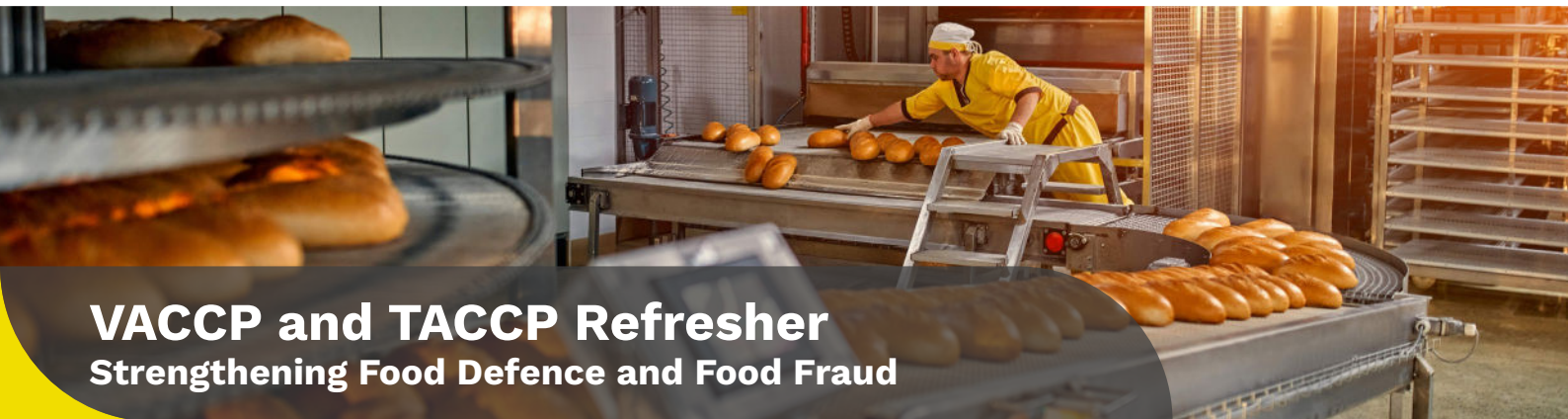




VACCP and TACCP Refresher

Strengthening Food Defence and Food Fraud

Course Level
Supplementary

Programme Coordinator
Lulanie Swanepoel

Duration
3 Hours

Swift Silliker (Pty) Ltd t/a Mérieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



Overview and Objectives

Course Overview

Intentional food adulteration through fraud or sabotage remains a serious concern for the global food industry. Regulatory and certification bodies such as FSSC 22000 and BRCGS have made Food Fraud (VACCP) and Food Defence (TACCP) key requirements within their schemes.

This refresher course is designed for professionals who have previously completed formal VACCP and TACCP training. The aim is to update knowledge, reinforce key concepts, and explore current risks, regulations, and strategies. Learners will revisit the key principles of both VACCP and TACCP, and gain insight into evolving threats and preventative measures across supply chains and operations.

By the end of the course, participants will have enhanced their ability to identify, assess, and control vulnerabilities and threats, keeping their food safety systems resilient, proactive, and compliant.

Course Objectives

Upon completion of this refresher training, participants will be able to:

- Reinforce understanding of key concepts
- Stay up to date on regulatory and standard requirements
- Enhance vulnerability assessment skills (VACCP)
- Strengthen threat assessment capabilities (TACCP)



Language

Presented in English.



Outline

- Course introduction
- Overview of VACCP (Food Fraud)
- Overview of TACCP (Food Defence)
- Recap: Appointing a Team
- Future Trends, Challenges & Case Studies
- Practical Application

A certificate of completion will be issued once the course has been successfully completed.



Entry Level Requirements

Participants must have attended a formal VACCP and TACCP implementation training course. To ensure that this course is valuable to your company, delegates must be comfortable communicating in English, and need suitable reading and writing skills.



Who Should Attend

Management Team, Technical and Implementation Staff, Procurement/Buyers, Security Personnel, HR Representatives, and Anyone involved in the implementation and maintenance of Food Safety Management Systems.



Enrolment Information

Contact us today for a quote, more info, or to enrol in this course (details below).

Contact us

Cape Town 021 683 8436 | Midrand 011 805 4310 | George 044 873 0855 | Durban 060 986 1451 | Jeffreys Bay 042 296 0945 | Ormonde 061 487 9496 | Somerset West 042 296 0945 | za-equip.mxns.com | za.customercare@mxns.com