

FICCI Certified Training on Effective Implementation cum Internal Audit on Integrated HACCP – VACCP – TACCP

14 – 16 Mar 2023



INTRODUCTION

Hazard Analysis Critical Control Point (HACCP) is widely used tool for managing risk and identifying preventive control measure to provide safe food. In recent years, there has been increased number of cases related to deliberate contamination and food fraud which HACCP system may not be able to address. TACCP, Threat Assessment Critical Control Point, is best defined as a management process to defend a food supply chain from intentional contamination. VACCP, Vulnerability Assessment Critical Control Point is a management process to defend a food supply chain from any form of dishonest

conduct that impacts detrimentally on the quality or authenticity of food and drink. VACCP alongside TACCP and HACCP, the three form a comprehensive set of management processes to ensure the consumer receives a safe and authentic final product.

The program will be focussed on providing hands on experience to the participants on integrating TACCP / VACCP plans with their HACCP plan. The program will provide specific case studies for successful implementation of an integrated system. In case of internal auditor program elements of auditing and practical exercises/ simulations.

TRAINING METHODOLOGY

Theory and Concept
Explanation through
Classroom-sessions



Group Discussions
and Brain Storming
Sessions

Practical Case
Studies and real-life
Examples



Role play and
Simulations

Individual
Reflection



Problem Solving
Approach and
Connecting Theory



WHO SHOULD ATTEND

The program is designed for:

- Food safety professionals and managers
- Procurement and Quality managers
- Personnel involved in Food Safety and food defense team
- Internal auditors



FOOD SAFETY

WHY ATTEND

You shall attend this program if you want to:

- Enhance understanding on the food safety, food fraud and food defence aspects based on international scenario;
- Have better knowledge on GFSI requirements to design an integrated system covering food safety hazards, threats and vulnerability controls;
- Improve the auditing skills on TACCP and VACCP system which is often overlooked due to existing food safety Hazard control system.
- Upskill the team members on comprehensive food safety management system covering hazards, threats and vulnerability
- Be able to link the importance of developing food safety culture in the organization

ABOUT OUR FACULTY

Chinmayee Deulgaonkar

- Over 22 years of experience in food and agriculture sector
- Extensive exposure in Testing, Inspection and Certification domain
- Trained more than 1000 food safety professionals from across sectors on various aspects
- Associated with FSSAI as resource person and AFSTI Mumbai as Vice President

Dr Seema Shukla

- Postgraduate in Food Biotech Engineering and Doctorate from IIT Delhi in agri supply chain and food safety
- Over 22 years of experience in FSMS, SPS Matters, Conformity Assessments and Capacity building
- Worked closely with regulators and standard setting bodies EIC, FSSAI, EU, USFDA, ASEC, Codex, WHO and ISO
- Authored eight research/ policy papers and trained more than 1000 professional and government officers.

ABOUT FICCI QUALITY FORUM

QF -the training and consulting wing for FICCI is focused on providing value added services to Industry in the Process, People and Sustainability domain. It is pioneering in introducing contemporary tools and techniques to Indian Industry and providing learning and implementation solutions ranging from accredited courses on various management system standards, Business Excellence, Project Management, Risk Management, Resource Efficiency, Circular Economy and people domain – providing people management processes, capacity building and DEI (diversity, Equity and Inclusion) interventions to corporates in India and abroad.

COURSE CONTENT

- Why HACCP, TACCP, VACCP
- Understating International Ecosystem
 - Regulatory needs and changes
 - GFSI requirements
- Types of food safety Hazards, malicious Threats and Vulnerabilities
- What are the similarities and differences
- Developing the integrated assessment methodology
- Designing the implementation plan and preventive control measures
- Introduction to principles of auditing
- Case study on auditing and Role play
- Importance of developing Food safety culture and behaviour modifications

REGISTRATION DETAILS

DATE:	14 – 16 Mar 2023
TIMING:	09:30 AM – 17:00 PM
VENUE:	FICCI, Federation House, New Delhi
NATURE:	Onsite

Participation Fee:

INR 16,500
+GST (18%)

+91-9910934929

Register at: tariq.inam@ficci.com