Level 2 TACCP and VACCP

Everyone who works with food and drink has a duty to ensure that any food produced is safe. This Level 2 TACCP and VACCP course provides you with knowledge of TACCP including how it works with HACCP and VACCP as a food safety management system. You will understand both the legal requirements and best practice guidance on how to minimise food safety threats.

You will understand why threat detection is important across the food supply chain, what threats may occur, what the attacker profiles are, and how applying TACCP analysis can help prevent food safety incidents. This course will also raise awareness of the types of threats, and will help keep businesses, food production and workplaces, safe.

Module One: Introduction to TACCP and VACCP

This module introduces TACCP and VACCP to ensure you understand and adhere to food safety policy. It explains how TACCP fits into food safety management systems, and what the legal requirements are.

- What is TACCP?
- Food safety management systems
- Key terms
- What are VACCP and TACCP?
- Benefits of TACCP and VACCP
- Why are TACCP and VACCP Important?
- How do TACCP and VACCP work with HACCP?
- Food safety legislation
- Enforcing the law
- PAS 96:2017
- Who needs to comply?
- Training requirements

Module Two: Types of Food Threats

This module explains the types of threats food production may face, including the nature of the threat and the possible motivation they come from.

- Economically motivated adulteration (EMA)
- Adulteration
- Substitution and dilution
- Mislabelling
- Counterfeiting
- Malicious contamination
- Extortion
- Espionage
- Cyber crime

Module Three: The Attacker

This module looks at the typical profiles of attackers to gain understanding of their motivation, capability and opportunity to attack.

- What determines the success of a deliberate attack?
- Types of attacker
- Opportunist
- Extortionist
- Extremist
- Disgruntled individual
- Professional criminals
- Cyber criminals
- Irrational individual

Module Four: TACCP and the Business

This module explains implementing TACCP in the business, why threat detection is important and what steps are taken to carry out a TACCP assessment.

- Why is threat detection important to a business?
- An overview of the TACCP process
- Assessment of risk

Module Five: TACCP and Food Defence

This module looks at how you can apply TACCP in your business to improve site security, how it builds resilience in your supply chain and how it safeguards products from incidents.

- Site security and food defence
- An overview of a food supply chain
- Identifying the vulnerable stages in the supply food chain
- Incident management procedure

Aims of the training

By the end of this course, you will:

- Understand what is meant by a threat and a vulnerability.
- Be aware of the law surrounding TACCP and VACCP and who needs to comply with the law.
- Understand the different types of food fraud and attackers, and what determines the success of a deliberate attack.
- Be aware of the vulnerable steps in the supply food chain and how to reduce the risk of a threat occurring.
- Be able to identify threats and vulnerabilities from raw materials, on-site threats and distribution threats.

High Speed Training™