Food safety

Food Defense (TACCP) and Food Fraud (VACCP)

One day to assess your site's threats and vulnerabilities and write the plans that BRCGS, IFS and FSSC 22000 ask for. The TACCP method addresses malicious acts, the VACCP method fraud on raw materials. Both are applied to your access points, teams, processes and suppliers, through to the mitigation plan and its annual review.

Duration : 1 day

Objectives

1. Distinguish food safety, food defence and food fraud prevention, and what each standard requires
2. Assess internal and external threats to the site using the TACCP method
3. Assess the vulnerability of raw materials to fraud using the VACCP method
4. Build a mitigation plan proportionate to the risks
5. Organise the annual review of the plans and the response to an incident

Programme

Day 1 — morning

• Malicious tampering, sabotage, economic fraud: definitions and known cases

• Requirements of BRCGS Food Safety Issue 9, IFS Food version 8 and FSSC 22000 version 7

• TACCP: access, people, processes, IT systems, sensitive areas, receiving

• VACCP: fraud history, economic value, supply chain complexity, relationship with the supplier

Day 1 — afternoon (workshop)

• TACCP workshop on your site plan and flows

• VACCP workshop on your exposed raw materials: spices, oils, juices, seafood

• Mitigation plan: access control, seals, authenticity testing, supplier audits

• Annual review, testing the plan and knowledge test

Teaching methods

• Walk around the site perimeter with a threat checklist

• Analysis of published food fraud cases

• Vulnerability scoring on your list of raw materials

• Guided drafting of the plans on your own template

• Final quiz on the TACCP and VACCP methods

Assessment and documents

Knowledge test at the end of the day and a reaction survey at D+1. Numbered training certificate, verifiable online; the company receives the training report and the TACCP and VACCP assessments started in the workshop.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

This module complements the IFS Food v8, BRCGS Food Safety Issue 9 and FSSC 22000 v7 courses. It is also part of the food industry operator path, to make teams aware of the signs of tampering.

Practical information

Duration	1 day
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Does a site with no incidents need a food defence plan?

Yes, if it aims for a GFSI standard: the plan is required whatever the history. It is also an opportunity to check who enters where, who has access to materials and finished products, and what happens outside production hours.

Must TACCP and VACCP form a single document?

The standards leave the format open. Many sites keep two separate assessments, because the team, the sources and the measures differ: security and access on one side, purchasing and testing on the other. The course presents both set-ups.

Do we need laboratory testing against fraud?

Not systematically. It is justified for the most vulnerable materials, alongside supplier approval and monitoring of alerts. The course helps you decide where testing provides useful evidence.