

Product Authenticity & Food Defence

Course Summary

An intensive intermediate level course that deals with various issues head-on to identify threats and areas of weakness within existing Food Safety Management Systems. Knowledge of VACCP (Vulnerability Assessment and Critical Control Points) is essential if you are to avoid the potential for food fraud throughout your supply chain and put defensive measures in place.

This course has been specifically designed to assist you in meeting the requirements of various standards relating to product authenticity, including the BRCGS Global Standard for Food Safety (Issue 9). You will also gain the knowledge and skills to conduct a Raw Material Vulnerability Assessment and will be guided through the methodology required in order to prevent intentional contamination of ingredients within your supply chain.

Duration

1 day

Course Structure & Content

- ◆ **Need for Threat and Vulnerability Assessment**
- ◆ **Overview, Types of Attack and Attacker**
- ◆ **HACCP, VACCP and TACCP**
- ◆ **VACCP – Vulnerability Risk Assessment**
 - ◆ Definitions, At Risk Foods, Information Sources
 - ◆ VACCP Tools and Process
 - ◆ Risk Assessment
- ◆ **VACCP Exercises**
- ◆ **Controls and Review**

- ◆ **TACCP – Food Defence**
 - ◆ PAS96:2017
 - ◆ Key Questions
- ◆ **TACCP Process**
 - ◆ How to Conduct a TACCP Study
 - ◆ Threats to a Food Business Operation
 - ◆ Assessing Threats, Risk Assessment
 - ◆ Protection Measures
- ◆ **TACCP Reporting – using case studies from PAS96:2017**
- ◆ **Contingency Planning, Incident Response**
- ◆ **Review & Maintenance**
- ◆ **Q&A, Discussion**

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Course Delivery / Format

Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

Remote:

Delivered live and online so you'll require a computer and Internet connection

Full details and login information will be provided before the start of the course

Who should attend?

Technical Managers, Quality Managers, New Product Development Managers, Supply Chain Managers, Quality Auditors, Technologists, Health & Safety Managers and similar roles.

Entry Requirements

No formal qualifications are required but an understanding of food safety and HACCP management systems would be beneficial.

Learning Outcomes

You will be aware of the potential types of attack and attackers to food industry products and systems. You will learn how to risk assess your company's vulnerabilities and how to put measures in place to protect your products and systems.

Qualification / Assessment

There is no formal assessment on this course, but you will receive a Verner Wheelock certificate of attendance.

Course Fee

£415 + VAT or £800 + VAT (for 2 people)

All course fees are payable in advance

Your course fee includes:

- ◆ Course binder and notes
- ◆ Lunch and refreshments*
- ◆ Verner Wheelock certificate of attendance

**Classroom courses only*