

FOOD FRAUD PREVENTION

WORKSHOP



OVERVIEW

The BRC standard defines food fraud as "fraudulent and intentional substitution, dilution or addition to a product or raw material, or misrepresentation of the product material, for the purpose of financial gain by increasing the apparent value of the product or reducing the cost of its production" The FSSC 22000 scheme has recently been revised to include the requirements for Food Fraud prevention within a food safety management system.

This workshop aims to teach you how to compile a food fraud prevention program for your organisation. A practical hands-on approach to a challenging topic.

WHO SHOULD ATTEND?

The Food Safety Team, Procurement department, Supply chain managers

PREREQUISITES

The course is aimed at delegates who already have a good working knowledge of GMP & HACCP

COURSE CONTENT

- What is food fraud?
- What are the BRC Global Food Safety & FSSC 22000 version 4 requirements for food fraud prevention
- Gathering information
- Food fraud vulnerability assessments, tools & methodology
- Food Fraud & Food claims
- Supplier management
- Raw material vulnerability assessment
- Supplier monitoring
- Documented food fraud prevention programs
- Case studies
- Prevention of fraud- introducing controls

DURATION

1 Day
Intermediate-Advanced

ASSESSMENT

Knowledge test

BENEFITS

- Understand the difference between food defense and food fraud
- Learn how to conduct a food fraud vulnerability assessment
- Receive food fraud procedure template
- Receive supplier evaluation tools
- Receive vulnerability assessment tools
- Practical & interactive
- Stay on top of the updated Food Safety requirements

CONTACT

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