

COURSE CONTENT OVERVIEW

Level 1 TACCP

As an employee, you have a responsibility to ensure that any food and drink items you produce are safe for consumers. This includes being vigilant in your workplace for any incidents that may occur that could threaten the safety of products, or the business.

This Level 1 TACCP course provides you with knowledge of TACCP and its role in the workplace as a food safety management system. You will understand your legal duties, and what actionable steps you can take to help minimise food safety threats.

Module One: Introduction to TACCP

This module introduces TACCP and helps you understand how it is a part of food safety management. It also explains your legal and employee responsibilities.

- What is food safety management?
- Key terms
- What are TACCP and VACCP?
- Benefits of TACCP and VACCP
- Why are TACCP and VACCP Important?
- TACCP and the law
- Food safety legislation
- Training requirements
- Employee responsibilities

Module Two: Types of Food Threats

This module explains the types of threats food production may face, including the examples of how the threat can occur.

- Economically motivated adulteration (EMA)
- Adulteration
- Substitution
- Dilution
- Mislabelling
- Counterfeiting
- Malicious contamination
- Extortion
- Espionage
- Cyber crime

Module Three: Types of Attackers

This module looks at the typical profiles of attackers to gain understanding of their motivation, capability and opportunity to attack.

- Types of attacker
- Opportunist
- Extortionist
- Extremist
- Disgruntled individual
- Professional criminals
- Cyber criminals
- Irrational individual
- Deliberate attacks

Module Four: Employee Responsibilities

This module encourages you to think about threats that may occur in your workplace and what actionable steps you can take to reduce threats.

- Economically Motivated Adulteration (EMA)
- Counterfeiting
- Malicious contamination
- Site security
- Cyber security
- Whistleblowing
- Further employee responsibilities

Aims of the training

By the end of this course, you will:

- Understand what is meant by a threat and a vulnerability.
- Be aware of the law surrounding TACCP and VACCP and who needs to comply with the law.
- Understand your responsibilities regarding food safety and how you can reduce food threats.