



 **ONLINE COURSE *24/7***

FOOD DEFENSE

 **GLOBAL[®]
STANDARDS
TRAINING**

Rv1/02.02.2024

FOOD DEFENSE

In this course you will understand the food defense strategies and the uses from the different risk and vulnerabilities investigation methodologies in the food industry, in order to establish timely and applicable Food Defense methods into the food industry.



OBJECTIVES

In this course you will understand the food defense strategies and the uses from the different risk and vulnerabilities investigation methodologies in the food industry, in order to establish timely and applicable Food Defense (FD) methods in your organization, that will allow to:

- Understand the differences between food defense, food fraud, food safety.
- Identify legal and voluntary requirements to be taken into account in the Food Defense (FD) plan progression.
- Recognize the potential risk factors and the dangers associated with FD that are relevant in the food industry.
- Understand the previous steps to establish a FD program.
- Establish vulnerability assessment methodologies to be used in your organization
- Understand how to elaborate a FD plan step by step by means of different strategies.



ATTENDEE PROFILE

Aimed at professionals and collaborators who manage or implement food safety and quality management systems:

- Responsible for the management, administration, or supervision of food quality, property safety, information systems.
- Members of HACCP team and prerequisite programs.
- Internal and certification auditors.
- FSMS consultants and advisors.
- Professionals in food industry or related careers.
- Students of professional or technical careers related to food production.
- Required competency or knowledge prerequisites: None.



AT THE END OF
THE COURSE,
YOU OBTAIN:



ELECTRONIC CERTIFICATE

Electronic certificate of competence with Global Standards seal, indicating accredited competence and curricular value.



COURSE BADGE

Students that obtain a excellence result, will be awarded with this badge as electronic evidence on its profile.



COURSE CURRICULUM

1 | Introduction

- 1.1 | Introduction to Food Defense
- 1.2 | Background
- 1.3 | What is Food Defense?
- 1.4 | Objectives and benefits
- 1.5 | Terms and definitions
- 1.6 | Difference between food defense, food fraud, food security and food safety

2 | Voluntary and legal requirements

- 2.1 | Recognition by GFSI
- 2.2 | Certification schemes
- 2.3 | Regulatory framework
- 2.4 | The impact of FSMA
- 2.5 | Mexican framework

3 | Understanding vulnerability and threat

- 3.1 | Potential risk factors
- 3.2 | Types of threats
- 3.3 | Threats associated with the organization
- 3.4 | Types of attackers
- 3.5 | Impact of terrorist actions
- 3.6 | Bioterrorism cases

4 | Preliminary steps

- 4.1 | Establishing the scope of the Food Defense Program
- 4.2 | Establishing a Food Defense team
- 4.3 | Describe the product and the organization
- 4.4 | Developing a flow chart
- 4.5 | Describe the process steps



 **COURSE CURRICULUM**

5 | Introduction to methodologies

- 5.1 | Methodology based on PAS 96
- 5.2 | CARVER + Shock methodology
- 5.3 | KAT's and 3 elements methodology
- 5.4 | Food defense plan builder

6 | Defense Plan - Mitigation strategies -

- 6.1 | Establishing mitigation strategies
- 6.2 | Monitoring procedures
- 6.3 | Corrective action procedures
- 6.4 | Verification procedures
- 6.5 | Records

7 | Updating and improvement

- 7.1 | Training
- 7.2 | Communication
- 7.3 | Continuous improvement





LEARNING RESOURCES

- 6 h video.
- 5 Exercises and activities.
- 5 Lists for evaluating compliance and performance of the FD plan.
- 6 Lists of recommended actions for the proper implementation of the FD plan.
- 6 Lists of common deviations and errors in implementing the FD plan.
- 62 Downloadable materials and supplementary information resources.



INSTRUCTOR

**TANIA MOLLEDA
CARMEN VALENZUELA**



DURATION

- 15 hours*
- 45 days to complete**

* It is the projected time it will take to complete the course, considering the review of all the contents, multimedia resources, complementary information, the realization of exercises, and the application of evaluations for your approval.

** Time limit you must complete the course, considering your availability of time, the pace of study, and expected performance.

100% ONLINE

Language offered: english



The design and development of this training course is based on national and international standards. Participants who pass it satisfactorily will receive a validation certificate of competencies evaluated by GlobalSTD.



CONTACT US

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