

Food Crime |

A Practical Guide to Food Defence (TACCP)

Course overview

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

This online training course continues an exploration of food crime, focussing on maliciously motivated crimes such as deliberate contaminations and thefts, and on approaches for food defence.

We will look at the different types of threat to which businesses can be susceptible. Using historical examples and case studies we will consider the potential impact of these crimes, the motivation of the perpetrators, and ways in which businesses may be vulnerable.

We will discuss defence measures, drawn from real-life industry experience as well as from publications. The benefits of a systematic assessment of risks will be identified, and good practice for carrying out a threats assessment (Threat Assessment Critical Control Points) study will be shared.

We will review the TACCP process, including TACCP team composition, identification and assessment of threats, points of vulnerability, and means of detection. Delegates will gain insight into how proportionate preventative actions are decided managed without compromising defences.

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. Also, the relationship between TACCP and Business Continuity and overall business risk management.

What is it about

- Food crime overview
- Definitions and terminology
- Types of threats and types of harms
- Historical examples and case studies
- Impact and protection exercise
- Detection and prevention measures
- Food Defence in Food Safety Standards, BRC
- The TACCP process and construction of a threat register
- TACCP team and resources
- Threat identification exercise
- Risk Ranking
- Preventative actions
- Sources of information, and review
- Relationship with Business Continuity and Business Risk Registers

Who should attend

- Food industry professionals seeking an understanding of food crime prevention
- Technical Managers
- Quality Managers
- Food Defence or TACCP team members
- Food Safety Specialists
- Auditors and others looking to update or refresh knowledge

Key benefits

- Build awareness of food threats and defence measures
- Learn to carry out a threats assessment study
- Brand protection and food safety compliance
- Improve business risk management
- 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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