Waterborne and Foodborne Diseases Training Course

Professional Development Training Course Outline

Category	Public Health	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Waterborne and foodborne diseases continue to pose significant threats to global public health, food safety, and community well-being, particularly in low- and middle-income countries. Waterborne and Foodborne Diseases Training Course provides knowledge on disease transmission, outbreak investigation, microbial contamination, water quality monitoring, food safety standards, sanitation systems, and public health surveillance. The course integrates WHO, FAO, and CDC guidelines to strengthen participant capacity in prevention, detection, and control of waterborne and foodborne illnesses, including cholera, typhoid, dysentery, hepatitis A, E. coli infections, salmonellosis, and other high-burden diseases.

Through a skills-based and practical learning approach, participants will explore emerging technologies, digital surveillance tools, WASH interventions, environmental health strategies, and risk assessment models. The course equips learners to design, implement, and evaluate integrated food safety and water safety programs across communities, health facilities, schools, and emergency settings. Real-world case studies from Africa, Asia, and Latin America illustrate successful outbreak response strategies, food inspection protocols, community prevention programs, and water quality improvement initiatives. Professionals completing this program will be well-positioned to enhance public health resilience, disease prevention capacity, and sustainable environmental health systems.

Programme Curriculum

Waterborne and Foodborne Diseases Training Course

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Course Duration

5 days

Course Objectives

1. Understand global epidemiology and transmission pathways of waterborne and foodborne diseases.
2. Apply WHO and FAO guidelines for food safety and water quality management.
3. Conduct outbreak investigations using modern epidemiological techniques.
4. Implement water quality monitoring and microbial contamination testing protocols.
5. Use GIS and real-time digital surveillance tools to track disease hotspots.
6. Strengthen WASH-based interventions in communities and institutions.
7. Conduct food safety risk assessments and hazard analysis.
8. Implement effective food handling, storage, and hygiene practices.
9. Develop community-based health promotion and hygiene behavior campaigns.
10. Integrate climate-sensitive planning for water and foodborne disease control.
11. Strengthen monitoring and evaluation frameworks for food and water safety programs.
12. Prepare high-quality health reports, inspection summaries, and donor proposals.
13. Apply global best practices for outbreak preparedness, response, and recovery.

Organizational Benefits

1. Strengthened capacity for disease outbreak prevention and rapid response.
2. Improved compliance with international food safety and water standards.
3. Enhanced internal quality control and risk management systems.
4. Reduced disease-associated downtime and health-related absences.
5. Better community engagement and hygiene promotion strategies.
6. Increased access to modern surveillance and data management tools.
7. Greater institutional resilience during public health emergencies.
8. More effective monitoring and evaluation of health programs.
9. Stronger alignment with donor expectations and global frameworks.
10. Enhanced organizational reputation in public health and safety.

Target Audience

1. Public health officers and epidemiologists

2. Environmental health practitioners
3. Water and sanitation (WASH) specialists
4. Food safety and quality control officers
5. Health inspectors and regulatory authorities
6. Laboratory technologists and microbiologists
7. NGO and humanitarian program staff
8. Community health workers and educators
9. Disaster risk management and emergency response staff

Course Modules

Module 1: Introduction to Waterborne and Foodborne Diseases

1. Global burden and epidemiology
2. Key pathogens and contaminants
3. Transmission pathways
4. Understanding disease cycles
5. *Case Study:* Cholera outbreaks in Haiti

Module 2: Water Quality Monitoring and Safety

1. Water sampling techniques
2. Microbial water testing
3. WHO water safety standards
4. Water safety plans (WSPs)
5. *Case Study:* Water quality interventions in Tanzania

Module 3: Food Safety and Quality Control

1. Food inspection procedures
2. Hazard Analysis and Critical Control Points (HACCP)
3. Food storage and contamination prevention
4. FAO food safety guidelines
5. *Case Study:* Foodborne outbreak investigation in Kenya

Module 4: Outbreak Investigation and Response

1. Case definition and case finding

2. Epidemiological investigation tools
3. Data interpretation
4. Response strategies
5. *Case Study:* Hepatitis A outbreak in India

Module 5: WASH Interventions

1. Sanitation systems
2. Hygiene behavior change
3. Household water treatment
4. Community-led total sanitation (CLTS)
5. *Case Study:* WASH success stories from Bangladesh

Module 6: GIS and Disease Mapping

1. Mapping disease hotspots
2. Risk modeling
3. Spatial data interpretation
4. Surveillance dashboards
5. *Case Study:* GIS-based cholera surveillance in Mozambique

Module 7: Program Management, Monitoring & Evaluation

1. M&E frameworks
2. Indicator development
3. Data quality and reporting
4. Program review techniques
5. *Case Study:* Evaluation of food safety systems in South Africa

Module 8: Community Engagement & Risk Communication

1. Designing health education campaigns
2. Using CHVs in prevention programs
3. Behavioral change models
4. Media and communication strategies
5. *Case Study:* Community hygiene campaigns in Nigeria

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call +254769199797

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

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