

Food Crime |

A Practical Guide to Food Fraud (VACCP)

Course overview

14th October | 09:15 - 14:00 | 14:30 with assessment

This online training course introduces and explores food crime, focussing on food frauds such as adulteration, substitution, and deliberate mislabelling, and on detection and prevention measures.

We will look at historical examples of food frauds, considering their impacts both on businesses and consumers, and consider the circumstances which have led to them and subsequently to their detection.

We will identify the types of products which are most susceptible, and what works to prevent food fraud. Delegates will gain knowledge of how a vulnerability assessment of their supply chain can be carried out, and various tools and guides which have been developed to assist with this.

We will consider the place of Food Defence and Food Fraud Prevention within an effective Food Safety Management System, and the requirement for prevention plans within the BRC Global Standard.

Insights will be provided into the testing available for authenticity and detection of adulteration.

What is it about

- Introduction to food crime - what it is
- Definitions
- Importance of food crime
- Food fraud examples
- Impacts
- Relationship between food fraud and food safety
- Food Fraud Prevention in Food Safety Standards, BRC
- Factors that increase the likelihood of food fraud
- Identification of susceptible foods
- Horizon Scanning
- Vulnerability Assessments - VACCP
- VACCP team and resources
- Supply chain assessment exercise
- What works to prevent food fraud
- Testing
- Mitigations exercise
- Resources, further support and information

Who should attend

- Food industry professionals seeking an understanding of food crime prevention
- Technical Managers
- Quality Managers
- Fraud Prevention or VACCP team members

- Food Safety Specialists
- Auditors and others looking to update or refresh knowledge

Key benefits

- Detect and prevent food fraud
- Learn to carry out a vulnerability assessment
- Brand protection and food safety compliance
- Insights into testing
- There will be opportunities to ask our experts your own questions

Previous knowledge needed

- A background in food manufacturing is required. Experience of food safety management systems and the HACCP process is an advantage

Your trainers

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

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