



MOOC – Massive Open Online Course

Food Fraud Prevention VACCP Implementation MOOC: *Food Fraud Vulnerability Assessment (FFVA) and Food Fraud Prevention Strategy (FFPS) Development*

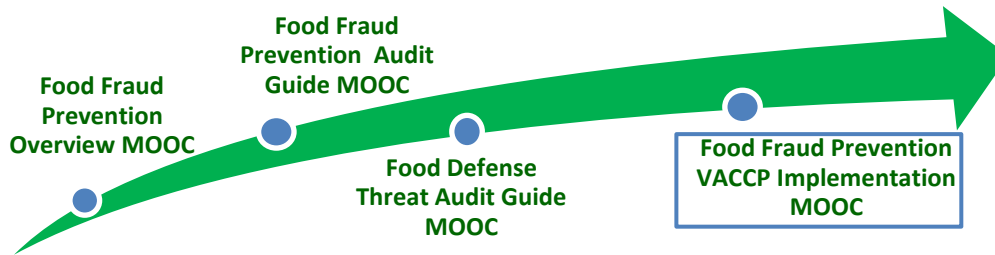
There are new Food Fraud audit requirements that are currently undefined, or at least not harmonized. This Food Fraud Prevention VACCP Implementation MOOC provides education and insight on the current compliance requirements.

- **Content:** 10 professional training hours, with free access to content
- **Certificate of Completion:** Optional (\$100)
- **Dates:** This online course is available on-demand
- **Live lecture webinars with updates:** See schedule

FFVA and FFPS MOOC Overview:

The *Food Fraud VACCP Implementation MOOC* provides insight on the broad GFSI-based requirements to develop and implement a Food Fraud Vulnerability Assessment (FFVA) and a Food Fraud Prevention Strategy (FFPS). Together the FFVA and FFPS create a Vulnerability Assessment and Critical Control Point system or VACCP. The VACCP concept is one of the three GFSI Food Safety Management System requirements that include a food safety Hazard Analysis and Critical Control Point system (HACCP) and a food defense Threat Analysis and Critical Control Point system (TACCP).

The recommend sequence is: the Food Fraud Prevention Overview MOOC, the Food Fraud Audit Guide MOOC, the Food Defense Audit Guide MOOC, and the Food Fraud VACCP Implementation MOOC. The course is based on the *Food Fraud Prevention* textbook – the first on this topic – that was authored by course director Dr. Spink.



Concepts Covered:

- GFSI and other basic Food Fraud requirements
- Food Fraud Vulnerability Assessment (FFVA)
- Food Fraud Prevention Strategy (FFPS)
- Introduction to ERM/COSO based Corporate Risk Map

Deliverables:

- Certificate of Completion (Optional)
- Understanding of the overall requirements for a successful VACCP implementation
- Resources to conduct the required reports
- 10 Contact Hours of training, with an exam

Enrollment Information:

Fee: Registration and participation in each MOOC (two, 2-hour lectures plus supplemental content) are FREE.

Registration Information: www.FoodFraudMOOC.com. Free.

Certificate of Completion: Optional, \$100. Available after successful completion of the course and final assessment.

Location: Online. Prearranged “private MOOCs” can also be conducted remotely or on-site.

Time: The course is available on-demand for self-paced learning. Dates for live lecture webinars: See schedule

Note: Each course is the equivalent of 10 professional training hours. This is noted on the Certificate of Completion.

Program Leader
John Spink, PhD

Director, Food Fraud Prevention Think Tank

Also, Assistant Professor, Michigan State University, MSU

Affiliations:

Member, Food Fraud Think Tank, GFSI (2012-2014)

Advisor, Economic Adulteration of Food Project, GMA

Member, US Codex Alimentarius Delegation to EWG on Food Fraud

Founding Chair, US Technical Advisory Group to ISO Technical Committee 247 Fraud Counter-Measures

Member, 3 USP Expert Panels: Food, Drug, Dietary Supplements

Member, State of Michigan’s Ag & Food Protection Strategy Steering Committee

Creator and Lead Instructor: Packaging for Food Safety, Quantifying Food Risk, & Product Protection (Anti-Counterfeiting), Master of Science in Food Safety Program, College of Veterinary Medicine, MSU, 2005-2019

Testified, FDA Open Meeting on Economically Motivated Adulteration, May 2009

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