

## **TACCP, Food Defence, Bio-vigilance and Bio-terrorism (PAS 96)**

### **INTRODUCTION**

Since the horse meat scandal, food defence, bio-vigilance and bio-terrorism have become a topic of discussion and concern for many food businesses. PAS 96, (Defending food and drink), is the recognized publicly available standard which advises the food industry how to implement necessary controls to assure its customers that their products are safe and secure.

This course focuses on how to protect the integrity of business from threats to the food and drink industry from ideologically motivated groups, criminals or individuals with malicious intention.

The TACCP (Threat Assessment Critical Control Point) study should be integrated into the existing Food Safety Management System.

### **DURATION**

1 Day 09.00 – 17.00

### **WHO SHOULD ATTEND**

- Senior Management and their representatives
- Technical and Quality Managers
- Those considering implementing a QMS in their organisation
- Auditors
- Trainers and Consultants

### **COURSE CONTENT**

- PAS96:2010 & TACCP – Terms & Definitions
- Threat categorisation
- Constructing the TACCP team
- Constructing the TACCP plan (10 steps)
- Personnel security
- Access controls
- Contingency planning
- Auditing & Review
- Case study of malicious attack on food business

### **WHAT ARE THE BENEFITS?**

Delegates will learn the tools and techniques needed to assess hazards and risks to business, process and product. TACCP provides a process for the identification, evaluation and mitigation of threats that are faced on and off the manufacturer's site.

### **IN-HOUSE COURSES**

Offering better value for money, they can be designed to closely match your specific requirements.

### **STYLE OF DELIVERY AND COURSE LEADERS**

Our course tutors are approved training providers, approved by BRC, IRCA, RSPH and IEMA. They are qualified and experienced with extensive practical knowledge across a wide range of sectors including food manufacturing, catering and retail.

### **CERTIFICATION**

Delegates successfully completing the course will be awarded an SAI Attendance Certificate.

### **BOOKING AND COURSE FEES**

The fee includes lunch and refreshments during the course. Please log on to our website [www.iqms.co.uk](http://www.iqms.co.uk) and complete an on-line booking form advising payment details/purchase order number.

**Fee: £425 plus VAT**

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