



*Empowering & Inspiring Excellence*

Company Registration No. 2014/063827/07

## **Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) – Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5**

**Course Code: FBFS11-01**

### **Overview**

An important change that has occurred in the food industry is the introduction of food Defense & integrity requirements within food safety management system (FSMS) standards such as FSSC 22000 (Food Safety System Certification), IFS (International Food Standard) and BRC (British Retail Consortium) Global Standard for Food Safety Issue 8. The changes require businesses to conduct vulnerability assessment. These are a specialist form of risk assessment against the threat of Food Fraud and threats associated with deliberate contamination and tempering of food (Food Defence) mainly within the supply chain and all other processes in the whole food chain. Major retailers and leading food manufacturers now demand suppliers to incorporate systems, processes and controls to mitigate such risks and threats from deliberate contamination in association with current HACCP systems.

Food ingredient and raw material sourcing has become global and food supply chains are increasingly facing risks from previously unrecognized food safety hazards and new threats of deliberate contamination in the form of economically motivated adulteration (EMA), food fraud, malicious and ideological motivated contamination. Food can be adulterated anywhere in the food chain. Food Integrity and authenticity issues are now under the spotlight from food retailers, manufacturers, ingredient suppliers, the food service sector, consumers, the media and the regulatory authorities due to rising concerns of food safety and incidences of deliberate contamination, some of which has caused huge damage to consumer trust, brand image and business reputation.

Tools for systematic evaluation of vulnerable elements of the supply chain have been published for use in preventing businesses from become victims of food fraud, malicious attack, and deliberate compromise to food integrity and build resilience in their food supply chains. In the US, the FDA's published **FDA Vulnerability Assessment Software Tool which uses CARVER + Shock methodology** and in the UK, the British Standards Institution (BSI) published a Publicly Available Standard, **PAS 96:2014 Guideline for Defending Food and Drink Deliberate Attack** which uses **Threat Analysis and Critical Control Point (TACCP) System**.

This course will introduce delegates to the concept of food integrity, the mind-set shift in food safety management and key terms and definitions such as food integrity, product authenticity, and the overlaps between Food Safety, Food Quality, Food Integrity and Food

Defence. New tools for **modernizing food safety** will be discussed including **TACCP** and **Vulnerability Analysis and Critical Control Point (VACCP)** designed to mitigate risk of deliberate attack to food and drink. The course content will also allow delegates to explore different types of risks and threats to food and factors that contribute to vulnerability and strategies to build resilience in supply chains.

This course is designed to be very interactive, practical and enabling delegates to review historic and emerging risks and threats using tools such as Horizon scanning and be able to implement TACCP (Food Defence) and VACCP (Food Fraud) in their work place. Participants will learn the mind-set shift in food safety management, obtain an awareness of deliberate contamination incidences and new tools for implementation of TACCP / VACCP based food Defense systems.

#### Course Objectives (Expected Outcomes)

- Appreciate new risks and threats categorization and identification of types of threats in food business, industry and food security of countries.
- Identify threats of deliberate contamination in the form of economically motivated adulteration (EMA), food fraud, malicious and ideological motivated contamination.
- Understand product authenticity, product claims, brand, composition, trust and chain of custody.
- Understand risks to food brand and business reputation.
- Understand the concept of threats and vulnerability as they relate to food.
- Highlight and give awareness of practical cases compromising food integrity.
- Explore global action and initiatives being implemented to safeguard food integrity
- Introduce Threat Analysis and Critical Control Point ( TACCP) and awareness of assurance systems to prevent compromise to food integrity and deliberate attack on food chain
- Understand overlaps between Food Quality, Food Safety, Food Fraud and Food Defense
- Prepare plan and implement appropriate mitigating strategies and developing food Defense plans.
- Implement TACCP and VACCP system
- Integration of HACCP and TACCP/VACCP and incorporate into existing framework for crisis and/or business continuity management
- Maintain the system and horizon scanning
- Develop and test response plans and build resilience in their supply chains

#### Course Content

- The changing food business environment
- Risks and Threats To Food Integrity
- Global response to risk to food and threats to food integrity
- Building resilience in food supply chains: new industry tools for managing food integrity
- Context of Threats and Vulnerabilities in Supply Chain
- Tools to Assessing, Reducing and Mitigating (ARM) Risk and Threats to Food Safety including CARVER + Shock and PAS 96:2014 Guidelines
- Considerations when performing a TACCP study
- Similarities / differences with HACCP and system integration
- Preparing for assessment, threat impact and vulnerability scoring
- TACCP Implementation Process

- 1) Obtaining Management Commitment for TACCP
- 2) Selecting TACCP Team
- 3) Establishing the scope of assessment – Selecting Products and Processes
- 4) Reviewing of existing control measures – Essential TACCP Prerequisites
- 5) Threat characterization
- 6) Developing mitigation strategies
- 7) Vulnerability assessment to significant threats and residual risk
- 8) Horizon scanning for new and emerging risk and threats
- 9) Vulnerable Points
- 10) Implementation
- 11) Documentation
- 12) Audit and Review

- Development of TACCP / Food Defense Plan for your company

### **Who should attend?**

The training is designed for individuals of all levels within a food manufacturing organization, quality, production as well as general management positions will be able to better understand the issues at stake as per GMP requirements.

- Technical Directors, Technical Managers, Production Managers, Purchasing and Supply Chain Managers, Risk Managers, Food safety Managers, Quality Assurance, Quality Control Managers, Product Development Managers, IT Managers, Security Managers, Finance Managers, Engineers
- Managers and Supervisors of all food manufacturing, retail and food service
- Managers and Supervisors with related responsibilities
- Food Safety Auditors and factory Inspectors.
- Stakeholders, industry policy makers in the food and beverage industry and food security and aid workers.

### **Assessment**

- Formative assessment through quizzes, course activities, workshop discussions and case studies
- Designing a Food Defence Plan and a Food Fraud Control Plan
- Examination may be given at the end of the course.
- Full attendance of the course is essential for a certificate to be issued

### **Entry requirements**

- Food safety appreciation
- Working in Food, Beverage, Hotel and Catering Industry
- A good comprehension of English and be able to read and write

**Duration of the course:** 3 Days

**Price:** See Price List

Training can be arranged **in-house** for 5 or more participants at a **discounted** price per delegate and this has an added advantage of practical application at the learner's workplace. The training venue, teas and lunch will need to be provided by the client.

### **Venues (Public Training}**

**Durban:** Three Cities, Urban Park Hotel, 60 Meridian Drive, Umhlanga Ridge.

**Johannesburg:** City Lodge Hotel Cnr Hill STR & Rivonia, Morningside, Sandton

**Pretoria:** Protea Hotel Manor Hatfield, 1050 Burnett Street Entrance on Festival Street, Hatfield, 0083 (5 minutes-walk from Gautrain Hatfield Station)

**Cape Town:** City Lodge Hotel Victoria & Alfred Waterfront - Corner Dock and Alfred Roads, Waterfront

**For Further Information on our training courses, or to register for a course, please contact us on:**

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