

FOOD DEFENSE

COURSE SUMMARY

OVERVIEW

This course provides an understanding of food defense and guidance for professionals in the food industry. The course modules progress through food defense planning including broad mitigation strategies, vulnerability assessments, focused mitigation strategies, and food defence plans.

DURATION

One (1) day In-person training running from 9:00 am to 5:30 pm

OBJECTIVES

- Know the difference between food defense and food safety
- Understand food defense and the reasons for management
- Be aware of developing legal requirements and guidelines for export in some countries
- Setting up the food defense team and manual
- Learn and establish food defense programmes
- Understanding methods of threat assessment
- Practice the ORM method of threat assessment
- Learn examples of best and weak practices of food defense
- Know how to identify current risks to your business's products and supply chain and possible

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- Gain an overview of how to manage a Food Defense programme for the food and beverage industry
- Interpret the requirements of Food Defense more relevantly and practically
- Enable the participants to apply Food Defense effectively to achieve compliance goals

TARGET GROUP

- Anyone requiring knowledge of Food Defense program
- Food Safety / HACCP Team
- Supervisors/executives/managers/decision markers

TARGET INDUSTRY

Food packaging, Food premises, Manufacturing etc.

PROGRAM METHODOLOGY

- Classroom Activities
- Exam / Quiz

HRD CORP SCHEME

This course is HRD Corp claimable

PROGRAM FEE

RM 530 per pax (inclusive of 6% SST)

CERTIFICATION

Certificate of Attendance from UNIQEQ (*full payment required*)

PROGRAM CONTENT

- An overview of food defence, including key definitions and guidelines, such as PAS 96:2014 and FSSC 22000
- Hazard (HACCP), vulnerability (VACCP) and threat (TACCP) assessment
- Human factors in food fraud and food defense
- Fraud assessment tools
- Food authenticity & Food testing
- Developing food defense plans

Day 1

Time	Content
8:30 am – 9:00 am	<i>Registration</i>
9:00 am – 9:30 am	PRE TEST
9:30 am – 10:30 am	Introduction <ul style="list-style-type: none"> - What is food fraud & food defence? - Types of economically & ideologically motivated adulteration - Examples of food fraud & food defence issues - Regulatory requirements
10:30 am – 11:00 am	<i>Morning Break</i>
11:00 am – 1:00 pm	<ul style="list-style-type: none"> - Food Fraud & Food Defence Management System - Mitigation measures of Food Fraud & Food Defence - What is VACCP and TACCP? - Steps of Food Fraud & Sabotage Detection & Prevention
1:00 pm – 2:00 pm	<i>Lunch Break</i>
2:00 pm – 5:00 pm	Vulnerability Assessment – Food Defence & Food Fraud Models How to carry out a vulnerability assessment: <ul style="list-style-type: none"> - How to gather information about the supply chain - How to complete a risk assessment - The mitigation and control measures that may be introduced, including anti-counterfeit technologies
5:00 pm – 5:30 pm	<i>Summary, Conclusion, Tea Break & End of Training</i>