

Implementing TACCP & VACCP Programs

COURSE DESCRIPTION

The need for a VACCP (Vulnerability Assessment Critical Control Point) system in the food supply chain was originally raised by the Global Food Safety Initiative (GFSI) in 2014 following a number of serious international food fraud cases. In this case, the term “vulnerability” relates to the exposure that a business has to the deliberate adulteration, mislabelling, grey market sale, theft, smuggling, concealment, dilution, or counterfeiting of food in the supply chain for economic gain.

Currently, many of our industry’s leading food manufacturers and retailers, as well as international food safety and quality standards now require that suppliers undertake a VACCP study in accordance with GFSI guidance on food supply chain vulnerability. The concept is outlined in “The United States Pharmacopeial Convention. General Tests and Assays. Appendix XVII FOOD FRAUD MITIGATION GUIDANCE”.

TACCP (Threat Assessment Critical Control point) methodology is also being employed in the food manufacturing industry to consider the threat of deliberate attack or sabotage, often for ideological reasons, within the supply chain but also during food manufacture. This system is outlined in “PAS 96:2014 Guide to protecting and defending food and drink from deliberate attack”.

There are also a number of other guidelines in the public domain. This training course considers and discusses these guidelines, and incorporates both the Codex HACCP principles, as well as “ISO 31000:2009 Risk management -Principles and Guidelines” in order to set out a practical, workable method of implementing a VACCP/TACCP system in the workplace, and to provide tools to assist.

WHAT YOU WILL LEARN?

- ▶ How to conduct a risk assessment of the raw material supply chain for a food manufacturing operation, and how to identify those areas with significant vulnerability.
- ▶ An awareness of the specific threats to product safety and integrity in the food supply chain.
- ▶ How to identify the appropriate Critical Control Points (CCP’s), and to determine appropriate monitoring, corrective action, and ongoing verification practices.

WHO SHOULD ATTEND?

Those working in the food industry who are seeking information, tools, and guidance on how to implement TACCP and/or VACCP programs. Individuals with management responsibility for food businesses, who are interested in developing their knowledge and understanding of current food industry supply chain risk, and contemporary methodologies and thinking.

WHAT YOU WILL GET?

A Certificate of Attendance from William Angliss Institute of TAFE. The knowledge and skills required to develop TACCP and VACCP systems for a food business.

WHAT TO BRING?

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PREREQUISITES

None, however a sound working knowledge of HACCP Principles is beneficial.

COST : \$396 (INCLUDING GST) DURATION: 1 DAY (9AM TO 5PM)

Chadderton Food Safety Pty Ltd