards of quality and sustainability in all its operations.

CURRENT SPONSORS

(AS OF MARCH 01, 2024)





TAMIMI Global Co. Ltd. (TAFGA), founded in 1977, is a fully Saudi Arabian owned company that stands out in the catering and facilities management sectors. It boasts a large workforce of over 17,000 employees from 29 different nationalities and is renowned for its strong capital, logistic support, and a broad array of certifications including ISO 9001:2015, ISO 14001:2018, ISO 22000:2018,ISO 45001:2028 and ISO 41001.

TAFGA is capable of serving over 750,000 meals daily across more than 200 worksites in Saudi Arabia, Qatar, and Kuwait, highlighting its vast operational scope and commitment to quality and customer satisfaction.





Founded in 1979 in Riyadh, Saudi Arabia,
Forsan Foods & Consumer Products Company
Ltd began as a provider of premium meat,
rapidly becoming a market leader. The
company expanded its offerings in 1981 to
include distribution of premium meats, and by
1993, it had added premium bakery, pastry
ingredients, consumer items, and
confectionary items to its portfolio.

Today, **FORSAN** stands as a significant premium food manufacturer, retailer, and distributor with a robust presence across Saudi Arabia and the Middle East, offering a broad range of food-related products and services.

PATTIS

PATTIS is a renowned restaurant in Khobar, Saudi Arabia, celebrated for its exquisite French cuisine and elegant dining experience. Founded with a passion for food and art, **PATTIS** has evolved into a beloved brand in the region, offering a casual fine-dining experience with a focus on European and International cuisines.

After being acquired by AWN in 2011, the restaurant underwent a significant transformation, enhancing its traditional charm with modern sophistication.





TOM HEILANDT
SENIOR LIASON OFFICER
FAO































CEO - PARTNER MISK FOOD SOLUTIONS **UNITED ARAB EMIRATES**

QASSURANCE BV THE NETHERLANDS

SENIOR REGULATORY AFFAIRS ADVISOR **CAMPDEN BRI, UNITED KINGDOM**







FOOD SAFETY TECHNICAL REGULATORY SPECIALIST **BRITISH STANDARDS INSTITUTE**







ABU DHABI AGRICULTURE AND FOOD SAFETY AUTHORITY





EVREN EFE KABAGÖZ

MANAGEMENT SYSTEMS CONSULTANT **BRCGS TURKEY REPRESENTATIVE**

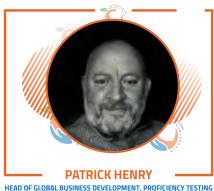


FRANK YIANNAS FORMER DEPUTY COMMISSIONER, FOOD POLICY & RESPONSE **US FDA**



MANAGING DIRECTOR **TSI QUALITY SERVICES**





HEAD OF GLOBAL BUSINESS DEVELOPMENT, PROFICIENCY TESTING **LGC GROUP**



RANDAL GIROUX VICE PRESIDENT **CARGILL**



INTERNATIONAL FEDERATION OF ENVIRONMENTAL HEALTH



DR. LAYAL KARAM ASSISTANT PROFESSOR IN FOOD SAFETY **QATAR UNIVERSITY**

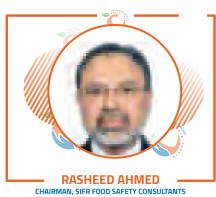






DAVID ROSENBERG





CEO AND BOARD MEMBER OF ASPIRE, CO-FOUNDER AND FORMER CEO OF AEROFARMS THE EVERY COMPANY

SR DIRECTOR - INDIA, MIDDLE EAST AND AFRICA **NEOGEN**

TORONTO, CANADA







IFFCO, DUBAI

MJS HOLDING

MARS



NECAT KIRKIL QUALITY ASSURANCE & FOOD SAFETY CONSULTANT | TRAINER | AUDITOR / FSSC TÜRKIYE | THE MIDDLE EAST REGIONAL REPRESENTATIVE

FSSC

JORGE HERNANDEZ OUDLITY ASSURANCE VP

PULSEBERRY HEALTH CONSULTANTS

THE WENDY'S COMPANY











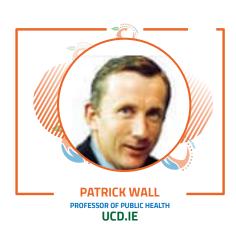


















TOXICOLOGIST AT FOOD STANDARDS AGENCY **FOOD STANDARDS AGENCY**



ABU DHABI AGRICULTURE AND FOOD AUTHORITY







& INTERIM MANAGEMENT

CHARL JOOSTE CHIEF EXECUTIVE OFFICER

FSQ SOLUTIONS





PROPOSED AGENDA AND PROCEEDINGS JEDDAH HILTON HOTEL, JEDDAH

DAY 01: MAY 29, 2024 (WEDNESDAY) CONFERENCE PLAN

TIME	ACTIVITY	GUESTS, SPEAKER & PANELIST	TOPIC OR TITLE	
0800 - 0815	Arrival of Guests, Registration & Issuance of Delegate Pack	NA NA	NA NA	
0815 - 0830	Serving Morning Coffee, Refreshment and Professional Networking	NA NA	NA NA	
0830 - 0845	Seating and Setting up the Guests for the Conference	NA NA	NA NA	
0845 - 0900	Call for the Conference	NA NA	NA NA	
0900	Start of the Conference	KHALED AL RASHIDI GENERAL MANAGER, HERFY FOOD COMPANY LTD.	NA	
0900 - 0910	Opening with the Name of Allah	QARI MUHAMMAD AHMAD	Tilawat-e-Quran	
0910 - 0915	Standing and Enthusiastic Applause	DR. AHMAD ALHARBI	Saudi National Anthem	
0915 - 0920	Call the Chief Guest, Guests of Honor and Session Chairs	CHIEF GUEST MONTHER ALHARTHI CHAIRMAN ARAB BEVERAGE ASSOCIATION CHAIRMAN ARAB BEVERAGE ASSOCIATION	SSION CHAIR J AL JARBOU OF ENVIRONMENTAL HEALTH, OF HAIR OWNER THE HEALTH, CHARMAN SAUDI SOCIETY OF FOOD & NUTRITION	
0920 - 0930	WFSD Movie	DR. AHMAD ALHARBI	NA	
0930 - 0940	Opening Speech	MONTHER ALHARTHI CHAIRMAN ARAB BEVERAGE ASSOCIATION	AIM AND OBJECTIVES OF WFSD Roles of Food Professional in Current Day Scenarios	
0940 - 1000	Conference Proceeding & QA Session	CATHERINE FRANCOIS GLOBAL DIRECTOR CONSULTING & EMEA FOOD AND SUSTAMABILITY ADVISORY SOLUTIONS NSF	Novelty & Futuristic Food Safety	
1020 - 1040	Conference Proceeding & QA Session	TOM HEILANDT SENIOR LIASON OFFICERFOOD & AGRICULTURE ORGANIZATION	Emerging Risk to Food Safety	
1040 - 1100	Tea Break & Professional Networking Session	NA	NA	
1100 - 1110	Call the Guests of Honor and Session Chairs	SESSION CHAIR SUS ANA PAIXÃO FORMER RESIDENT INTERNATIONAL FEDERATION OF ENVIRONMENTAL HEALTH SESSION CHAIR CLAIR GUE CLAIR (K FOOD PACKING FECHNOLOGY & RESI	ST OF HONOR OEL SCH) SAND CONSULTANT PACKAGING ARCH EDNA, MINIESOTA USA DR. LAYAL KARAM ASSISTANT PROFESSOR IN FOOD SAFETY DATAY UNIVERSITY	
1110 - 1130	Conference Proceeding & QA Session	AMIN KASSOUF researcher agroparistech	Food Additives and Chemical Food Safety	
1130 - 1150	Conference Proceeding & QA Session	MARC CWIKOWSKI FOUNDING PARTNER WORLD OF AUDITING	Innovation in Food Safety Inspection and Testing	
1150 - 1220	Conference Proceeding & QA Session	DR. PATRICK WALL PROFESSOR OF PUBLIC HEALTH UNIVERSITY COLLEGE DUBLIN, IRELAND	Food Safety Risk Communication and Public Engagement	
1220 - 1230		OPEN HOUSE DISCUSSION & QNA	CUSSION & QNA SESSION	
1230 - 1330	Lunch, Pray Break & Professional Networking	NA Session Chair	NA	
1330 - 1340	Call the Guests of Honor and Session Chairs	DAVID ROSENBERG CEO AND BOARD MEMBER OF ASPIRE, CO-FOUNDERAND FORMER CEO OF AERO FARMS THE EVERY COMPANY	GUEST OF HONOR ROB LANGLEY SR DIRECTOR - INDIA, MIDDLE EAST AND AFRICANEOGEN RASHEED AHMED CHARMAN, SIFR FOOD SAFETY CONSULTANT STORONTO, CANADA	
1340 - 1400	Conference Proceeding & QA Session	MS. MONA GHOBASHI SENIOR DIRECTOR SCIENTIFIC AND REGULATORY AFFAIRS GLOBAL EMERGING MARKETS (MIDDLE EAST, AFRICA, ASIA, AUSTRALIA, LATIN AMERICA AND BRAZIL)MARS	Food Packaging Material Safety	
1400 - 1420	Conference Proceeding & QA Session	NECAT KIRKIL QUALITY ASSURANCE & FOOD SAFETY CONSULTANT I TRAINER JAUDITOR FSSC TURKIYE I THE MIDDLE EAST REGIONAL REPRESENTATIVEFSSC	Food Safety System and Standards Current State of Affairs and Harmonization Updates	
1420 - 1440	Conference Proceeding & QA Session	DR. BIZHAN POURKOMAILIAN GLOBAL RESTAURANT & DISTRIBUTION FOOD SAFETY DIRECTORMCDONALD'S	Al and loT in Food Safety Current State and Future State Mapping	
1440 - 1500	Conference Proceeding & QA Session	SCOTT CRERAR FOOD SAFETY SPECIALIST – SCIENCE AND SYSTEMS FOOD SAFETY INFORMATION COUNCIL	Traceability for Food Safety Assurance	
1500 - 1515		OPEN HOUSE DISCUSSION & QNA SESSION		
1515 - 1530	Tea Break & Professional Networking Session	NA	NA	
1530 - 1550	Conference Proceeding & QA Session	MRS. VALERIA KRYNETSKAYA HEAD PLANT-BASED VENTURE THRYVE IFFCD	Food Safety for Alternate Food, Plant Based (Alternate) Protein	
1550 - 1700	Plenary Session No. 01	MODERATOR TAREQ OSAILI PROFESSOR, JUST PANEL EXPERT PANEL EXPERT DR. JOANNE TAYLOR CULTURE EXCELLENCE & TSI PANEL EXPERT PANEL EXPERT DR. JOANNE TAYLOR CULTURE EXCELLENCE & TSI PANEL EXPERT MR. CESARE VARALLO FOOD LAWYER I FOUNDER FOODLAWLAITEST.COM	Food Authenticity & Provenance Global Level Data Sweeping for Food Quality & Safety Assurance	
1700 - 1715	Concluding Remarks and Session Closing	DR. AHMAD ALHARBI	NA	
1715 - 1730	Tour to Shields, Awards and Gift Hampers Area	VOLUNTEERS	NA NA	
1730	End of WFSD Day 1	NA	NA NA	

PROPOSED AGENDA AND PROCEEDINGS JEDDAH HILTON HOTEL, JEDDAH

DAY 02: MAY 30, 2024 (THURSDAY) CONFERENCE PLAN

TIME	ACTIVITY	GUESTS, SPEAKER & PANELIST		TOPIC OR TITLE
0800 - 0815	Arrival of Guests, Registration & Issuance of Delegate Pack for New Guests	NA		NA
0815 - 0830	Serving Morning Coffee, Refreshment and Professional Networking	NA	NA NA	
0830 - 0845	Seating and Setting up the Guests for the Conference	NA	NA NA	
0845 - 0900	Call for the Conference	NA		NA
0900	Start of the Conference	DR. AHMAD ALHARBI	NA	
0900 - 0910	Call the Chief Guest, Guests of Honor and Session Chairs	KHALED AL RASHIDI GENERAL MANAGER, HERFY FOOD COMPANY LTD. CHIEST OF LIDINGS	SION CHAIR N MABROUK OF WORKING SUCCESSFULLY PARTNER AGENCIES MOUALL A CHAIRMAN, ZADK, INARY ACADEMY, KSA.	NA
0910 - 0920	Conference Proceeding & QA Session	CHIEF GUEST RASHEED AHMED CHAIRMAN, SIFR FOOD SAFETYCONSULTANTS, TORONTO, CANADA	End of Food C	hain & Customer Facing Food Safety
0920 - 0950	Conference Proceeding & QA Session	DR. MUHAMMAD BASIT EXECUTIVE DIRECTOR FOOD VISION INC.	Modern Day Integrated Pest Management Innovative Tools and Technologies for Food Safety Assurance	
0950 - 1020	Conference Proceeding & QA Session	CATARINA BJELKENGREN DIRECTOR STRATEGY VALUE CHAIN OPTIMIZATION	End of Food Chain & Customer Facing Food Safety	
1020 - 1040	Conference Proceeding & QA Session	CINDY JIANG Guangzhou branch manager global food safety ambassador	Charting the Course for Future Food Safety Excellence	
1040 - 1100	Tea Break & Professional Networking Session	NA	NA NA	
1100 - 1110	Call the Guests of Honor and Session Chairs	GUEST OF HONDR KEVIN WANG EDITOR-IN-CHIEF CHINA FOOD SAFETY MAGAZINE	MR. AXON TOXICOLOGIST AT FOOD STANDARDS AGENCYFOOD STANDARDS AGENCY	
1110 - 1130	Conference Proceeding & QA Session	ABDUL RASHID GROUP CED PULSEBERRY HEALTH CONSULTANTS	Food Safety & Navigating the Tech Frontier: Regulatory Insights from the Arabian Region	
1130 - 1150	Conference Proceeding & QA Session	JOHN KEOGH Scientific advisory board member titan project eu	Active Managerial Control for Leaders	
1150 - 1210	Conference Proceeding & QA Session	DAVID ROSENBERG CEO AND BOARD MEMBER OF ASPIRE, CO-FOUNDER AND FORMER CEO OF AEROFARMSTHE EVERY COMPANY	Foodborne Pathogens as Contaminants: Redefining the Approach to Food Safety?	
1210 - 1230	Conference Proceeding & QA Session	JORGE HERNANDEZ Quality assurance vp the wendy's company	Merely Being Correct Isn't Sufficient: Steering Food Safety Initiatives in Corporate and International Contexts	
1230 - 1315	Lunch, Pray Break & Professional Networking	NA		NA
1315 - 1320	Call the Guests of Honor and Session Chairs	CORNELIS SONNEVELD MAHN	EST OF HONOR MOUD EMARA OOD SAFETY ADVISOR I FUNDED PROJECT	WIEM GUISSOUMA Ph.D. Engineer georss
TECHNICAL SESSIONS FOOD SAFETY AS A FOUNDATION OF FOOD SUPPLY CHAIN SUSTAINABILITY REGIONAL SCOPE AND GLOBAL SUPPORT FRAMEWORK MODERATOR RICHARD SPRENGER FADI NASER AL NATOUR RISK MANAGEMENT SOFTETY UPHAIR RICHARD SOFTETY U				

1320 - 1340	Technical Session No. 01	DR. LAYAL KARAM Assistant professor in food safetydatar university	Mastering Food Allergen ControlDistinguishing Facts, Fallacies, and Innovations in Contemporary Food Safety Practices	
1340 - 1400	Technical Session No. 02	WALID ALJARBOU General Manger, environmental health Riyadh, kingdom of Saudi Arabia	Enhancing Public Consciousness on Food Safety Fortifying Strategies and Fostering Collaborative Methodologies	
1400 - 1430	OPEN HOUSE DISCUSSION & QNA SESSION			
1515 - 1530	Tea Break & Professional Networking Session	NA	NA	
1530 - 1630	Plenary Session No. 02	MODERATOR RICHARD KOHN DIRECTOR, GLOBAL LOGISTICS & OPTIMIZATION SEACURE CONTAINER LEASING PANEL EXPERT PANEL YIANNAS FORMER DEPUTY COMMISSIONER FOOD POLICY & RESPONSE US FOA TS COMMISSIONER	FALS FER RISK FER RISK Plastic, Tin to Glass Navigating Food Safety Challenges in Packaging	
1630 - 1645	Shields and Award Distribution to Guests, Speakers and Presenters	ABDALLA BAZZARI ABDULAZIZ ALHAWAMDEH ABDULAZIZ WAHAS ALI MASRAIE	The contribution of Ionizing Radiation in Food Safety	
1645 - 1700	Grand Group Picture	NA	NA	
1700 – 1715	Distribution of Gift Hampers and Takeaways	NA	NA NA	
1700 – 1715	End of WFSD Day 1	NA	NA NA	

PROPOSED AGENDA AND PROCEEDINGS RIYADH HILTON HOTEL, RIYADH

DAY 01: JUNE 02, 2024 (SUNDAY) CONFERENCE PLAN

TIME	ACTIVITY	GUESTS, SPEAKER & PANELIST	TOPIC OR TITLE	
0800 - 0815	Arrival of Guests, Registration & Issuance of Delegate Pack	NA	NA	
0815 - 0830	Serving Morning Coffee, Refreshment and Professional Networking	NA	NA	
0830 - 0845	Seating and Setting up the Guests for the Conference	NA	NA	
0845 - 0900	Call for the Conference	NA	NA NA	
0900	Start of the Conference	DR. BASIL ALHILALI Manager of Agriculture and Livestock Department National Center for Environment Compliance	NA	
0900 - 0910	Opening with the Name of Allah	MUFTI ZEESHAN ABDUL AZIZ President International Halal Center	Tilawat-e-Quran	
0910 - 0915	Standing and Enthusiastic Applause	DR. BASIL ALHILALI	Saudi National Anthem	
0915 - 0920	Call the Chief Guest, Guests of Honor and Session Chairs	CHIEF GUEST SES MONTHER ALHARTHI CHAIRMAN ARAB BEVERAGE ASSOCIATION GENERAL MANKED	SION CHAIR A LJARBOU DR. ALI ABDULLAH ALSHATWI CHAIRMAN SAUDI SOCIETY OF FOOD & NUTRITION	
0920 - 0930	WFSD Movie	DR. BASIL ALHILALI	NA	
0930 - 0940	Opening Speech	MONTHER ALHARTHI ARAB BEVERARY ASSOCIATION	AIM AND OBJECTIVES OF WFSD Roles of Food Professional in Current Day Scenarios	
0940 - 1000	Conference Proceeding & QA Session	EVREN EFE-KABAGÖZ BRCGS Representative stänbur lurkey	FOOD SAFETY IN A CHANGING WORLD BRCGS Food Safety V9 Standard	
1020 - 1040	Conference Proceeding & QA Session	DR. NISREEN ABDULSALAM Associate Professor Food Safety & Technology KAU Jeddah	Advancement in Food Safety Role of Technology in Safeguarding Food	
1040 - 1100	Tea Break & Professional Networking Session	NA	NA	
1100 - 1110	Call the Guests of Honor and Session Chairs	SESSION CHAIR ROB LANGLEY Senior Director NEOGEN GUE DR. MOHAM Chairman Departn	MAD ALKALTHAM Hent of Food & Nutrition KSU MARIEM BEN SAID Food Safety & Quality Lead KAUST	
1110 - 1130	Conference Proceeding & QA Session	NANCY NOUAIMEH Managing Director, XcelliUm Belgium	Food Safety System & Standards DESIGN FOR EXCELLENCE	
1130 - 1150	Conference Proceeding & QA Session	DR. SADI TAHA Adjunct Professor, Al Balqa Applied University Jordan	ACTUAL FOOD SAFETY BEHAVIORS IN FOOD PREMISES Why We Need to Prioritize it and Why It Matters and How to Achieve It?	
1150 - 1220	Conference Proceeding & QA Session	NASIR HAMEED Chief Quality & Sustainability Offi National Aquaculture Group (NAQUA) Saudi Arabia	PRODUCT DEVELOPMENT & COMMERCIALIZATION Aspect with respect to Food Safety Standards	
1220 - 1230		OPEN HOUSE DISCUSSION & QNA		
1230 - 1330	Lunch, Pray Break & Professional Networking	NA .	NA	
1330 - 1340	Call the Guests of Honor and Session Chairs	SESSION CHAIR DR. NISREEN ABDULSALAM Associate Professor Food Safety & Technology, KAU Jeddah	GUEST OF HONOR DOUGGIE GEORGE Community Services, Saudi Aramco MUSTAFA KAMMALUDDIN Plant Manager, MARS KAEC	
1340 - 1400	Conference Proceeding & QA Session	IR. CORNELIS VAN ELST. QAssurance BV, The Netherlands	How to Build Food System Resilience within a Learning Organization	
1400 - 1420	Conference Proceeding & QA Session	HOUAIDA ALAWIEH Senior Regulatory Affairs Advisor, Campden BRI, United Kingdom	PROTECTING PUBLIC HEALTH THROUGH FOOD SAFETY Saudi Arabia's Regulatory Framework and Campden BRTs Professional Support	
1420 - 1440	Conference Proceeding & QA Session	SAGAR MAHMOOD KHAN Global Head of Quality Assurance, METRO AG Germany	Digitalization and Process Optimization for improved Quality Assurance Systems	
1440 - 1500	Conference Proceeding & QA Session	RICHARD SPRENGER Chairman, Highfield Group	Improving Food Safety for Organizational Excellence	
1500 - 1515	OPEN HOUSE DISCUSSION & QNA SESSION			
1515 - 1530	Tea Break & Professional Networking Session	NA	NA	
1530 - 1550	Conference Proceeding & QA Session	NADA ALASIRI Sr. Microbiologist Bacteriophage Researcher DEI IAFP COUNCIL	EMERGING THREATS AND CHALLENGES IN FOOD SAFETY Addressing New Microbial Pathogens and Antimicrobial Resistance"	
		MODERATOR IHSAN ULLAH DAMAR Managni Diregtor, MAP Limited Aguir Rand, New Zealanited PANEL EXPERT PANEL EXPERT PANEL EXPERT PANEL EXPERT PANEL EXPERT	Food Safety Standards & Regulatory	
1550 - 1700	Plenary Session No. 01	CHARL JOOSTE CEO, FSQ Solutions SUNIL DUTT TRIPATH Director Quality, Forsan Food Factories PARL EXPERT ABDULAZIZ ALHAWAMDEH Ouality Associate Director, Quality Associate Director, SUNIL DUTT TRIPATH Director Grant For S	Framework Across the MENĂ Region CHALLENGES AND OPPORTUNITIES	
1700 – 1715	Concluding Remarks and Session Closing	DR. BASIL ALHILALI	NA NA	
1715 - 1730	Tour to Shields, Awards and Gift Hampers Area	VOLUNTEERS	NA NA	
1730	End of WFSD Day 1	NA	NA NA	
				

PROPOSED AGENDA AND PROCEEDINGS RIYADH HILTON HOTEL, RIYADH

DAY 02 : JUNE 03, 2024 (MONDAY) CONFERENCE PLAN

TIME	AOTIUTV	OUTOTO ODELVED O DANIELIOT	TODIO OD TITLE	
TIME	ACTIVITY	GUESTS, SPEAKER & PANELIST	TOPIC OR TITLE	
0800 - 0815	Arrival of Guests, Registration & Issuance of Delegate Pack for New Guests	NA NA	NA	
0815 - 0830	Serving Morning Coffee, Refreshment and Professional Networking Seating and Setting up the Guests for the Conference	NA NA	NA NA	
0830 - 0845 0845 - 0900	Call for the Conference	NA NA	NA NA	
0900	Start of the Conference	DR. BASIL ALHILALI Manager of Agriculture and Livestock Department National Center for Environment Compliance	NA NA	
0900 - 0910	Call the Chief Guest, Guests of Honor and Session Chairs	CHEF GUEST CHEF THOMAS A. GUGLER President World Association of Chef Societies (KSA) Quality Assurance Direction	SION CHAIR N ALTOTANGI ectur, Hana Food Industries Co. R. YOUSSEF ATTIA riconnental Scences, ulaziz University	
0910 - 0920	Conference Proceeding & QA Session	CHEF GUEST CHEF THOMAS A. GUGLER President World Association of Chef Societies (KSA)	World Food Safety Day Common Man and Customer Perspective What we Have to Do as a Food Safety Leadership	
0920 - 0950	Conference Proceeding & QA Session	CHEIKH TOURÉ Senior Advisor to CEO ARASCO Food	THE HOUSE OF FOOD SAFETY Building Food Safety Excellence through Quality Function Deployment	
0950 - 1020	Conference Proceeding & QA Session	MARIEM BEN SAID Food Safety & Quality Lead KAUST	Food Standards Save Lives The theme of 2023 WFSD	
1020 - 1040	Conference Proceeding & QA Session	MUHAMMAD SHAHBAZ Manager Quality Assurance, Mawarid Food Company (Lorenzo)	Acceleration of Artificial Intelligence (AI) and Machine Learning (ML) in Food Sector	
1040 - 1100	Tea Break & Professional Networking Session	NA OUFOT OF HONOR	NA NA	
1100 - 1110	Call the Guests of Honor and Session Chairs	GUEST OF HONOR DR. MOHAMMAD ALKALTHAM Chairman Department of Food & Nutrition KSU	HESHAM ABBAS AHMED MEDANY Head of Business Development BA Gulf, Intertek International	
1110 - 1130	Conference Proceeding & QA Session	FADI NASER AL NATOUR Risk Management Expert Abu Dhabi agriculture and rood safety Authority	Risk Management Standards Save Life	
1130 - 1150	Conference Proceeding & QA Session	SHAILENDRA SINGH Vice president, thai peroxide co Ltd	Salmonella, Campylobacter & Listeria Control Strategies in Poultry Farms & Processing through Green Oxidative Chemistries	
1150 - 1210	Conference Proceeding & QA Session	HOUAIDA ALAWIEH Senior Regulatory Affairs Advisor, Campden BRI UK	NAVIGATING THE REGULATORY LANDSCAPE Ensuring Food Safety and Promoting Healthy Eating Habits in the Kingdom of Saudi Arabia	
1210 - 1230	Conference Proceeding & QA Session	KAMRAN NADEEM Director Business Promotion, E-Beam Consultant	The contribution of lonizing Radiation in Food Safety	
1230 - 1315	Lunch, Pray Break & Professional Networking	NA	NA NA	
1315 - 1320	Call the Guests of Honor and Session Chairs	SESSION CHAIR DR. IBRAHIM ALSINI FACULTIVE PATHER NAAR TOURISM & HOSPITATIVE Consultancy BANDER BOKHARI Corparate Bovernance Director Director Commission of Juna 1 and Family Director Commission of Juna 1 and Family Director Commission of Juna 1 and Family Me Netter Lands Net Service Service Page Page Page Page Page Page Page Pag		
TECHNICAL SESSIONS ENVIRONMENTAL MONITORING FOR FOOD SAFETY ASSURANCE LEARNING FROM THE PAST AND THE FUTURE STATE CONVERGENCE MODERATOR: DR. IBRAHIM ALSINI & FADI ALNATOOR				
1320 - 1340	Technical Session No. 01	EVREN EFE-KABAGÖZ BRCGS Representative, Istanbul Turkey	BRCGS requirements on environmental monitoring in food production sites	
1340 - 1400	Technical Session No. 02	ROB LANGLEY Senior Director, NEOGEN	Environmental Monitoring Challenge and Innovate your Program	
1400 - 1430		OPEN HOUSE DISCUSSION & QNA SESSION		
1515 - 1530	Tea Break & Professional Networking Session	NA	NA NA	
1530 - 1630	Plenary Session No. 02	MODERATOR NASIR HAMEED Chief Quality & Sustainability Officer National Aquaculture Group (NAQUA) Saudi Arabia PANEL EXPERT MUSTAFA KAMALUDDIN Plant Manager MARS KAEC Managing Qirecto XceltiUm, Belgium	Safety Senior Advisor to CEO ARASCO Food PANEL EXPERT MEH RICHARD SPRENGER Key Driver to Food Safety Compliance, Conformity, Productivity, Sustainability	
1630 - 1645	Shields and Award Distribution to Guests, Speakers and Presenters	DR. IBRAHIM ALSINI DR. BASIL ALHILALI CHEF THOMAS A. GUGLER	The contribution of lonizing Radiation in Food Safety	
1645 – 1700	Grand Group Picture	NA	NA NA	
1700 – 1715	Distribution of Gift Hampers and Takeaways	NA	NA NA	
1700 – 1715	End of WFSD Day 1	NA	NA NA	
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PROPOSED AGENDA AND PROCEEDINGS LEMERIDIEN HOTEL, KHOBAR

DAY 01: JUNE 05, 2024 (WEDNESDAY) CONFERENCE PLAN

TIME	ACTIVITY	·	TODIO OD TITI F	
TIME	ACTIVITY	GUESTS, SPEAKER & PANELIST	TOPIC OR TITLE	
0800 - 0815	Arrival of Guests, Registration & Issuance of Delegate Pack	NA NA	NA	
0815 - 0830	Serving Morning Coffee, Refreshment and Professional Networking Seating and Setting up the Guests for the Conference	NA NA	NA NA	
0830 - 0845	Call for the Conference	NA NA	NA NA	
0845 - 0900	Catt for the connecence	NA NA	NA NA	
0900	Start of the Conference	ABDUL HADI ABU ZAHRA	NA	
0900 - 0910	Opening with the Name of Allah	ABDALLAH SALAH	Tilawat-e-Quran	
0910 - 0915	Standing and Enthusiastic Applause	ABDALLAH A. ALESSA	Saudi National Anthem	
0915 - 0920	Call the Chief Guest, Guests of Honor and Session Chairs	CHIEF GUEST OR. IBRAHIM ALSIN VICE PRESIDENT THE FOOD SUPPLYCHAIN & CATERING CHARMERS COMMITTEE ATTHE COUNCIL OF SAUDI CHAMBERS KING SAUD UN	SESSION CHAIR JI AMMAD AL-KALTHAM JO EPARTMENT OF FOODAND NUTRITION, VERSITY,RIYADH, KINGDOM OF SAUDI ARABIA CEO AT ARABIANIBEVERAGE CO (ABC) IN KUWAIT	
0920 - 0930	An Overview 10 Minutes Video	, , ,	Security and Food Supply Chain Sustainability in the GCC Region	
0930 - 0940	Opening Speech	FRANK YIANNAS FORMER DEPUTY COMMISSIONER, FOOD POLICY & RESPONSE US FDA	Establishing a Robust Food Safety Framework through Strategic Collaboration and Partnerships	
0940 - 1000	Conference Proceeding & QA Session	DR. LAYAL KARAM ASSISTANT PROFESSOR IN FOOD SAFETY DATAR UNIVERSITY	Advancing Sustainable Practices in the Food Service Industry: A Strategic Imperative for Global Prosperity	
1020 - 1040	Conference Proceeding & QA Session	CATARINA BJELKENGREN Director strategy value chain optimization	COMPREHENSIVE ANALYSIS OF FOOD IRRADIATION Navigating Risks, Regulatory Landscapes, and Consumer Safety Perceptions for Enhanced Food Security	
1040 - 1100	Tea Break & Professional Networking Session	NA	NA	
1100 - 1110	Call the Guests of Honor and Session Chairs	SESSION CHAIR FAHAD AL OTAIB! HEALTH SAFETY AND ENVIRONMENTAL DIRECTOR, ALSAFI DANDIE, SAUDI ARABIA	GUEST OF HONOR IASSAN ALSULAIMANI PROFESSIONAL ENGINEER, SAUDI COUNCE. OF ENGINEERS GUEST OF HONOR GUEST OF HONOR NDUSTRIES AL DASSIM, SAUDI ARABIA	
1110 - 1130	Conference Proceeding & QA Session	DR. AYMAN IBRAHIM ABDELKADER POLICIES AND RISK ASSESSMENT SPECIALIST ABU DHABI AGRICULTURE AND FOOD AUTHORITY	EXPLORING THE ARABIAN CULINARY HORIZON The Transformation and Worldwide Impact on Saudi Arabia's Gastronomy, with a Focus on Food Safety Challenges and Solutions	
1130 - 1150	Conference Proceeding & QA Session	ERIC MOORE Director of food safety & industry outreach testo	Unraveling the Complex Dynamics of Securing Executive Buy-In for Food Safety and the Pitfalls of Quality Leadership	
1150 - 1220	Conference Proceeding & QA Session	DR. JOANNE TAYLOR CO-FOUNDER CULTURE EXCELLENCE & TSI	FUTURISTIC FOOD SAFETY Strengthening Integrity and Tackling Challenges through Third-Party Certification Systems	
1220 - 1230		OPEN HOUSE DISCUSSION & QNA SESSION		
1230 - 1330	Lunch, Pray Break & Professional Networking	NA	NA	
1330 - 1340	Call the Guests of Honor and Session Chairs	SESSION CHAIR EMAD VASEEN CHIEF TECHNICAL OFFICER, AL RABIE FOOD COMPANY MYADIN, NINGBOM OF SAUDI ARABIA. WYA	GUEST OF HONOR SALAH ABDULAZIZ DENT OF THE SAUDI VETERNARY MEDICAL SOCIETY COUNCILOR FOR MIDDLE EAST AND NORTH AFRICA BERAIN WATER COMPANY	
1340 - 1400	Conference Proceeding & QA Session	JORGE HERNANDEZ Quality assurance up the wendy's company	EMPOWERING AUDITORS FOR TRANSFORMATION Redefining the Future of Food Safety through Advanced Auditing Infrastructure and Ecosystem Enhancements	
1400 – 1420	Conference Proceeding & QA Session	DAVID ROSENBERG CEO AND BOARD MEMBER OF ASPIRE, CO-FOUNDER AND FORMER CEO OF AEROFARMS THE EVERY COMPANY	WHO GLOBAL STRATEGY FOR FOOD SAFETY 2022-2030 Towards Stronger Food Safety Systems and Global Cooperation	
1420 - 1440	Conference Proceeding & QA Session	SUSANA PAIXÃO FORMER PRESIDENT INTERNATIONAL FEDERATION OF ENVIRONMENTAL HEALTH	ARCHITECTING FOOD SAFETY The Critical Intersection of Sanitary Design, Layout, and Hygiene Engineering	
1440 – 1500	Conference Proceeding & QA Session	ABDUL RASHID Group ceo pulseberry health consultants	TRANSFORMING THE CATERING AND FOOD RETAIL LANDSCAPE Unleashing Strategic Innovations and Global Best Practices to Overcome Food Safety Challenges for Sustainable Excellence	
1500 - 1515		OPEN HOUSE DISCUSSION & QN	A SESSION	
1515 - 1530	Tea Break & Professional Networking Session	NA	NA	
1530 - 1550	Conference Proceeding & QA Session	MS. SIMONA SINESI Founder & Senior executive fellownever-give-up.it	FORGING RESILIENCE IN ENVIRONMENTAL HEALTH Harnessing Global Insights to Amplify Local Hygiene Compliance Frameworks	
1550 - 1700	Plenary Session No. 01	TANVEER HASHMI HEAD OF GUILLITY AND BED, NATIONAL BISCUIT AND CONFECTIONERY COMPANY JEDDAH - SAUDI ARABIA PANEL EXPERT ROCK ZOGHBI GHS ENANAGER, RESMA CATERNIN KINGDOM OF SAUDARABIA PANEL EXPERT ROY RAHAL FOOD SAFETY & GUALLITY MARAGER, GENERAL MILLS PANEL EXPERT TAREK MURAD INNOVATION MANAGER, MADE TODOSION VERSITY OF BALLAMAND, SAUDIARABIA	Food Safety Standards & Regulatory Framework Across the MENA Region CHALLENGES AND OPPORTUNITIES	
1700 - 1715	Concluding Remarks and Session Closing	MARC CWIKOWSKI	NA NA	
1715 – 1730	Tour to Shields, Awards and Gift Hampers Area	VOLUNTEERS	NA NA	
1730	End of WFSD Day 1	NA	NA NA	

PROPOSED AGENDA AND PROCEEDINGS LEMERIDIEN HOTEL, KHOBAR

DAY 02: JUNE 06, 2024 (THURSDAY) CONFERENCE PLAN

TIME	ACTIVITY	GUESTS, SPEAKER & PANELIS	TOPIC OR TITLE	
0800 - 0815	Arrival of Guests, Registration & Issuance of Delegate Pack for New Guests	NA NA	NA NA	
0815 - 0830	Serving Morning Coffee, Refreshment and Professional Networking	NA NA	NA NA	
0830 - 0845	Seating and Setting up the Guests for the Conference	NA NA	NA NA	
0845 - 0900	Call for the Conference	NA	NA NA	
0900	Start of the Conference	DR. BASIL ALHILALI Manager of Agriculture and Livestock Departme National Center for Environment Compliance	nt NA	
0900 - 0910	Call the Chief Guest, Guests of Honor and Session Chairs	CHIEF GUEST ADEL EMAM MAHMOUD LECTURER IN FACULTY OF KONICERING, CAROUNIVERSITY GUEST OF HONOR AHMAD M. SHMOURY FOOD & REPTRAGE DINSTONMANAGET, WATER TREATMENT DIVISION MANAGER, REZANTGENE, KSA	SESSION CHAIR CEES HACK MANAGING DIRECTOR! / FOUNDER AL DUNYA FOOD CONSULTANCY & INTERIM MANAGEMENT AMIN KASSOUF RESEARCHER AGROPARISTECH	
0910 - 0920	Conference Proceeding & QA Session	CHIEF GUEST CINDY JIANG GUANGZHOU BRANCH MANAGERGLOBAL FOOD SAFETY AMBASSADOR	UNVEILING THE BLUEPRINT OF WATER SAFETY Catalyzing a Revolution in Quality Assurance for Human Health and Lifelong Well-Being	
0920 - 0950	Conference Proceeding & QA Session	FREDERIC LEVY-PERRAULT CEO ALRAYA	DEMYSTIFYING JUICE AND DRINK SAFETY Uncovering Facts, Dispelling Myths, and Addressing Consumer Concerns for Unmatched Quality Assurance	
0950 - 1020	Conference Proceeding & QA Session	MRS. VALERIA KRYNETSKAYA HEAD PLANT-BASED VENTURE THRYVE IFFCO	BEYOND THE BOTTLE & PLASTIC PACKING Deciphering the Impact of PET, IMPE, and LDPE on Food Safety and Public Health Through Scientific Insight and Regulatory Vigilance for Enhanced Consumer Safety	
1020 - 1040	Conference Proceeding & QA Session	SAAD AL OTAIBI Human resources director alaseel	PAPER AND PULP PARADIGMS Transforming Food Packaging Science for Enhanced Consumer Safety and Sustainability*	
1040 - 1100	Tea Break & Professional Networking Session	NA	NA .	
1100 - 1110	Call the Guests of Honor and Session Chairs	GUEST OF HONOR DR. MOHAMMAD ALKALTHAM Chairman Department of Food & Nutrition KSU	HESHAM ABBAS AHMED MEDANY Head of Business Development BA Gulf, Intertek International	
1110 - 1130	Conference Proceeding & QA Session	ALI BADARNEH DIVISION CHIEF UNIDO	RADIATING CONFIDENCE The Realities of Microwave Use in Food Safety Debunking Myths and Unveiling Facts for Consumer Trust	
1130 - 1150	Conference Proceeding & QA Session	MR. CESARE VARALLO FOOD LAWYER FOUNDER FOODLAWLATEST.COM	UNLOCKING INTERNATIONAL STANDARD Navigating the Path to ISO 17025 Accreditation with Ease and Speed for Food Testing Laboratories	
1150 - 1210	Conference Proceeding & QA Session	KEVIN WANG EDITOR-IN-CHIEF CHINA FOOD SAFETY MAGAZINE	STRATEGIZING INTEGRITY Crafting Unyielding Food Safety Standards within Global Supply Chains for Legal and Business Excellence	
1210 - 1230	Conference Proceeding & QA Session	MR. AXON TOXICOLOGIST AT FOOD STANDARDS AGENCY FOOD STANDARDS AGENCY	TRANSFORMING PUBLIC HEALTH THROUGH GLOBAL INSIGHT Tackling Major Noncompliance Issues to Reinforce and Innovate Local and Regional Health Infrastructures	
1230 - 1315	Lunch, Pray Break & Professional Networking	NA	IA NA	
1315 - 1320	Call the Guests of Honor and Session Chairs	SESSION CHU DR. IBRAHIM INAAR TOULES PROTING PAT DAVID ROSENBERG CEO AND BOARD MEMBER OF ASPIRE. CO-FOUNDERAND FORMER CEO OF AERO FARMS THE EVERY COMPANY	ALSINI FAISAL MOTHAN	
	FOOD SAFETY AS	TECHNICAL SESSIONS A FOUNDATION OF FOOD SUPPLY CHAIN SUSTAIN AL SCOPE AND GLOBAL SUPPORT FRAMEWORK	ABILITY	
MODERATOR : NANCY NOUAIMEH & HOUAIDA ALAWIEH				
1320 - 1340	Technical Session No. 01	DR. AYMAN IBRAHIM ABDELKADER POLICIES AND RISK ASSESSMENT SPECIALIST ABU DHABI AGRICULTURE AND FOOD AUTHORITY		
1340 - 1400	Technical Session No. 02	CATARINA BJELKENGREN DIRECTOR STRATEGY VALUE CHAIN OPTIMIZATION		
1400 - 1430		OPEN HOUSE DISCUSSION & QNA SESSION		
1515 - 1530	Tea Break & Professional Networking Session	NA	NA	
1530 - 1630	Plenary Session No. 02	MS. MONA GHOBASHI SENIRI RIBECTOR SCIENTIFIC AND BERULATORY AFFAIRS GLOBAL EMERGING MAKETS (MODILE EAST, AFRICA, ASIA, AUSTRALIA, LATIN AMERICA AND BRAZIL/MARS NECAT KIRKIL	DR. BIZHAN POURKOMAILIAN GLOBAL RESTAURANT & DISTRIBUTION FOOD SAFETY DIRECTOR MCDONALD'S SCOTT CRERAR Exploring the Frontier of Foreign Food Fashion and Novelty of Eating Habits A Comprehensive Food Safety Review from Global to Local Perspectives by	
		NECAT KIRKIL QUALITY ASSURANCE & FOOD SAFETY CONSULTANT TRAINER AUDITOR FSSC TURKIYE THE MIDDLE EAST REGIONAL REPRESENTATIVEFSSC	FOOD SAFETY SPECIALIST - SCIENCE AND SYSTEMS FOOD SAFETY INFORMATION COUNCIL Veteran Food Safety Experts	
1630 - 1645	Shields and Award Distribution to Guests, Speakers and Presenters	CATARINA BJELKENGREN DAVID ROSENBERG JORGE HERNANDEZ	The contribution of lonizing Radiation in Food Safety	
1645 - 1700	Grand Group Picture	NA	NA NA	
1700 – 1715	Distribution of Gift Hampers and Takeaways	NA	NA	

WHO SHOULD ATTEND?

Food Safety, Food Security and Food Sustainability is every one responsibility and required joint and collaborative efforts to uphold the public health and quality of life. Though the World Food Safety Day is targeting the people who are involved in the food chain in any role but it is equally important learning event for all those people who are indirectly involved and have interest in food chain.

So, we can say, the event shall be attended by any person, who have stake in food chain or have any link or relation with the food sector from Farm to Fork. A list of targeted audience is mentioned, which is not limited to:

- 1. Chief Executive Offices of food business
- 2. Chief Operation Officers of food business
- 3. Managing Director & General Manager of Food Operations
- 4. Food Importer & Exporters Management
- 5. Food Academia & Food Researchers
- Food and Beverages Directors, Managers & Executives
- 7. Public Health Officials, Food Inspectors or Health or Environmental Inspectors
- 8. Regulatory and Standards organization's Officials
- 9. Doctors, Dieticians & Nutritionists
- 10. Food Scientists & Technologists
- 11. Food Facilities Architects and Hygiene Engineers
- **12.** Food Equipment Designers & Food Plant Design Engineers
- 13. Food Equipment Suppliers
- 14. Food Industry Services Providers
- **15.** Pest Management Executives and Urban Sanitation Management
- **16.** Plant and Production Operations Managers
- 17. Quality Control Managers & Executives
- **18.** Quality Assurance Managers & Executives
- 19. Executive Chef, Exe. Sou Chef and Culinary Experts
- **20.** Restaurant Managers, Assistant Restaurant Manager and Supervisors
- **21.** Brand Managers or Brand Ambassadors or Key Account Managers

- **22.** Retail Managers, Food and Beverages Managers & Executives
- 23. Catering Operation Managers
- **24.** Chief Engineer, Engineering Managers and Duty Engineers
- 25. Purchase Managers and Procurement Executive
- **26.** Receiving Officer and Receiving Inspectors
- **27.** Stewarding Manager and Stewarding Executives
- **28.** Housekeeping Manager & Housekeeping Executives
- 29. Hygiene Managers & Officers
- **30.** Food Safety Team Leader and Team Members
- **31.** Quality System & Food Safety Managers & Executives
- **32.** Food Science, Food Technology, Food Microbiology & Food Biotechnology Students
- 33. Environmental Health or Public Health Students
- 34. Public Health Engineering and Sanitation Students
- 35. Fire Life & Safety Manager and Officer
- 36. QHSE Managers & QHSE Officer
- **37.** Food Safety Writers and Journalists
- **38.** Food Safety, Quality, Environment, Health & Safety Consultants
- **39.** Food Safety, Quality, Environment, Health & Safety Auditors
- **40.** Food Safety, Quality, Environment, Health & Safety Trainers

WHY TO ATTEND?

The World Food Safety Day conference serves as a pivotal platform to disseminate knowledge, catalyze collaboration among key stakeholders, and set the stage for comprehensive dialogue on the myriad challenges and advancements within the realms of food safety, quality, and sustainability.

Herein are articulated the foremost reasons why this 6-day landmark event is indispensable for professionals tethered to the food industry:

1. UNPARALLELED NETWORKING OPPORTUNITIES:

Engage with an esteemed assembly of speakers, researchers, academia, regulators, and subject matter experts dedicated to food safety, quality, and sustainability, fostering invaluable professional connections.

2. CUTTING-EDGE INSIGHTS:

Gain firsthand exposure to the latest tools, techniques, and technologies revolutionizing the food sector, directly from the vanguards of innovation.

3. BENCHMARKING EXCELLENCE:

Assess and benchmark your current food safety and quality management practices against those employed by the industry's best, facilitating a roadmap to excellence.

4. CORPORATE COMMITMENT SHOWCASE:

Demonstrate your organization's unwavering dedication to food safety by participating in the sole annual convening focused explicitly on elevating standards of food safety, quality, and sustainability.

5. SKILL ENHANCEMENT:

Elevate your professional acumen through interactions with and learnings from global thought leaders in food safety, quality, and sustainability.

6. GLOBAL AND REGIONAL TREND UPDATES:

Stay abreast of the latest regional and international trends impacting the food industry, ensuring your business remains at the forefront of industry developments.

7. INNOVATIVE PLATFORM PARTICIPATION:

Present your innovative research and unique findings on a premier regional stage, engaging with peers over groundbreaking discussions.

8. INDUSTRY TREND FORECASTING:

Acquire insights into evolving food safety trends and understand their potential implications on your food business, empowering strategic foresight.

9. EXCLUSIVE REWARDS:

Benefit from seminar attendance certification, alongside the opportunity to receive gift hampers, literature, and exclusive souvenirs, enriching your professional journey.

10. CV AND PORTFOLIO ENRICHMENT:

Enhance your personal CV and professional portfolio, marking your active contribution and commitment to the field of food safety and quality.

11. REGULATORY COMPLIANCE STRATEGIES:

Learn about the latest regulatory requirements and compliance strategies, ensuring your organization not only meets but exceeds industry standards.

12. SUSTAINABILITY PRACTICES:

Delve into sustainable practices within the food industry, understanding how to integrate sustainability into your operations for long-term success.

13. RISK MANAGEMENT TECHNIQUES:

Explore advanced risk management techniques tailored to food safety, enabling your organization to mitigate potential threats effectively.

14. CONSUMER TRUST AND LOYALTY:

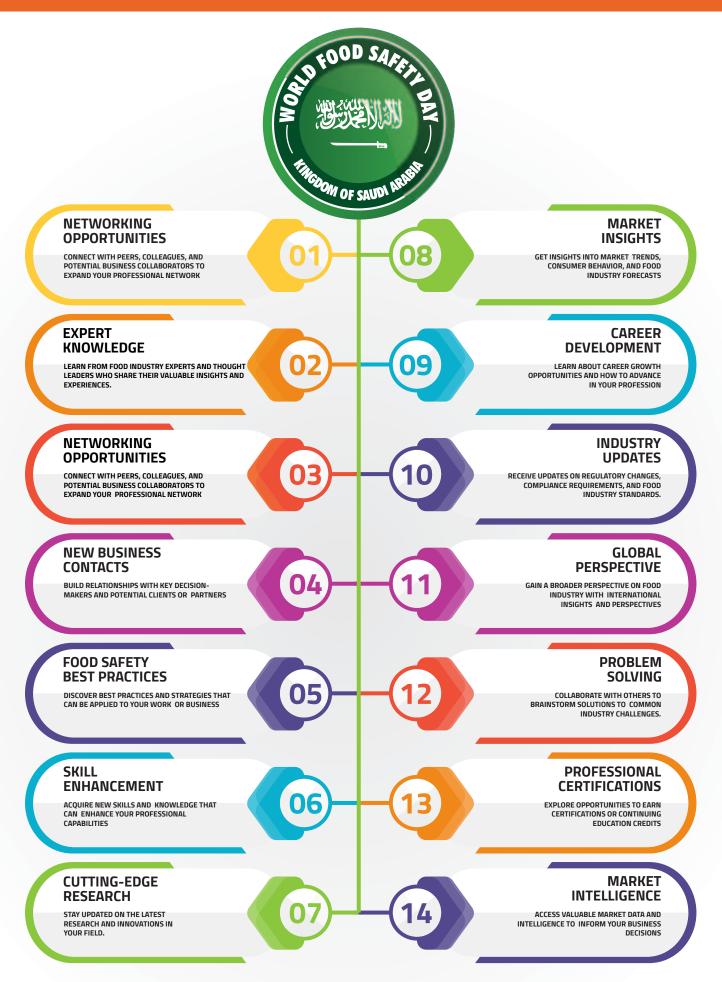
Understand the dynamics of building consumer trust through rigorous food safety practices, a cornerstone for enduring brand loyalty and market leadership.

15. LEADERSHIP AND INNOVATION:

Cultivate leadership skills and innovative thinking in food safety, positioning yourself and your organization as pioneers in the field.

Participation in the World Food Safety Day Symposium is not merely an event attendance; it is an investment in the future of food safety, quality, and sustainability, promising a confluence of knowledge, innovation, and leadership.

EXCLUSIVE DELEGATE TAKEAWAY



WFSD DELEGATE REGISTRATION & EVENTS ATTENDANCE POLICY

1. COMPLIMENTARY REGISTRATION ANNOUNCEMENT

In an unprecedented move reflecting our unwavering commitment to fostering widespread participation and engagement across the global food safety community, the Core Committee of the World Food Safety Day has declared a landmark policy on March 01, 2024. It has been unanimously decided that all registrations and attendances for the World Food Safety Conferences will be entirely complimentary (100% FREE OF COST). The WFSD Management firmly asserts that no fees or payments will be solicited from delegates, contingent upon adherence to the prescribed delegate allocation per organization.

2. STRATEGIC DELEGATE ALLOCATION FRAMEWORK:

This decision to waive all costs is aligned with our strategic objective to diversify and enrich participation from all sectors of the food supply chain. To ensure a broad representation and equitable opportunity for engagement, a policy to limit the number of delegates from any given organization has been instituted. This measure is designed to maximize the inclusivity and diversity of perspectives, fostering a richer dialogue and more comprehensive collaboration among food chain stakeholders.

3. FLEXIBLE FEE STRUCTURE FOR EXCEPTIONAL CIRCUMSTANCES:

While the foundational principle of this year's conference is to offer free registration to support our mission of inclusive stakeholder engagement, we acknowledge unique situations may arise. Therefore, a fee structure has been outlined solely for informational purposes. We remain open to accommodating enrollment requests that may exceed the standard delegate limit per organization, provided such requests are technically and administratively justified to the satisfaction of the WFSD Management.

4. DETAILED REVIEW ENCOURAGED PRIOR TO APPLICATION SUBMISSION:

In light of this significant policy update, we cordially invite all interested parties to review the detailed registration policy meticulously before proceeding with the application process. This review will ensure a thorough understanding of the guidelines and facilitate a smooth and efficient enrollment experience.

The decision to eliminate registration fees underscores our dedication to removing barriers to participation, enabling a more inclusive and comprehensive discourse on food safety. As we move forward, we are excited to welcome a diverse array of voices and expertise to the World Food Safety Day Conferences, united in our goal to advance food safety standards and practices in the Kingdom of Saudi Arabia.

We look forward to your valuable contributions and to collaborating with you in shaping a safer food future for all.

FEE STRUCTURE

DELEGATES FROM GOVERNMENT OFFICIALS, REGULATORY BODIES & ACADEMIA:

1.1. COMPLIMENTARY REGISTRATION:

The initial FIVE delegates from each organization are granted access at no cost (100% FREE OF COST).

1.2. ADDITIONAL DELEGATES:

For the 6th to 10th delegates, a registration fee of SAR 1000/- per delegate applies.

From the 11th delegate onwards, the fee is SAR 2000/-per delegate.

1.3. PARTICIPATION CAP:

A maximum of FIFTEEN DELEGATES per Govt. and Academia organization is permitted to ensure diverse and equitable representation.

2. DELEGATES FROM SPONSORING ORGANIZATION:

2.1. COMPLIMENTARY REGISTRATION:

The initial FIVE delegates from each sponsoring organization are granted access at no cost (100% FREE OF COST). More detail is provided in the sponsorship terms and condition and the particular policy shall apply.

2.2. ADDITIONAL DELEGATES:

For the sixth to tenth delegates, a registration fee of SAR 1000/- per delegate applies.

2.3. PARTICIPATION CAP:

A maximum of TEN DELEGATES per sponsoring organization is permitted to ensure diverse and equitable representation.

3. DELEGATES FROM PARTNER & SUPPORT ORGANIZATION:

3.1. COMPLIMENTARY REGISTRATION:

The initial THREE delegates from each partnering and supporting organization are granted access at no cost (100% FREE OF COST).

3.2. ADDITIONAL DELEGATES:

For the 4th to 6th delegates, a registration fee of SAR 1000/-per delegate applies.

3.3. PARTICIPATION CAP:

A maximum of SIX DELEGATES per partnering and supporting organization is permitted to ensure diverse and equitable representation.

4. DELEGATES FROM PRIVATE SECTOR:

4.1. COMPLIMENTARY REGISTRATION:

The initial THREE delegates from each organization are granted access at no cost (100% FREE OF COST).

4.2. ADDITIONAL DELEGATES:

For the 4th to 6th delegates, a registration fee of SAR 1000/- per delegate applies.

From the 6th to 8th delegate onwards, the fee is SAR 2000/-per delegate.

4.3. PARTICIPATION CAP:

A maximum of EIGHT DELEGATES per organization is permitted to ensure diverse and equitable representation.

5. DELEGATES FROM MEDIA:

5.1. COMPLIMENTARY REGISTRATION:

The initial TWO delegates from each media organization are granted access at no cost (100% FREE OF COST).

5.2. PARTICIPATION CAP:

A maximum of TWO DELEGATES per media organization is permitted to ensure diverse and equitable representation.

6. DELEGATES FROM FOOD INDUSTYRY SUPPLIER & VENDORS:

6.1. COMPLIMENTARY REGISTRATION:

Any delegate from the food industry suppliers shall pay a registration fee of SAR 1000/- per delegate per location.

The suppliers and vendors are listed below, but not limited to:

- 6.1.1. Ingredients suppliers
- 6.1.2. Equipment & tools suppliers
- 6.1.3. Technology suppliers
- 6.1.4. Packing material suppliers
- 6.1.5. Pest control services providers
- 6.1.6. Cleaning and sanitation solution providers
- 6.1.7. Engineering services suppliers

6.2. PARTICIPATION CAP:

A maximum of THREE DELEGATES per organization is permitted to ensure diverse and equitable representation.

We extend our sincere apologies for any inconvenience these changes may cause. Our team is committed to assisting you through this transition and ensuring a smooth registration process.

The WFSD 2024 promises to be an unparalleled platform for dialogue, learning, and collaboration in the pursuit of advancing food safety standards globally. We thank you for your understanding, cooperation, and continued support in making this event a success.

WFSD SOUVENIR

































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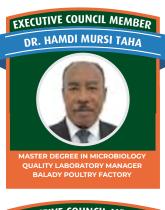












































































MAJID AL FUTTAIM, RETAIL QUALITY & HYGIENE MANAGER

































































ABDALLAH A. ALESSA

SR. MANAGER FOOD SAFETY & QUALITY MANAGEMENT SYSTEMS ASQ | CQE, ASQ | CSSGB



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ENVIRONMENTAL HEALTH SUPERVISOR, JUBAIL'S ROYAL COMMISSION



AHMED MOHAMED ABD EL FATTAH KHATTAB

FOOD SAFETY & QUALITY MANAGER, TALABAT MART-DELIVERY HERO



AHMED MOHAMED GAMAL MOHAMED

EGYPT DEPUTY MANAGER,
PREVERISK SERVICES GROUP



ALI ELSAYED ALI AHMED TAHA

ENGINEERING FACILITY MANAGER, AQUAT FOOD INDUSTRIES LTD JEDDAH, SAUDI ARABIA



ALI ZAATAR

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QUALITY ASSURANCE ASSISTANT MANAGER, ENSEIGNES CASINO



AMJAD ALI

M.SC (HONS) FOOD TECHNOLOGY L MBA MARKETING & HR MANAGEMENT



AMR HAMDY MADBOULY

SALES MANAGER AT, BIOLINE GROUP



AMR SAFAA

FREELANCER -FOOD SAFETY **AUDITOR**



AMRO ALKHUDAIR

DIRECTOR, QUALITY AND FOOD SAFETY

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AREF ABDULGHABAR

INSTRUCTOR IN CLINICAL NUTRITION DEPARTMENT

TECHNICAL COMMITTEE



ATIQUE UR REHMAN

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CHRISTELLE ISKANDAR

PHD I PROFESSOR IN FOOD

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HEAD OF QUALITY & EHS, AL DAAJAN HOLDING

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DR. ANAS HALWANI

CERTIFIED QUALITY & FOOD SAFETY AUDITOR| PROOF BUILT MANAGER | 22000 | FOOD SAFETY | FMCG | MANUFACTURING | LOGISTICS

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DR. BARAA AL BAROUDI

ACTING MANUFACTURING MANAGER AT GOLDEN CHICKEN FARMS CO.

TECHNICAL COMMITTEE



ELIE ALKADAMANY

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HEAD OF BUSINESS DEVELOPMENT,
BA GULF

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PROJECTS MANAGER FOOD SERVICES, NEOM TAMIMI GLOBAL CO. LTD.

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TECHNICAL COMMITTEE



DR. LAYAL KARAM

DR. LAYAL KARAM, IS AN ASSISTANT PROFESSOR IN FOOD SAFETY IN THE HUMAN NUTRITION DEPARTMENT AT QATAR UNIVERSITY. SHE HOLDS A PHD AND POST-DOC FOCUSED

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FARES M. EL-BARBARY

HEAD OF QUALITY, DOEHLER EGYPT

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HUSSEIN MOHAMED HUSSEIN AFIFI

LEAD AUDITOR (QUALITY, FSMS, OH&S), UMB-QMI

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MAHMOUD MAMMER

FOOD TECHNOLOGY

TECHNICAL COMMITTEE



DR. MOHAMED MOHAMADY

ORGANIZATIONAL EXCELLENCE ASSESSOR MANAGEMENT SYSTEMS COACH / AUDITOR FOOD SAFETY ENTHUSIAST

TECHNICAL COMMITTEE



GHULAM MUSTAFA

QA/QC MANAGER, MIDDLE-EAST & AFRICA GOODY SAUDI ARABIA

TECHNICAL COMMITTEE



IMRAN JAMAL

HEAD OF QUALITY FOOD SAFETY &
HSE, SAUDI RADWA FOOD
COMPANY LTD.

TECHNICAL COMMITTEE



MAZHAR ABDULLAH

R & D MANAGER, NATIONAL BISCUITS & CONFECTIONERY LTD. JEDDAH, KINGDOM OF SAUDI ARABIA

TECHNICAL COMMITTEE



DR. YASMINE BADARY

DR. YASMINE BADARY IS A QUALITY ASSURANCE MANAGER AT INTERNATIONAL FOOD AND CONSUMABLE GOODS, WHICH IS PART OF THE IFS GROUP.

TECHNICAL COMMITTEE



HASSAN ZAHRAN

BRCGS APPROVED TRAINING PARTNER, BRCGS MEAT AND POULTRY TECHNICAL EXPERT, QA & QC MANAGER

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JARED ESPELETA

QUALITY ASSURANCE MANAGER, NADEC FOODS

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MENA WAGDY

EXPERIENCED QUALITY MANAGER



MOAAZ MOSTAFA DARDIRY

QUALITY/FOOD SAFETY AUDITOR L SAFEKEY GROUP, EGYPT



MOHAMED FAROUK

(R&D DIRECTOR AT ARAB DAIRY), SSBB, TPS, LEAN & 20 KEYS EXPERT



MOHAMED SABER DESWKEY

MEAT, POULTRY & FISH PROCESSING INDUSTRY L PLANT, R&D MANAGER – NASHAR MEAT



MOHAMMAD JAMAL

QUALITY CONTROL MANAGER NBCC JEDDAH, SAUDI ARABIA



MOHAMMAD SADIQ

DEPUTY GENERAL MANAGER AL RASHED FOOD INDUSTRIES

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MOHAMMAD ZAID

EXPERIENCED TECHNICAL MANAGER

TECHNICAL COMMITTEE



MOHAMMED ALI ALMUTAIRI

MASTER IN ANALYTICAL CHEMISTRY L SAUDI FOOD AND DRUG

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MOHAMMED ALI FAHMY

BUSINESS PROCESS EXCELLENCE MANAGER COCA-COLA HBC EGYPT

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MOSTAFA DIAB

HEAD OF REGULATORY AFFAIRS AND NUTRITION AT JUHAYNA FOOD INDUSTRIES

TECHNICAL COMMITTEE



MRS. AMANI ALIBRAHIM

ZADK CULINARY ACADEMY DEAN OF EDUCATION

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MUHAMMAD ITTEFAQ

QUALITY ASSURANCE MANAGER AT NATIONAL BISCUIT & CONFECTIONERY CO. JEDDAH

TECHNICAL COMMITTEE



NADA ALASIRI

QA/QC MANAGER AT KHAIR ALGEYAD CHEESE FACTORY/ RIYADH KSA MASTER DEGREE IN FOOD S CIENCE DAIRYFOODS P ROFESSIONAL IN T QM & FOOD SAFETY

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I. MEEPE GAMAGE

SENIOR QUALITY ASSURANCE MANAGER DIVISIONAL QUALITY SYSTEMS, SUSTAINABILITY & ENVIRONMENT ALMARI COMPANY, KSA

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RAED RAZIK ALHINDI

INSPECTOR – TUV RHEINLAND ARABIA IN THE SYSTEMS DEPARTMENT | ISO 22000:2018 LEAD AUDITOR , CQI | IRCA CERTIFIED

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REHAM BEDEER

HEAD SECTION OF MISCELLANEOUS LABORATORY EGYPTIAN ORGANIZATION FOR STANDARDIZATION AND QUALITY

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SALEH AHMED AMAN

SAUDI ARAMCO ARAMCO KHURAIS COMP ADMINSTREATER

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WASEEM TARIQ

BAKING SCIENCE & TECHNOLOGY EXPERT RESEARCH & DEVELOPMENT MASTER INNOVATION, NOVALITY AND FUNCTIONAL INGREDIENTS CONSULTANT

TECHNICAL COMMITTEE



SARA NAYEL

HACCP AND HYGIENE MANAGER AT HILTON ALEXANDRIA GREEN PLAZA

TECHNICAL COMMITTEE



SHAHID HAFEEZ KHAN

APPLICATION & TECHNICAL SUPPORT MANAGER (TMEA)-PAKISTAN AND IRAN I TATE & LYLE DUBAI, UAE

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SHAHZAD HUSSAIN

PROFESSOR – KING SAUD UNIVERSITY'S L PH.D. I FOOD TECHNOLOGY I RESEARCH L FOOD SCIENCE AND NUTRITION.



SIBYMON



SOBHI ELHARTANI

SOBHI ELHARTANI R&D PRODUCT DEVELOPMENT MANAGER AT DANONE



TAHANI YOUSIF ELAGIB OMAR

SENIOR PLANT BREEDER AGRICULTURAL BIOTECHNOLOGY AGRICULTURAL RESEARCH CORPORATION



TARIQ MANSOUR

QUALITY DEPARTMENT MANAGER AT BASMAH INDUSTRIAL





WALID NABIL IBRAHIM

MANAGEMENT AND FOOD SAFETY



TASBEIH SHAHEIN

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PROFESSIONAL ASSOCIATE







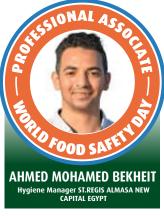


























PROFESSIONAL ASSOCIATE

































PROFESSIONAL ASSOCIATE







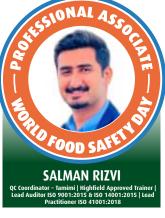








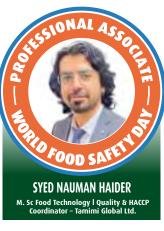


















AWARD AIM & OBJECTIVES

The Food Safety Awards serve as a prestigious recognition platform within the food industry, designed to honor the relentless dedication and significant achievements of professionals and organizations committed to safeguarding our food supply. This initiative warmly invites participation from food safety professionals, along with organizations of all types and sizes linked to the food sector, encouraging them to nominate and apply under categories that best reflect their contributions to food safety, security, and the sustainability of the food supply chain.

This Awards Scheme acts as a powerful catalyst, inspiring those within the food safety, quality, security, productivity, and sustainability sectors to elevate their performance, ultimately leading toward unmatched excellence in both individual and organizational capacities.

At its core, this initiative emphasizes the application of fundamental food safety principles and techniques to enhance overall food safety performance. It aims to acknowledge and celebrate the exemplary achievements of food professionals and organizations that have set new standards of excellence in food safety.

The awards not only signify a journey towards exceptional personal and organizational growth but also establish specific benchmarks. These benchmarks assist food professionals in evaluating their performance across key areas, fostering continuous improvement and enabling the achievement of sustained personal development and organizational superiority.

Engagement in this award process is seen as a key marker of an organization's commitment to the highest standards of food safety, security, and sustainability, reflecting a dedication to delivering products and services that surpass consumer expectations.

The recognition will culminate at the World Food Safety Day conferences, where the achievements of the awardees will be celebrated on both a national and global stage. This underscores the importance of submitting your application to highlight your commitment to excellence in food safety.

We urge all food professionals and organizations to seize this opportunity to have their efforts internationally recognized.

Please submit your application via email to **INFO@WorldFoodSafetyDay.com** by **May 15, 2024**, and join us in celebrating the critical work that contributes to the safety and sustainability of our food supply.

AWARD TYPES & CATAGORIES



- 1. Food Safety Initiative Awards
- 2. Food Safety Innovation Award
- 3. Food Safety Technology Innovator Award
- 4. Excellence in Food Safety Award
- 5. Food Quality Excellence Award
- 6. Best Food Safety Culture Award
- 7. Food Safety for Sustainability Award
- 8. Best Food Safety Practice Award
- 9. Supply Chain Food Safety Excellence Award
- 10. Food Safety Research Excellence Award
- 11. Food Safety Regulatory Achievement Award
- 12. International Food Safety Collaboration Award
- 13. Farm to Fork Food Safety Excellence Award
- 14. Best New Food Safety Product Award
- 15. Food Safety Transparency Award
- 16. Consumer Trust in Food Safety Award
- 17. Cold Chain Management Excellence Award
- 18. Food Safety Training Provider of the Year Award
- 19. Food Safety Advocacy Award
- 20. Best Food Safety Certification Body Award
- 21. Small Business Food Safety Excellence Award
- 22. Food Safety Policy Maker Award
- 23. Best Food Safety Testing Laboratory Award
- 24. Food Safety Management System Implementation Award
- 25 Food Safety Incident Response Excellence Award

- Lifetime Achievement Award in Food Industry .1
- Super Supporter of World Food Safety Day (WFSD) .2
 - Super Promoter of WFSD .3
- Chief Executive Officer (CEO) of the Year in Food Industry .4
 - Chief Operating Officer (COO) of the Year in Food Sector .5
 - Managing Director of the Year in Food Business .6
 - Businessman of the Year in Food Industry .7
 - Director of the Year in Food Services .8
- Progressive Industrialist of the Year in Food Manufacturing .9
 - General Manager of the Year in Food Production .10
 - Operation Manager of the Year in Food Processing .11
 - Factory Manager of the Year .12
 - Plant Manager of the Year in Food Industry .13
 - Hotel Manager of the Year .14
 - Maintenance Manager of the Year in Food Facility .15
 - Professor of the Year in Food Science .16
 - Regulatory Expert of the Year in Food Safety .17
 - Food & Beverage Manager of the Year .18
 - Chef of the Year in Culinary Excellence .19
 - Restaurant Manager of the Year .20
 - Production Manager of the Year in Food Manufacturing .21
 - Quality Control Manager of the Year .22
 - Quality Assurance Manager of the Year .23
 - Lab Manager of the Year in Food Testing .24
 - Food Safety Manager of the Year .25

FOR MORE AWARD CATEGORIES & DETAILS PLEASE VISIT WEBSITE

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DR. BARAA AL BAROUDI

Acting Manufacturing Manager at Golden Chicken Farms Co.

AWARD COMMITTEE



WASEEM TARIQ

Baking Science & Technology Expert Research & Development Master Innovation, Novality and Functional Ingredients Consultant

AWARD COMMITTEE



DR. LAYAL KARAM

Dr. Layal Karam, is an Assistant Professor in food safety in the Human Nutrition Department at Qatar University. She holds a PhD and Post-doc focused

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ADEL DR. MOHAMED MOHAMADY

Organizational Excellence Assessor Management Systems Coach / Auditor Food Safety Enthusiast. PwC Middle East approved trainer IRCA Approved Tutor BRC Approved Training Provider

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MOHAMED FAROUK

(R&D Director at Arab Dairy), SSBB, TPS, Lean & 20 Keys Expert

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TAHANI YOUSIF ELAGIB OMAR

Senior Plant Breeder Agricultural Biotechnology Agricultural Research Corporation

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ALI ELSAYED ALI AHMED TAHA

Engineering Facility Manager Aquat Food Industries Ltd JEDDAH, Saudi Arabia

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HESHAM ABBAS MADNY

Head of Business Development

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MOHAMED SABER DESWKEY

Meat, Poultry & Fish processing industry l Plant, R&D Manager – Nashar Meat

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MOHAMMAD JAMAL

Quality Control Manager NBCC Jeddah, Saudi Arabia

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IMRAN JAMAL

Regional Director QHSE Americana Food company Ltd.

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MOHAMMAD ZAID

Experienced Technical Manager

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HASSAN ZAHRAN

BRCGS Approved Training Partner, BRCGS Meat and Poultry Technical Expert, QA & QC

AWARD COMMITTEE



DR. YASMINE BADARY

Dr. Yasmine Badary is a Quality Assurance Manager at International Food and Consumable Goods, which is part o the IFS group.

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ABDALLAH A. ALESSA

r. Manager Food Safety & Quality Management Systems ASQ | CQE, ASQ | CSSGB

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ABDALLAH SALAH

Quality & Hygiene HOD | Géant Supermarkets – Casino Groupe.

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ABDUL HADI ABU ZAHRA

Director, Quality Assurance, McDonald's Riyadh International Catering Corporation Riyadh, KSA

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ADEL EMAM MAHMOUD

Lecturer in Faculty of Engineering, Cairo University

AWARD COMMITTEE



AHMAD M. SHMOURY

Food & Beverage Division Manager / Water Treatment Division Manager, REZA Hygiene, KSA

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AREF ABDULGHABAR
ALSAKKAF

Instructor in clinical nutrition department

AWARD COMMITTEE



ATIQUE UR REHMAN

General Manager – QA & Food Safety, Tanmiah Foods Group, Riyadh Saudi Arabia

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Engineering Facility Manager Aquat Food Industries Ltd JEDDAH, Saudi Arabia

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AMRO ALKHUDAIR

Director of Quality and Food Safety

AWARD COMMITTEE



NADA ALASIRI

QA/QC Manager at Khair Algeyad Cheese Factory/ Riyadh KSA Master degree in Food s cience Dairy Foods P rofessional in T QM & Food Safety

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REHAM BEDEER

Organization for Standardization and quality

AWARD COMMITTEE



MAZHAR ABDULLAH

R & D Manager, National Biscuits & Confectionery Ltd. Jeddah, Kingdom of Saudi Arabia

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SALEH AHMED AMAN

Saudi Aramco Aramco Khurais Comp Adminstreater

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AHMED ALMUDAIRES

Environmental Health Supervisor Jubail's Royal Commission

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KHALED QADOURA

Operation Manager Zamil Food Industries Ltd

7 JUNE 2024

FOOD SAFETY DAY

ORGANIZER

CURRENT SPONSORS (AS OF MARCH 01, 2024)





































JEDDAH HILTON HOTEL

MAY 29-30, 2024 (WEDNESDAY-THURSDAY) JEDDAH, KINGDOM OF SAUDI ARABIA

RIYADH HILTON HOTEL

JUNE 02-03, 2024 (SUNDAY-MONDAY) RIYADH, KINGDOM OF SAUDI ARABIA

LEMERIDIEN HOTEL KHOBAR

JUNE 05-06, 2024 (WEDNESDAY-THURSDAY) KHOBAR, KINGDOM OF SAUDI ARABIA

WORLD FOOD SAFETY DAY CONFERENCE MANAGEMENT CONTA





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THINK TANK for Conferences & Exhibitions

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