

VACCP (FOOD FRAUD) AND TACCP (FOOD DEFENCE) TRAINING

The ISO 22002-100 and the FSSC Foundation (as per their FSSC 22000 version 6 scheme document), based on the GFSI requirements, sets out the requirements for Food Defense and Food Fraud Mitigation.

VACCP (Vulnerability Assessment and Critical Control Point) outlines the method to protect food and beverage products from economically motivated adulteration, as opposed to intentional adulteration, which is addressed and controlled by TACCP (Threat Assessment and Critical Control Point).

During this course, the facilitator will guide delegates through practical methods and tools to achieve compliance with ISO 22002-100 and FSSC 22000 Version 6 requirements for effective Food Defense and Food Fraud Mitigation programmes.



THE COURSE WILL RUN OVER A PERIOD OF 1 DAY

WHO SHOULD ATTEND THIS COURSE:

- Food safety team leaders and team members.
- Implementation / Risk team members.

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- This training will provide participants with the knowledge to enable them to effectively implement, assess and review VACCP and TACCP according to the ISO 22002-100 and FSSC 22000 version 6 scheme requirements.
- Methodology to evaluate significant threats and vulnerabilities.
- How to conduct threat assessments.
- How to conduct food fraud vulnerability assessments.
- Develop, maintain and update mitigation plans.

COURSE CONTENT:

- Introduction to TACCP and VACCP
- Requirements for TACCP and VACCP as per the ISO 22002-100, GFSI and FSSC 22000 version 6
- Steps to implement the requirements for TACCP.
 - Establish a Food Defence team.
 - Develop your Food Defence procedure.
 - Conduct the Threat Assessment
 - Identify, select, and implement mitigation measures.
 - Review the Food Defence Plan
 - Develop training and communication strategies.
 - How may Food Defence be audited?

- Steps to implement the FSSC 22000 version 6 requirements for VACCP.
 - Establish a Food Fraud Mitigation Team
 - Develop your Food Fraud Mitigation procedure.
 - Map your supply chain.
 - Identify and assess the vulnerabilities of suppliers.
 - Identify and assess vulnerability of raw materials (and final products if applicable) (including ingredients and packaging)
 - Combine the supplier and raw material assessment.
 - Compile your Vulnerability Action Plan and action your control measures.
 - Review the Food Fraud Mitigation Plan
 - Develop training and communication strategies.
 - How may Food Fraud Mitigation be audited?

