

VACCP & Food Defence Workshop

Course summary

A one-day course that deals with the 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) and the ability to assess potential threats 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 BRC Standard for Food Safety (Issue 8). 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.

Entry Requirements

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

Course Structure & Content

The course is delivered in a workshop format including exercises, group tasks and discussions. It covers:

- 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

Assessment

There is no formal assessment on this course.

Course Fee

£370 or 2 for £650+VAT

Your course fee includes

- Course binder and notes
- Lunch and refreshments
- Certificate of attendance

VFD 2020 v3