

# Webinar for Overview Program on Vulnerability Assessment Critical Control Points & Threat Assessment and Critical Control Points

**Date: 8th October 2020, Time: 11.00am to 1.00pm**

## Course Features

The food industry sees the safety of its products as its main concern. Over the years, industry and regulators have developed food safety management systems which mean that major outbreaks of food poisoning are now quite unusual in many countries. These systems typically use Hazard Analysis Critical Control Point (HACCP) principles which are accepted globally. HACCP principles however have not been routinely used to detect or mitigate deliberate attacks on a system or process or even to detect hazards related to food fraud. For this very reason, the concepts of VACCP (Vulnerability Assessment and Critical Control Points) & TACCP (Threat Assessment and Critical Control Points). This course has been designed with an aim of providing an overview of these Concepts that bring the concept of Risk Based Thinking to an all new level in Food Safety.

## Course Objectives

- ♣ To develop understanding on the basics of VACCP & TACCP.
- ♣ To make delegates understand the need for these concepts of VACCP & TACCP.
- ♣ To make delegates have an overview of concepts like Food Defense, Food Fraud, Food Protection.
- ♣ To make delegates have an overview of various types of Deliberate Acts like Economically motivated adulteration, Malicious contamination, Extortion, Espionage, Counterfeiting, Cyber Crime.
- ♣ To enable delegates to focus understanding on risk based thinking.

## Issue of Certificate

Certificate of successful attendance shall be issued to all the delegates who attend entire duration of the course.

**Registration Fee : Rs. 1500 + 18 % GST Per Participant**

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## Who should attend?

The intended audience for this course includes:

- ♣ Management Representative (s) / Food Safety Team Leader (s)
- ♣ Internal Auditors and Second Party Auditors
- ♣ Supervisors, Food Safety Professionals, Managers actively involved in ensuring Food Safety Conformance.
- ♣ Production Executives involved in Food Safety Management System activities
- ♣ Students
- ♣ Regulatory Personnel

## Course Contents

- ♣ History
- ♣ Difference between HACCP & TACCP / VACCP
- ♣ Basics of TACCP / VACCP
- ♣ Overview of Various Types of deliberate Acts
- ♣ Critical Control Points with respect to TACCP / VACCP



**Duration:** 120 Minutes (2 Hours)



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