

FOOD DEFENCE AWARENESS TRAINING

As the leader in professional training, we draw on our years of worldwide experience to provide effective learning and development opportunities. We make a difference to individuals, teams and businesses, nurturing talent and enabling continuous organizational progression. Our specialists partner with course participants, identifying improvement objectives and supporting the professional journey.

SGS ACADEMY

Web: www.sgs.com/academy

 SGS Global Academy

COURSE DURATION: 1 day

TRAINING OPTIONS: Public & In- house

COURSE LANGUAGE: English

ACCREDITATION: SGS

CONTACT DETAILS:

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COURSE DESCRIPTION

This highly interactive course provides an introduction to the most up to date information on food defence guidelines and legal requirements alongside the GFSI standard expectations. It provides a guide to supply chain mapping and authenticity assessment and highlights the importance of ensuring the right food defence plans are in place.

AUDIENCE PROFILE

Technical Managers, food operations managers, TACCP team members, food manufacturers, food storage, transportation and distributors, food service providers.

LEARNING OUTCOMES

- To gain an overview of the requirement relating to food defence;
- Gain an understanding of why food defence is critical to your business and reputation;
- Gain an understanding of the different types of threats , motivations and opportunities of potential attackers within the food sector;
- Gain an overview of food security management;

- Gain an insight into the development and implementation of food defence plans and mitigation strategies;

COURSE TOPICS

- Background including key definition, food defence guidelines such as PAS 96:2014
- Understanding HACCP, Vulnerability (VACCP) and Threat assessment (TACCP) concepts;
- The human elements of food fraud, build the team, understand the motivation, capability and opportunities of potential attackers, ensure robust mitigation strategies are in place;
- The Elliott Review;
- Cyber threats;
- Fraud / CARVER + shock and SSAFE;
- Food authenticity;
- Food testing;
- Developing food defence plans;

This course includes case studies and can be tailored for in-house training against clients specific business requirements to maximise effectiveness and team learning.