SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











TACCP & VACCP Food Defence Biovigilance Bioterrorism One Day

FS029

TACCP & VACCP Food Defence Biovigilance Bioterrorism One Day

Since the publication of ISO 22002:2009, (Prerequisite programmes on food safety for Food manufacturing), food defence, biovigilance and bioterrorism have become a topic of debate and concern for many food business operators. PAS 96 : 2017, (Defending food and drink), is the recognised publicly available standard which advises Food Business Operators (FBOs) how to construct and implement the necessary controls to assure its customers that their products are safe and secure.

The latest BRCGS Food Safety Issue 9 has significantly increased its expectations on food defence and food authenticity. The expectations on site security have been moved to Clause 4.1 with additional requirements in Clause 5.4, 'Product authenticity, claims and chain of custody.'

PAS 96 focuses on the six threats to the food and drink industry from economically motivated adulteration, ideologically motivated groups, criminals or individuals with a grudge who may wish to damage an organisation. PAS 96 provides broad guidelines to FBOs which should help them assess and reduce the threat to their business and to mitigate the consequences of an attack. The risk is different for different businesses, operations and products. It is therefore implied that different risk assessments will result in different action plans proportionate to an individual situation.

It is assumed that FBOs are aware of HACCP or similar risk management procedures, crisis management and business continuity management principles and have effective procedures in place. The TACCP (Threat Assessment Critical Control Point) study should be integrated into the existing Food Safety Management System thus ensuring control of all reasonable hazards and potential threats.

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction
- PAS 220, ISO 22000:2009
- 15th PRP, Biovigilance, Biodefence, Bioterrorism
- HACCP Vs TACCP Vs VACCP
- PAS 96:2017
- Defending Food & Drink
- Terms and Definitions
- Case study example of malicious attack on FBOs
- Threat categorisation
- Threat Assessment Critical Control Point “TACCP"
    - General
    - Assumptions
    - Objective (6)
    - Impact x Likelihood (Threat Assessment)
    - TACCP Process – 15 steps process
    - Workshops
- Assuring Personnel Security
    - Pre-employment
    - Temporary staff
    - Employee Inclusiveness
- Controlling access to premises
- Controlling Access of services
- Secure storage of transport vehicles
- Controlling access to materials/process
- Contingency planning for recovery from attack
- Auditing & Review/Food & Drink Defence Checklist
- Course Assessment / Review

Who should participate?

- General management with overall responsibility for product safety and authenticity
- Food Safety / Threat Assessment Team Leaders / Members
- QA/Technical personnel who audit the Food Safety Management System
- Supplier Auditors who wish to assess biosecurity at vendor sites
- Certification Auditors
- Supply Chain Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the various forms of threat to a Food Business Operation
- Understand the TACCP process and how a TACCP study is undertaken
- Understand how to identify the threat and asses the risk.
- Understand BRCGS food defence and authenticity expectations
- Identify control measures for security, premises, personnel, materials and processes
- Establish contingency plans for recovery from attack
- Audit and review food defence procedures

How do we train and support you?

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors



Brian Robinson
View Profile



Denis Kiely
View Profile



Edel Jones
View Profile



Joan Brien
View Profile



Tom Keane
View Profile

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



Click Here

SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

QQI AWARD | IEMA APPROVED | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

SQT Training Ltd. | T: +353 61 339040 | E: info@sqt-training.com
W: sqt-training.com

Please follow us on social media for relevant news, events and updates