

Vulnerability Assessment for Food Fraud

Duration: 1 Day.

Who should attend: Purchasing/Technical and Quality personnel at manufacturing, storage and distribution and retail sites; Auditors and Consultants and BRCGS Professionals.

Assessment: Course assessment – Vulnerability Assessment for Food Fraud; Pass mark 75%.

Course summary: This course is designed to provide manufacturers with an in-depth and practical understanding of Vulnerability Assessment for Food Fraud tools and techniques, and how they can be applied in a practical manner relevant to the delegate's industry sector. It will enable delegates to use techniques to better identify and mitigate risks associated to raw materials in the supply chain. This is particularly useful when implementing product safety management systems and the requirements of the BRCGS Standards onsite.

Key learning objectives

At the end of the course, delegates will be able to:

- Understand vulnerability assessment requirements for BRCGS Standards
- Understand what is meant by the term 'food fraud'.
- Identify the difference between vulnerability assessment, threat analysis critical control point and food defence.
- Assess the raw materials most vulnerable to food fraud. To pass the course each learner will need to undertake a Vulnerability Assessment at their place of work.