SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











TACCP & VACCP, Food Defence, Biovigilance & Bioterrorism

FS028

TACCP & VACCP, Food Defence, Biovigilance & Bioterrorism

Food authenticity and food defence are topics of concern in the food supply chain. ISO requires food defence biovigilance and bioterrorism to be addressed via a company's prerequisite programme. In the EU there is probably a greater concern about food authenticity or fraud while in the USA the concern is more about food defence. The USA CFR 121 requires a food defence plan with the management components of monitoring, corrective action and verification clearly addressed. There are three specified threats in PAS 96:2026.The PAS 96:2026 focuses on the threats to the food and drink supply chain from ideologically motivated groups, economically motivated adulteration/ food fraud and cyber criminals.

EU regulation 2017/ 625 gives a definition of food fraud under article 1(2) of the Agri-food chain legislation. Within the EU, the European Commission Knowledge Centre for Food Fraud and Quality (KC- FFQ) plus operation OPSON provides detailed up-to-date intelligence on counterfeit food and beverages within the EU. The monthly reports from the KC-FFQ shares up to date scientific knowledge on food fraud and quality issues.

It is assumed within the standard 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 a 14 step process completing 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: £515
Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date	Venue	
10 - 11 Nov 2026	Virtual	Book Date
24 - 25 Nov 2026	Virtual	Book Date
20 - 21 Jan 2027	Virtual	Book Date
02 - 03 Mar 2027	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
- PAS 96:2026 – Protection & Prevention from Deliberate acts
- CFR 121 – Food Defence Plan
- Terms and Definitions
- HACCP Vs TACCP Vs VACCP
- Upstream / Midstream / Downstream Supply Chain
- Type of Threats (Clause 4)
- Understand the threat actors / motivation (Clause 5)
- Threat Assessments (Clause 6 & 7) – Plan, Do, Check, Act (Risk Management Framework)
- Tool, Process, Communication
- TACCP Process – 14 Steps
- Mitigation measures (Clause 8)
- Response to Incident (Clause 9)
- Review of protection measures (Clause 10)
- 21 CFR 121 - Mitigation strategies to protect food and drink against intentional adulteration
    - Subpart A – General Provisions
    - Subpart B – Reserved
    - Subpart C – Food Defense Measures
    - 121.126 – Food Defense Plan
    - 121.130 – Vulnerability Assessment
    - 121.135 – Mitigation Strategies for actionable Process Steps
    - 121.135 – Mitigation Strategies for Management Components
    - Subpart D – Requirement applying to records
    - Subpart E - Compliance

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 96:2026.
- 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 threat assessment and assess the level of threat (A-E) or Very High Risk to Negligible Risk
- Be able to identify mitigation 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

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

QQI AWARD | IEMA APPROVED | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

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