



## BSI Training Academy

### **PAS 96:2017 Food Defence (TACCP) Guidance** training course

#### Essential information about the course

PAS 96:2017 aims to assure the authenticity of food by minimizing the chance of an attack by performing a threat assessment of your organization, operation, supply chain, process and products.

This one-day course has been designed by leading food industry experts to equip you with the most current food industry knowledge. It introduces the application of food defence methodologies to assess and manage generic and specific threats for the development of a food defence plan.

Using risk assessment techniques, you'll identify where controls and mitigation strategies may be required to minimize and mitigate an 'attack'.

The course includes references to current examples, the application of a food defence assessment tool and group activities. You'll develop practical skills and the confidence to implement PAS 96:2017 to strengthen food defence at your organization.

#### Our course agenda:

- An introduction to food standard frameworks including TACCP
- Food defence incidents and definitions
- Types of threat assessment methodologies used to identify threats
- Regulatory and industry standards
- What, why and benefits of a food defence plan
- TACCP food defence (PAS 96:2017), scope and definitions
- The food supply chain
- Types of threats and attackers
- Sourcing relevant information to inform a food defence threat assessment
- Potential threats and attackers
- Products and processes more vulnerable to attack
- Applying the concept of food defence and TACCP
- Priorities for food defence controls/mitigation strategies
- Performing a food defence threat assessment
- Food defence preparedness assessment tool
- Document a food defence plan
- Attributes of an effective food defence plan

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On completion, you'll be awarded an internationally recognized BSI Training Academy certificate

# PAS 96:2017 Food Defence (TACCP) Guidance training course

Gain the knowledge and skills required to perform a food defence threat assessment and develop a food defence plan, in accordance with PAS 96:2017 (and GFSI Standards as applicable).

## Make sure this is the right course for you

### This course is for you if:

You're a food industry professional or you work in the food industry and may contribute to a food defence plan including

- Security
- Human resources
- Food technology
- Process engineering
- Production and operations
- Procurement
- Distribution and logistics
- Information technology

### This course will help you:

- Describe the process of TACCP food defence (PAS 96:2017)
- Recognize different types of threat assessment methodologies
- Identify threats to an organization, operation and product
- Source relevant information to inform a food defence threat assessment
- Apply the concept of food defence and TACCP
- Perform a food defence threat assessment
- Document a food defence plan

### How will you benefit?

- Gain an understanding of the ISO 31000 principles, framework and process and how to apply them within your organization
- Assist your organization in setting strategy, achieving objectives and making informed decisions using risk management
- Develop professionally
- Network with likeminded peers
- Receive a BSI certificate

## Why train with BSI?

Our high impact accelerated learning approach increases learning by improving knowledge retention and skill application. This course is activity-based, resulting in a deeper understanding of the material and a greater impact on job performance.

### Prerequisites



Delegates will benefit with knowledge of the food defence TACCP concepts and a comprehensive understanding of the steps to develop, maintain and review food defence plans

Before the course, you'll be provided with an Example Food Defence (TACCP) Assessment Tool

#### During the course

You'll need to bring along your laptop as you'll be working on an Excel spreadsheet in electronic format. You'll also need internet access to internet either through smart phone or via the training centre's wireless network.

### Next steps with the BSI Academy



You may also be interested in attending the following courses:

- HACCP Plans and GMP Implementation
- HACCP Refresh
- Effective Food Safety Auditing
- Effective Foreign Matter Control
- Food Fraud Prevention (VACCP) Training Course

# bsi.

BSI Group

Kitemark Court  
Davy Avenue, Knowlhill  
Milton Keynes, MK5 8PP

Find out more.

Call: **+44 (0)345 086 9000**

Email: **training@bsigroup.com**

or visit: **bsigroup.com/training**