

Training course syllabus

On-line live streaming training course

Title:	Health and hygiene management training course for the shipping industry
Purpose:	This course is designed to assist you in developing and implementing health and hygiene management plans in accordance with the European standards and will provide examples of up-to-date, evidence-based best practices .
Dates and time:	<p>11-15 May 2020</p> <p>The course will run over a 5-day period during which you will complete three sessions including:</p> <ul style="list-style-type: none"> • Pre-recorded lectures and assignments to be completed at your own pace (asynchronous sessions) and • Three live online Q&A sessions (duration: 90 minutes each) that will be scheduled on Tuesday, Thursday and Friday to review the assignment results, answer questions and discuss with the course instructors. <p>Total: 20 Hours</p>
Who should attend?	<ul style="list-style-type: none"> • Managers with duties related to health and hygiene • Ship officers working at a supervisory level • In-house or contracted trainers responsible to deliver health and hygiene training to crew members
Course objectives:	<ul style="list-style-type: none"> • Demonstrate knowledge on the health and hygiene standards on ships, focusing on the European Manual for Hygiene Standards and Communicable Disease Surveillance on Passenger Ships. Click here to download the 2nd Edition of the European Manual. • Be aware of the principles of hygiene and communicable disease prevention and control on ships as required in the European Union legislation, as well as in the international standards. • Identify the differences of the European inspection programme and other programmes implemented in non-EU countries. • Apply methods for supervising corrective actions implemented in response to non-conformities. • Develop inter-department cooperation for implementing ship health and hygiene management plans and other specific written plans. • Develop plans for ensuring that risks have been identified, control measures are implemented by trained staff, and monitoring and corrective actions are in place. • Apply health and hygiene training principles for crew member training on the ship.
Course methodology:	<p>The lessons will be a combination of pre-recorded lectures, focused on application of skills, exercises, case studies and self-study of the various topics. Trainees are given plenty of time to practice hands-on skills, as these will be utilized in the exercises.</p> <p>The training approach of the course consists of:</p> <ul style="list-style-type: none"> • Pre-recorded lectures – instruction and theory on the subject matter (on-line asynchronous session) • Assignments including case studies – use of scenarios to exercise problem solving (on-line asynchronous session)

- Live Questions & Answers scheduled session at a pre-defined time– updating skills and knowledge (on-line synchronous session)
- Resources in the form of support documentation will be sent in an electronic format

Participants will receive specific daily access to the on-line pre-recorded lectures, the on-line assignments and tests throughout the week. The on-line pre-recorded lectures and on-line assignments of each session have to be completed within two days after receiving access and before the live session. To receive access to the following session all components of the previous session have to be completed.

The three live Q&A sessions (duration: 90 minutes) will be scheduled at a time that will be announced in advance and their aim will be to review the assignments, answer questions and discuss with the course instructors.



<p>Sessions and Modules:</p>	<p>Session 1: Food safety focusing on HACCP plans and implementation according to EU law, tractability, food labelling and information to consumers for allergens</p> <p><u>Modules:</u></p> <ul style="list-style-type: none"> • HACCP Plan development • HACCP implementation • Food labelling and information to consumers for allergens • Implementing corrective actions in response to frequent inspection findings <p>Session 2: Water safety and waste management focusing on the particular standards of the EU Manual and on differences with other sanitation programmes in non-EU countries</p> <p><u>Modules:</u></p> <ul style="list-style-type: none"> • Potable water safety plans and management • Recreational water safety management plans and implementation • Waste management • Implementing corrective actions in response to frequent inspection findings <p>Session 3: International Health Regulations, Medical facilities, Outbreak prevention and control, Housekeeping & Facilities and Hazardous chemical agents</p> <p><u>Modules:</u></p> <ul style="list-style-type: none"> • International Health Regulations • Medical facilities – required written plans and procedures • Outbreak management and control • Housekeeping - schedules, policies and implementation • Nursery and play areas – written symptom guidance and policies • Pest management - written IPM plan and implementation records • Hairdressers and beauty salons – disinfection guidelines and records • Hazardous chemical agents
<p>Test:</p>	<p>After the completion of each session and the respective assignments there will be a test. It will include multiple choice and short answer questions covering the topics discussed in the course.</p> <p>Aim of the test: It is a tool to give a better idea of the trainees’ abilities and learning process.</p> <p>Deadline: All tests must be completed the latest by Tuesday 19 May 2020.</p>
<p>Certification:</p>	<p>A certificate of successful completion will be issued to participants who successfully pass all three tests. You must complete all modules including the everyday assignments and the three tests to receive your certificate.</p>
<p>Administrative information:</p>	<p>Cost:</p> <p>The cost for attendance at this course is €500 per person.</p> <p>Cancellations and penalties policy:</p> <p>Please take into account that if you proceed to any cancellation 10 days before the start of the course (May 1st 2020), the fees will be returned but you will be charged with any bank transfer costs that may be incurred by the transaction. If you cancel after the deadline, the penalty will be €100 plus any bank transfer costs that may be incurred by the transaction.</p> <p>We reserve the right to cancel the training event if minimum enrollments are not met. In which case, all course fees will be fully refunded.</p>

<p>Registration</p>	<p>REGISTER HERE!</p> <p>Click on the following link to register on-line for the training course:</p> <p>http://surveys.shipsan.eu/index.php/928267/lang-en</p>
<p>Registration deadline:</p>	<p>1st May 2020</p>
<p>Materials required:</p>	<p>This training course will require access to the internet to connect to the asynchronous E-learning platform and also to the live broadcasting sessions.</p> <p>Basic requirements:</p> <ul style="list-style-type: none"> • PC, laptop, Mac, iPad or tablet • Web browser <p>Further information regarding access to the asynchronous e-learning platform and the on-line broadcasting platform will follow after registration.</p> <p>We do not accept any responsibility and will not be liable for any technical difficulties/problems from your side (e.g. poor internet connection, devices used not according to our specifications, hardware issues)</p>
<p>To get more information:</p>	<p>For any further information please contact us via email training@shipsan.eu</p>

Content overview

Optional Pre-course material

Trainees will be given access to the on-line learning platform that will include **optional pre-course materials**.

Participants will receive access to the following:

- Module on the European Manual for Hygiene Standards and Communicable Disease Surveillance. The entire module should take about **40 student learning minutes**.
- Two pre-recorded webinars (duration 40 minutes):
 - Webinar 1: “The second edition of the European Manual for Hygiene Standards and Communicable Disease Surveillance on Passenger Ships”
 - Webinar 2: “Water System Microbiological Physical Control Methods”

On-line pre-recorded lectures

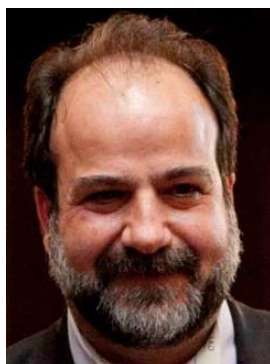
Module	Overview, learning objectives and content
Food safety	<p>This module will provide an overview on food safety principles for supervisors and HACCP audit techniques. It will cover the European legislation requirements about food traceability and food information to consumers (i.e. potential allergens). Examples of non-conformities based on real inspection findings will be presented. Learning about findings from inspections conducted previously in ports in Europe will help participants to better implement the European Manual standards. Differences between SHIPSAN and other sanitation programmes will be highlighted.</p> <p>Learning objectives</p> <ul style="list-style-type: none"> - Better implement the principles of food hygiene and the HACCP principles. - Develop or improve the instructions and guidance on HACCP principles in the department or areas you supervise/manage on board. - Effectively supervise food handlers on all hygiene and food safety issues. - Carry out food hygiene inspections and audits. - Provide guidance and advice on the management of food hygiene in the passenger ship food operations. - Demonstrate technical knowledge necessary for management of complex food production processes. - Basic skills to build a working HACCP Plan
Potable water safety	<p>Based on the principles of the Water Safety Plan approach, this module is intended for all ship supervisors, as well as those who have specific duties for water safety. Water is distributed throughout the ship and everyone should be aware to some extent of the water safety principles. This module will help participants to apply the requirements from the European Manual in evaluating the Water Safety Plan implemented on board the ship. Differences between SHIPSAN and other sanitation programmes will be highlighted.</p>

	<p>Learning objectives</p> <ul style="list-style-type: none"> - Ensure potable water is produced safely. - Avoid contamination of bunkered water. - Ensure correct disinfection of potable water. - Reduce the risk of Legionnaires' disease. - Ensure that operational monitoring is in place. - Ensure that corrective actions are taken whenever required. - Verify a written Water Safety Plan and that it is operating correctly. .
<p>Recreational water safety</p>	<p>The module will help those who have responsibility for pool and hot tub/spa operations and maintenance, as well as those who are involved in the prevention and control of waterborne diseases to apply the requirements from the European Manual in evaluating control measures for Recreational Water Facilities. Differences between SHIPSAN and other sanitation programmes will be highlighted.</p> <p>Learning objectives</p> <ul style="list-style-type: none"> - Verify the written management plan for recreational water safety. - Ensure water is halogenated while the pool is open for use. - Ensure that the filters are maintained appropriately. - Audit the monitoring procedures. - Schedule microbiological monitoring.
<p>Outbreak management and control</p>	<p>This module will provide an overview of prevention and control measures on board ships for gastroenteritis, Legionnaires' disease, vaccine preventable diseases and influenza. Those who attend the course will be better able to identify the illnesses commonly found on passenger ships and recognise, when case reports exceed expected values, the need to rapidly implement the management strategies that allow control of illness outbreaks. It will further give advice on resources where ship operators can find up to date information about alerts for food safety and infectious diseases globally and in Europe. Differences between SHIPSAN and other sanitation programmes will be highlighted.</p> <p>Learning objectives</p> <ul style="list-style-type: none"> - Describe transmission routes for gastroenteritis, Legionnaires' disease, vaccine preventable diseases and influenza. - Demonstrate knowledge on surveillance demands and pre-boarding passenger and crew screening principles. - Use of the Outbreak Management Plan tool to organise both routine and elevated levels of illness when triggers are reached. - Evaluate the pro-active role of supervisors on implementing the response actions and observation of activities to ensure guidance is followed strictly. - Apply control measures which match the illness and response phase established. - Assess the methods followed in housekeeping closely to prevent illness spread and repeat cabin occurrence.
<p>Housekeeping</p>	<p>This module will provide an overview of cleaning and disinfection principles and on how to organize an audit on housekeeping activities on board. It will give emphasis on the European legal framework for biocidal products.</p> <p>Learning objectives</p> <p>By completing this module, trainees will be better able to apply the requirements from the European Manual in evaluating housekeeping activities:</p>

	<ul style="list-style-type: none"> - Cleaning and disinfection - Body spillage policies - Personal hygiene and uniform policies - Areas at high risk of disease spread - The laundry process
<p>Nursery and play areas</p>	<p>This module will help ship officers performing their duties to conduct focused inspections to verify prevention and control of infections is implemented.</p> <p>Learning objectives</p> <p>By completing this module, trainees will be better able to apply the requirements from the European Manual in evaluating nursery and play areas for compliance with infection control processes:</p> <ul style="list-style-type: none"> - Ensure that fixed facilities have supplies and necessary equipment. - Hand contact surfaces in facilities and furnishings are easy to clean. - Surfaces of furnishings and toys are cleaned and disinfected often daily - Surfaces are visibly clean. - Signs are posted and logs on illness and body fluid events maintained. - Infectious illness guidance and exclusion policy provided and explained. - Staff training demonstrated and records of training maintained.
<p>Pest management</p>	<p>This module will help ship officers perform their duties to conduct focused inspections to verify prevention and control of pest infestations is implemented.</p> <p>Learning objectives</p> <p>By completing this module, trainees will be better able to apply the requirements from the European Manual in evaluating the Integrated Pest Management (IPM) plan:</p> <ul style="list-style-type: none"> - IPM team, roles and responsibilities and training records. - Pests that should be considered in the IPM plan. - Plan of the ship with the active and passive surveillance locations. - Records for active and passive surveillance inspection results and corrective actions. - List with authorised pesticides available on board. - Staff training demonstrated and records of training maintained.
<p>Hairdresser's and beauty salons</p>	<p>This module will help ship officers perform their duties to conduct focused inspections to verify prevention and control of diseases that can be transmitted in hairdresser's and beauty salons.</p> <p>Learning objectives</p> <p>By completing this module, trainees will be better able to identify the risks associated with hairdresser's and beauty salons, and assess how well the responsible crew understand, manage, and control them:</p> <ul style="list-style-type: none"> - Responsible crew are trained on spread of pathogens, cross-contamination, personal health and hygiene, hand washing, and techniques of cleaning and disinfection. - Responsible crew demonstrate knowledge about infectious disease risk and hygienic practices in performing their duties. - Evaluate practices of cleaning, disinfection and sterilisation of equipment like combs, brushes, scissors, clippers and manicuring and pedicure instruments.

	<ul style="list-style-type: none"> - Review practices of razor and cosmetic use for each customer. - Assess waste under medical category and sharps storage, handling and disposal. - Analyse any logs or guidance on cleaning/disinfection and compliance with company policy on handling of minor wounds.
<p>Hazardous chemical agents</p>	<p>This module will cover the standards on hazardous chemical agents with emphasis to the European legal framework on hazardous chemical agents.</p> <p>Learning objectives</p> <p>By completing this module, trainees will be better able to apply the requirements from the European Manual in relation to hazardous chemical agents:</p> <ul style="list-style-type: none"> - Demonstrate knowledge on the standards of the European Manual for hazardous chemical agents. - Demonstrate knowledge on the relevant legislation - Evaluate practices of storage and use of hazardous chemical agents - Evaluate practices of storage and application of biocidal products
<p>Waste management</p>	<p>This module will cover the hygienic aspect of the waste management process on board ships in segregation, handling, storage and disposal.</p> <p>Learning objectives</p> <p>By completing this module, trainees will be better able to apply the requirements from the European Manual related to the hygienic aspect of waste management on board ships:</p> <ul style="list-style-type: none"> - Demonstrate knowledge on the standards of the European Manual for waste management. - Evaluate procedures and practices for the hygienic collection, shorting, storage and disposal of the ship's generated waste-stream.

Trainers



Christos Hadjichristodoulou, Laboratory of Hygiene and Epidemiology, University of Thessaly, Greece

Prof. Christos Hadjichristodoulou is a Professor of Hygiene and Epidemiology at the School of Medicine of the University of Thessaly, Larissa, Greece. He is the Director of the Department of Hygiene and Epidemiology, UTH, the Director of the Peripheral Public Health Laboratory of Thessaly and the scientific coordinator of the 2 year post graduate training program in applied public health and environmental hygiene. He is also the Head of the WHO Collaborating Center for the International Health Regulations: points of entry. Moreover, he is the Coordinator of the EU HEALTHY GATEWAYS Joint Action. He is also a WHO expert providing technical advice for management of public health events on board ships and a WHO consultant for evaluating the EUDEVCO project. In the past he was the Coordinator of the EU SHIPSAN ACT Joint Action (2013-2016) and of the “Integrated surveillance and control programme for West Nile virus and malaria in Greece”, the Project leader of the SHIPSAN TRAINET project (2006-2008), the Scientific Coordinator of the SHIPSAN project (2008-2011), and the scientific coordinator of the project “Environmental Health Surveillance for the Athens 2004 Olympic Games”. He also held the post of the Director of the National Center for Surveillance and Intervention (December 1997 until February 2000). Prof. Christos Hadjichristodoulou has 190 publications in peer review journals.



Jaret Ames, Senior Technical Expert

Jaret began his public health career in 1984, working as a Sanitarian in health departments in Ohio and later Florida. He went on to work for two different environmental consulting firms in Florida, Georgia, and New York City. Jaret became an officer in the U.S. Public Health Service in 1990 and served in several assignments in New York, Maryland, Miami, and finally Atlanta, before his retirement as a Captain and Chief of CDC’s Vessel Sanitation Program in August 2016. Throughout his 18 years with CDC VSP, Jaret was both a supervisor and field inspector, conducting operational and construction inspections of ships, plan reviews, GI illness outbreak investigations, and presenter at ship supervisor sanitation training seminars. Jaret joined SHIPSAN and moved to Thessaloniki, Greece in September, 2016. There he trains inspectors on technical practices following the European Manual, and he develops training programs and delivers training to vessel staff and supervisors to help them improve in their compliance with the Manual. Jaret holds a BSc in Environmental Health from Wright State University and a MSc in Environmental and Occupational Health Sciences from Hunter College, NYC.



Barbara Mouchtouri, Laboratory of Hygiene and Epidemiology, University of Thessaly, Greece

Dr Barbara Mouchtouri has been the manager of the SHIPSAN projects and of the EU joint action Healthy Gateways the last 12 years. She holds an MSc in Public Health from the London School of Hygiene and Tropical Medicine and a PhD in the field of public health on ships and vector borne diseases. She has worked for the 2004 Olympic Games environmental health surveillance programme and the Hellenic Vessel Sanitation Programme. She had been occupied as technical officer in WHO headquarters for the team in charge of the support to IHR Capacity Development at points of entry, as a researcher at the UK Health Protection Agency and as an adjunct lecturer at the

University of Thessaly and the Technological Education Institute of Athens. She also supports the work of the WHO Collaborating Center for the International Health Regulations: points of entry. She has field experience as port health officer, as trainer in SHIPSAN inspections and as field investigator. Her research interests are ship sanitation and water safety and has several publications in scientific journals. She participated in expert groups for WHO guidelines in ship sanitation.



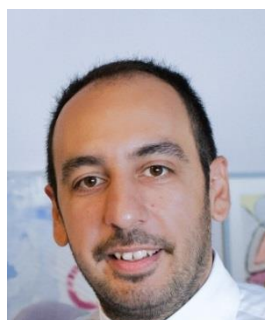
Miguel Dávila-Cornejo, Deputy Directorate General of Foreign Health, Directorate General for Public Health, Quality and Innovation, Ministry of Health, Social Services and Equality, Spain

Dr Dávila studied Medicine at the University of Salamanca and completed his postgraduate studies in General Surgery at Hospital La Paz (Madrid). Having passed a specific selection process, he was assigned to the Spanish Ministry of Health- Directorate General for Public Health in 2003. He is the Head of the Health Control Unit belonging to the Foreign Health Department, and coordinates the 28 Foreign Health Units located at Spanish international ports and airports. He has been collaborating with SHIPSAN since 2008 in different aspects of the project. He also collaborates with WHO as contributor in different projects and has participated as a trainer in several WHO training courses related to IHR implementation at Points of Entry.



Charles S. Otto, III, REHS

Charles retired after 30 years as a Captain and the Senior Environmental Health Officer in the U.S. Public Health Service in Sept. 2017. His seven USPHS assignments included those at the Food and Drug Administration, National Park Service (Public Health Program) and the Centers for Disease Control and Prevention. Before his commissioning in USPHS, Charles worked for 13 years in all areas of state and local environmental health in the field and program management in Alabama. Charles holds a Bachelor's of Environmental Health from Auburn University and a Masters of Public Administration from the University of South Alabama. He is a Diplomate in the American Academy of Sanitarians, and a Registered Environmental Health Specialist and a Certified Professional – Food Safety with the National Environmental Health Association. He was on the FDA team that authored the first two editions of the modern Food Code, on the all stakeholder team that developed the CDC Model Aquatic Health Code. During his USPHS career, he has authored and co-authored more than a dozen published peer-reviewed published environmental health papers.



Leonidas Kourentis, University of Thessaly, Greece

Mr. Leonidas Kourentis is working as a Technical Officer for the EU SHIPSAN ACT Joint Action. He studied Mechanical Engineering at the University of Western Macedonia. He holds an MSc in Water and Environmental Engineer from the Centre for Environmental Health (CEHE) of University of Surrey and an MSc in Applied Public Health and Environmental Hygiene from the University of Thessaly. He has experience in Water Safety Plan development in various types of buildings and on ships. He was part of the team developing and delivering training courses for shipping companies and port health authorities including preparing training materials. He has been a presenter and facilitator in training courses organised by SHIPSAN ACT on subjects related to water safety on board ships.



Elina Kostara, Laboratory of Hygiene and Epidemiology, University of Thessaly, Greece

Mrs Elina Kostara is a BSc Hons Environmental Chemist graduate from the Faculty of Applied Sciences of the University of West of England, Bristol, UK. She holds an MSc in Sustainable Environmental Management (University of Plymouth, UK) and an MSc in Applied Public Health and Environmental Hygiene (University of Thessaly, Greece). She worked for two years in the private sector in the UK as an Environmental Officer implementing Environmental Management Systems. From March 2007 until today she is working full time as a Researcher/Technical Officer for the SHIPSAN, SHIPSAN TRAINET projects and for the joint actions EU SHIPSAN ACT and HEALTHY GATEWAYS where she participates in the design of research studies, development of training material and organisation of training courses for health and hygiene and in the design and implementation of evaluation and dissemination activities.