

TACCP & VACCP 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 TACCP (Threat Analysis and Critical Control Points) and VACCP (Vulnerability Assessment and Critical Control Points) is essential if you are to avoid the potential for food fraud throughout your supply chain.

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 7) clause 5.4. 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:

- The need for threat and vulnerability assessment
- Stages in an assessment
- Preparation stages:
 - Scope and terms of reference
 - Team selection
 - PRPs and protection measures
- Assessment stages:
 - Defining threats
 - Assessing impact and vulnerability
 - Calculating risk scores and establishing significance
 - Defining protection measures
 - Decision tree
 - Management techniques and their implementation
 - Validation or justification of vulnerability threat points
- Continuation stages:
 - Review & Maintenance
 - Horizon scanning
- TACCP – Process-driven assessment
- Q & A session

Assessment

There is no formal assessment on this course.

Course Fee

£350 or 2 for £600+VAT

Your course fee includes

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

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