

# Training course syllabus

## Online live streaming training course

<b>Title:</b>	<b>Health and hygiene management training course for the shipping industry</b>
<b>Purpose:</b>	This course is designed to assist you in developing and implementing health and hygiene <b>management plans in accordance with the European standards</b> and will provide examples of <b>up-to-date, good practices</b> .
<b>Dates and time:</b>	<b>26-30 June 2023</b> Total: 20 Hours including about one hour per day asynchronous self-paced sessions and 3 hours per day live webcasting (except for day 1).
<b>Who should attend?</b>	<ul style="list-style-type: none"> <li>• Managers with duties related to health and hygiene</li> <li>• Ship officers working at a supervisory level</li> <li>• In-house or contracted trainers responsible to deliver health and hygiene training to crew members</li> </ul>
<b>Course objectives:</b>	<ul style="list-style-type: none"> <li>• 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 <a href="#">here</a> to download the 2<sup>nd</sup> Edition of the European Manual.</li> <li>• 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.</li> <li>• Identify the differences of the European inspection programme and other programmes implemented in non-EU countries.</li> <li>• Apply methods for supervising public health operations.</li> <li>• Develop inter-department cooperation for implementing ship health and hygiene management plans and other specific written plans.</li> <li>• Develop plans for ensuring that risks have been identified, control measures are implemented by trained staff, and monitoring and corrective actions are in place.</li> <li>• Apply health and hygiene training principles for crew member training on the ship.</li> </ul>
<b>Course methodology:</b>	<p>This course will combine self-paced online learning (asynchronous) and online live streaming (synchronous) methods.</p> <p>Half of the lessons focus on training and skills and half of the lessons focus on lectures of the various topics.</p> <p>The training approach of the course consists of:</p> <ul style="list-style-type: none"> <li>• Lectures – instruction and theory on the subject matter</li> <li>• Online self-paced exercises – adapting theory</li> <li>• Case studies – use of scenarios to exercise problem solving</li> <li>• Questions and answers – updating skills and knowledge</li> <li>• Resources in the form of support documentation will be sent in an electronic format</li> </ul>
<b>Topics to be covered:</b>	<ul style="list-style-type: none"> <li>• Overview of the European Manual for Hygiene Standards and Communicable Diseases Surveillance of passenger ships and the US standards</li> <li>• European Inspection Scheme and Programme for 2023 and Inspection Grading System</li> </ul>

	<ul style="list-style-type: none"> <li>Public health operations considering COVID-19 as an established and ongoing health issue</li> <li>Training of trainers' methods including organizing on-the-job training, job shadowing and other methods</li> </ul>
<b>Certification:</b>	A certificate of successful completion will be issued to participants who successfully pass the final assessment. You must attend all days and complete all modules including the everyday self-studies to receive your certificate.
<b>Materials required:</b>	<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 (broadcasting platform to be used: ZOOM).</p> <p>Basic requirements:</p> <ul style="list-style-type: none"> <li>PC, laptop, Mac, iPad or tablet</li> <li>Web browser</li> </ul> <p>Further information regarding access to the asynchronous e-learning platform and the online broadcasting platform will follow after registration.</p> <p><i>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).</i></p>
<b>To get more information:</b>	For any further information please contact us via email <a href="mailto:training@shipsan.eu">training@shipsan.eu</a>

## Content overview

### Asynchronous pre-recorded presentations

Trainees will be given access to the online learning platform. Participants will receive access to the following pre-recorded lectures.

Lecture title	Overview, learning objectives and content
<b>European Inspection Scheme and Programme for 2023, the European Manual for Hygiene Standards and Communicable Disease Surveillance on passenger ships and the inspection grading system, EU Common Ship Sanitation Database (EU SIS)</b>	<p>This module will introduce participants to the European inspection scheme and programme for 2023 and present the European Manual for Hygiene Standards and Communicable Disease Surveillance on passenger ships and the inspection grading system. In addition, participants will view a demonstration of the EU Common Ship Sanitation Database (EU SIS) and the main functionalities.</p> <p><b>Learning objectives</b></p> <ul style="list-style-type: none"> <li>Explain the European inspection scheme and programme for 2023</li> <li>Understand how passenger ship inspections are conducted based on the standards of the “European Manual for Hygiene Standards and Communicable Diseases Surveillance on Passenger ships”</li> <li>Demonstrate knowledge on the benefits for the industry from using the EU Common Ship Sanitation Database (EU SIS)</li> </ul>
<b>Overview of train the trainers training methods and training principles</b>	This module will introduce the European and the global legal framework for ship operators' obligations about training of their staff. It will further explain

the training plan provided in the European Manual and introduce training principles.

**Learning objectives**

- Demonstrate knowledge on the legal obligations of ship operators about training in health and hygiene.
- Verify a training policy for health and hygiene on ships.
- List the principles of adult learning and the approaches of developing educational training of the trainer programmes.

**Online live streaming lectures**

Module	Overview, learning objectives and content
<p><b>Public health operations considering COVID-19 as an established and ongoing health issue</b></p>	<p>This module will provide a summary of the introduced concepts in public health operations after considering the lessons learned from the COVID-19 pandemic. It will further describe methods for audit of medical facilities operations and the plans for infectious disease prevention, mitigation and management. 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 and 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 in Europe and globally.</p> <p><b>Learning objectives</b></p> <ul style="list-style-type: none"> <li>- Apply the requirements from the European Manual in evaluating medical facilities areas for compliance with infection control processes.</li> <li>- Describe transmission routes for gastroenteritis, Legionnaires’ disease, vaccine preventable diseases and influenza.</li> <li>- Demonstrate knowledge on surveillance demands and pre-boarding passenger and crew screening principles.</li> <li>- Use of the Outbreak Management Plan tool to organise both routine and elevated levels of illness when triggers are reached.</li> <li>- Evaluate the pro-active role of supervisors in implementing the response actions and observation of activities to ensure guidance is followed strictly.</li> <li>- Apply control measures which match the illness and response phase established.</li> <li>- Assess the methods followed in housekeeping closely to prevent illness spread and repeat cabin occurrence.</li> <li>- Implement the International Health Regulations requirements for ship operators.</li> </ul>

**Potable water safety**

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.

**Learning objectives**

- 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.

**Recreational water safety**

This 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.

**Learning objectives**

- 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.

**Food safety**

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.

**Learning objectives**

- 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

**Housekeeping**

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.

**Learning objectives**

By completing this module, trainees will be better able to apply the requirements from the European Manual in evaluating housekeeping activities:

- Cleaning and disinfection
- Body spillage policies
- Personal hygiene and uniform policies
- Areas at high risk of disease spread
- The laundry process

**Nursery and play areas**

This module will help ship officers performing their duties to conduct focused inspections to verify prevention and control of infections is implemented.

**Learning objectives**

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:

- 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.

**Pest management**

This module will help ship officers perform their duties to conduct focused inspections to verify prevention and control of pest infestations is implemented.

**Learning objectives**

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:

- 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.

**Hairdresser's  
 and beauty  
 salons**

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.

**Learning objectives**

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:

- 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.
- 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.

**Hazardous  
 chemical  
 agents**

This module will cover the standards on hazardous chemical agents with emphasis to the European legal framework on hazardous chemical agents.

**Learning objectives**

By completing this module, trainees will be better able to apply the requirements from the European Manual in relation to hazardous chemical agents:

- Evaluate practices of storage and use of hazardous chemical agents.
- Evaluate practices of storage and application of biocidal products.

**Waste  
 management**

This module will cover the hygienic aspect of the waste management process on board ships in segregation, handling, storage and disposal.

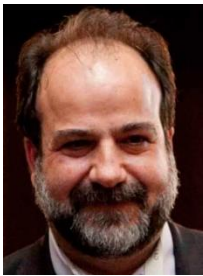
**Learning objectives**

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:

- Evaluate procedures and practices for the hygienic collection, shorting, storage and disposal of the ship's generated waste-stream.

## Trainers

Trainers include members of the EU SHIPSAN scientific association. An indicative list is provided below and others will be announced soon!



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

Christos Hadjichristodoulou is a Professor of Hygiene and Epidemiology at the School of Medicine of the University of Thessaly (UTH) in Larissa, Greece. He is the Director of the University's Department of Hygiene and Epidemiology, 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 Horizon Europe project (101069764) HEALTHY SAILING (expected start date: September 2022) focused on prevention, mitigation and management of infectious diseases on cruise ships and passenger ferries, which brings together a diverse network of partners from universities, industry and public health authorities. He is also a WHO expert providing technical advice for management of public health events on board ships. Christos Hadjichristodoulou was the Coordinator of the EU HEALTHY GATEWAYS Joint Action (Grant Agreement Nr 801493) focused on preparedness and action at points of entry including ports, airports, and ground crossings (2018-2022), the EU SHIPSAN ACT Joint Action (2013-2016) and of the "Integrated surveillance and control programme for West Nile virus and malaria in Greece". He was 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). Christos Hadjichristodoulou has over 325 publications in peer review journals.



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

Barbara Mouchtouri is an Associate Professor of Hygiene and Epidemiology at the Laboratory of Hygiene and Epidemiology, University of Thessaly and currently is the scientific manager of the HEALTHY SAILING HORIZON EUROPE research and innovation project. In the past, she has been the manager of several European projects related to health and hygiene in the maritime transport sector including SHIPSAN, SHIPSAN TRAINET and SHIPSAN ACT, which were actions of the European Union General Directorate for Health. She was leading the maritime transport work package of the EU HEALTHY GATEWAYS Joint Action for preparedness and action at points of entry. 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 held positions as a technical officer in WHO headquarters (International Health Regulations Capacity Development at points of entry), and as a researcher at the UK Health Protection Agency. She has 133 scientific publications in peer review journals. She is also the principle author of several EU guidelines related to prevention and control of COVID-19 pandemic in the transport sector, as well as a number of WHO guidelines for the maritime and aviation sectors including COVID-19.



**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.



**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.



**Miguel Dávila Cornejo, Head of the Health Control Unit, Deputy Directorate of Foreign Health, Directorate General for Public Health, Ministry of Health, 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.





**Mauro Dionisio Mauro Dionisio, MD, Ministry of Health, Directorate General for Health Prevention, Chief, Office 7 – transplants, blood and blood components**

Dr Mauro Dionisio is a medical doctor, specialist in internal medicine and in hygiene and preventive medicine. He works at the Italian Ministry of Health and actually holds the role of head of the 'port, airport and border health offices – sailor and air crew health services, coordination office'. For many years he has been involved in maritime health, starting from 1994 as a junior medical officer at the Manfredonia port health office. Later, during his year spent in Palermo as a senior medical officer and head of the local air and maritime health office, he began his international collaboration in the field of naval hygiene with the SHIPSAN TRAINET project and then with the SHIPSAN Act JA. Starting from 2019 he is the co-leader of the evaluation working package - Healthy GateWays Joint Action. In addition to these main interests, he was Director of the legal-medical affairs office and then of the IVD medical devices office too.



**Leonidas Kourentis, EU SHIPSAN scientific association**

Mr. Leonidas Kourentis is a public health engineer working for the EU SHIPSAN scientific association. 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. The last 8 years he is actively involved in the implementation of inspections conducted according to the European Manual for Hygiene Standards and Communicable Disease Surveillance on Passenger Ships, by supporting the revision of the European Manual, by preparing material and delivering training for inspectors and seafarers, by supporting the preparation of the inspection schedules and by participating in inspections. He has also actively supported the operation and upgrade of EU Common Ship Sanitation Database (former SHIPSAN ACT Information System, SIS).



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

Mrs Elina Kostara is a Researcher at the Laboratory of Hygiene and Epidemiology at the University of Thessaly, Greece. She 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 Applied Public Health and Environmental Hygiene (University of Thessaly, Greece) and an MSc in Sustainable Environmental Management (University of Plymouth, UK). In the past she worked for two years in the UK (private sector) as an Environmental Officer implementing Environmental Management Systems. Since March 2007 she is working for European projects (SHIPSAN, SHIPSAN TRAINET, EU SHIPSAN ACT ja, HEALTHY GATEWAYS ja, EUdPLF) developing amongst other duties training courses on health and hygiene for inspectors and seafarers. She has participated in the development of the European Manual for Hygiene Standards and Communicable Disease Surveillance on passenger ships and supported the development of EU level inspection scheme.



**Lemonia Anagnostopoulos, Laboratory of Hygiene and Epidemiology, University of Thessaly, Greece**

Lemonia Anagnostopoulos is a PhD candidate at the Department of Hygiene and Epidemiology at UTH with over 5 years' experience supporting European Union funded projects/joint actions (HEALTHY GATEWAYS, HEALTHY SAILING). She is involved in developing operational guidance documents for public health authorities related to infectious disease in the transport sector, organizing /delivering European training courses, and project monitoring. She currently works on the recently launched research and innovation action funded under the EU's Horizon Europe programme, focused on controlling infectious disease on passenger ships.