SQT

TRAINING THAT DEVELOPS
REAL CABILITY

TACCP & VACCP, Food Defence, Biovigilance & Bioterrorism

FS028

TACCP & VACCP, Food Defence, Biovigilance & Bioterrorism

Since the publication of ISO 22002, (Prerequisite programmes on food safety for Food manufacturing), food defence, biovigilance and bioterrorism have become a topic of debate and concern for many food business operators. PAS 96, (Defending food and drink), is the recognised publicly available standard which advises Food Business Operators (FBOs) how to construct and implement the necessary controls to assure its customers that their products are safe and secure. This standard is now on its third edition PAS 96:2017.

PAS 96 focuses on the threats to the food and drink industry from ideologically motivated groups, economically motivated fraud, criminals or individuals with a grudge who may wish to damage an organisation. PAS 96 provides broad guidelines via its 15 step process to FBOs which should help them assess and reduce the risk to their business and to mitigate the consequences of an attack. The risk is different for different businesses, operations and products. It is therefore implied that different risk assessments will result in different action plans proportionate to an individual situation. The USDA 3 step process will also be reviewed on the course as this is a more straightforward method for a FBO starting off its food defense study.

It is assumed that FBOs are aware of HACCP or similar risk management procedures, crisis management and business continuity management principles and have effective procedures in place. The TACCP (Threat Assessment Critical Control Point) or VACCP (Vulnerability) study should be integrated into the existing Food Safety Management System via the pre-requisite programme thus ensuring product safety and integrity.

The two day programme will take delegates through the 15 step process as per PAS 96 in detail via numerous workshops so that they will leave the course with the structure and content of a Food Defence Plan. Also available as a one day customised In-House programme.

Duration & Price

Duration: 2 days
Public Virtual Training: £485
Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date	Venue	
03 - 04 Mar 2026	Virtual	Book Date
29 - 30 Apr 2026	Virtual	Book Date

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction
- ISO 22002:2009
- 15th PRP, Biovigilance, Biodefence, Bioterrorism
- Retailer Expectations
- PAS 96:2017, Defending Food & Drink
- Terms and Definitions
- HACCP Vs TACCP Vs VACCP
- Upstream / Midstream / Downstream Supply Chain
- Case study example of malicious attack on FBOs
- Threat categorisation
- Threat Assessment Critical Control Point "TACCP"
- Vulnerability Assessment Critical Control Point "VACCP"
  - General
  - Assumptions
  - Objective (6)
  - Impact
  - TACCP Process – 15 steps process
  - Workshops 1-14
- Risk Assessment Methodology (Colour Coding)
- Threat A-E
- Assuring Personnel Security
  - Pre-employment
  - Temporary staff
  - Employee Inclusiveness
- Controlling access to premises
- USDA Methodology: 3 step process
- Controlling Access of services
- Secure storage of transport vehicles
- Controlling access to materials/process
- Contingency planning for recovery from attack
- Auditing & Review/Food & Drink Defence Checklist
- Course Assessment / Review

Who should participate?

- General management with overall responsibility for product safety
- Food Safety Team Leaders/Members
- QA/Technical personnel who audit the Food Safety Management System
- Supplier Auditors who wish to assess biosecurity at vendor sites
- Certification Auditors

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Be familiar with the various forms of threat to a Food Business Operation as per PAS 96:2017.
- Understand the relationship between HACCP / TACCP / VACCP
- Understand how existing HACCP PRPs can be modified to address threats and vulnerabilities
- Understand the TACCP/VACCP process and how a TACCP/VACCP study is undertaken
- Understand how to carry out a risk assessment and assess the level of threat (A-E)
- Be able to identify control measures for security, premises, personnel, materials and processes
- Be able to audit and review food defence procedures
- Be able to compare European Vs USA approaches to Food Defence

How do we train and support you?

In-House Courses

For In-House courses, the Tutor will contact the Course Organiser in advance to discuss the programme in more detail in order to tailor it specifically to the organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Note: This course may also be delivered as a One Day In-House course

Tutors

Brian Robinson
View Profile

Denis Kiely
View Profile

Edel Jones
View Profile

Joan Brien
View Profile

Tom Keane
View Profile

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

Click Here

SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT	COMPLIANCE, STANDARDS & AUDITING	LEADERSHIP & PERSONAL DEVELOPMENT
• Lean Six Sigma • Join our Lean Six Sigma Network • Continual Process Improvement • Project & Programme Management	• Quality • Environment & Energy Management • Health & Safety • Food Safety • Life Sciences • Laboratory • Integrated Management Systems	• Leadership & Personal Development • Train the Trainer

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