ONLINE COURSE PROFILE

Title: **Food Fraud and Authenticity**

Description: Food fraud is a growing threat to food businesses, but it is not well understood by the majority of business directors, managers and operators.

This course will provide businesses with the tools and strategies to quantify, detect and prevent fraud. It will also provide some guidelines and practices on how to build an anti-fraud culture in your company.

This course is specifically developed for those who need a thorough understanding of the fundamental concepts of food fraud and food authenticity. On top of the existing robust legislative frameworks, strengthening of intelligence sharing and analysis is critical to minimizing fraud and informing the company's own activity to maintain the assurance and integrity of its products, brand and supply chains.

Who should attend? This course is applicable to personnel in a food processing plant responsible for food safety, food quality and purchasing including: owners, QA/QC team, Purchasing, food safety team, etc.

Duration: 4.0 hours

Learning Objectives: Once you have completed this course in Food Fraud and Authenticity, you will be able to understand and have the skills to:
- Know the difference between Hazard Analysis & Vulnerability Assessment
- Recognize the different types of Food Fraud
- Identify strategies to combat food fraud for your company
- Identify Impact, Risk and Opportunities of Food Fraud
- Conduct a Vulnerability Assessment
- Assess, Prioritize and Create an Action Plan

The goal of this training is to provide knowledge, insights about food fraud and strategies which will help clients successfully mitigate food fraud in their food and beverage processing facility.

Major Topics:
- Food Fraud
- Food Authenticity
- Vulnerability Assessment
- Risk of food fraud
- Effective counter fraud strategies
- Fraud Action Plan

Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.