



Food Fraud Prevention (VACCP)

Training course



Essential information about the course

Our Food Fraud Prevention (VACCP) training course has been designed by leading food industry experts to equip you with the most current food industry knowledge on the different methodologies to perform a vulnerability assessment.

The course will enable you to assure the authenticity of your food ingredients and packaging by minimizing vulnerabilities through a risk assessment of your supply chain. You'll use risk assessment to identify where controls may be required to detect, deter and minimize the potential for food fraud.

Using references to current examples and web-based research activities, you will gain practical skills and develop your confidence. You'll learn how to document a food fraud assessment to prevent or minimise the impact of food fraud on your organization.

Our course agenda

<p>Day 1</p> <ul style="list-style-type: none">• Course aim, learning objectives and structure• The context of food fraud• The context of food fraud• Examples of food fraud• Actions to address food fraud• Global initiatives• Food fraud vulnerability methodologies• Vulnerability assessment tools• Functions contributing to a food fraud assessment• Information to determine the incidence of food fraud• Potential supply chain vulnerabilities• Risk assessment methodology• Food fraud controls• Actions to deter, detect or mitigate food fraud risks• Review, outcome and summary of food fraud prevention• Questions to expect from an auditor• Additional resources	<p>Book today at bsigroup.com/training</p>
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Upon successful completion of your course, you'll receive an internationally recognized BSI certificate

Make sure the course is right for you

Who is this course for?

The course is designed for anyone involved in the sourcing; purchasing; procurement; supply chain logistics; raw material authenticity and compliance; new product development; technical; quality; marketing or organizational risk management.

What will I learn?	What are the benefits?
<p>You'll be able to:</p> <ul style="list-style-type: none">• Provide an overview of food fraud and global initiatives• Recognize different types of food fraud assessment methodologies that may be used to identify vulnerabilities to an organizations' supply chain• Describe the process of a vulnerability assessment for prevention of food fraud, (VACCP) <p>You'll have the skills to:</p> <ul style="list-style-type: none">• Source relevant information to inform a food fraud vulnerability assessment• Apply the concept of food fraud vulnerability assessment• Select a methodology to perform a vulnerability assessment• Document a plan for the prevention of food fraud to meet the intent of GFSI standards	<p>This course will help you:</p> <ul style="list-style-type: none">• Improve your supply chain resilience• Strengthen procurement and sourcing practices within your organization• Apply risk-based methodologies to determine significant vulnerabilities to prioritise controls and mitigation strategies• Manage, control and reduce the risk of food fraud to your organization

Prerequisites - you are expected to have the following prior knowledge:

Knowledge of the global food supply chain and a good understanding of your organization's processes and products will be of great benefit before taking this course.

Please note: You'll be undertaking live, web-based search activities, so you will need to bring along your laptop, tablet or smart device.

Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning.

Training delivered at your site could be a convenient and cost effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

Next steps with the BSI Academy

Want to learn more? You may be interested in:

HACCP Plans and GMP Implementation training course
HACCP Refresh training course
Effective Food Safety Auditing training course
Effective Foreign Matter Control training course
PAS 96:2017 Food Defence (TACCP) Guidance training course



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