



 **ONLINE COURSE *24/7***

FOOD FRAUD MITIGATION



Rv1/22.01.2024

FOOD FRAUD MITIGATION

In this course you will understand the types of fraud in the food industry, as well as the relevant concepts, the use of strategies and various tools to identify vulnerabilities and mitigation measures in your organization.



OBJECTIVES

In this course you will understand the types of fraud in the food industry, as well as the relevant concepts, the use of strategies and some tools to identify vulnerabilities and mitigation measures in your organization, that allow you to:

- Recognize the compliance requirements of some GFSI recognized schemes to prevent Food Fraud.
- Determine relevant vulnerabilities along the supply chain.
- Identify the international legal framework for Food Fraud.
- Understand the preliminary steps and elements to perform vulnerability analysis.
- Understand the some methodologies used to identify vulnerabilities and establish a Food Fraud Mitigation (FFM) plan.
- Recognize some analytical methods for food authenticity.



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.
- Members of the HACCP team and prerequisite programs.
- Internal and certification auditors.
- FSMS consultants and advisors.
- Professionals in food or related careers.
- Students of professional or technical careers related to food production.

Required competency or knowledge prerequisites:

None.





COURSE CURRICULUM

1 | Introduction to Food Fraud

- 1.1 | What is Food Fraud?
- 1.2 | Background
- 1.3 | Scope, objectives and benefits
- 1.4 | Terms and definitions
- 1.5 | Differences in risk management

2 | Fraud Context

- 2.1 | Importance of knowing your supply chain
- 2.2 | Recognition by GFSI
- 2.3 | Certification programs
- 2.4 | Agribusiness certification schemes

3 | Legal Framework

- 3.1 | International legal framework

4 | Types of Fraud

5 | Preliminary Stages

- 5.1 | Science-based framework for understanding the risk of Food Fraud
- 5.2 | Implementation challenges
- 5.3 | Form a fraud mitigation task force
- 5.4 | Data base

6 | Understanding the Basics of a Food Fraud Mitigation Plan

- 6.1 | Reflection on risk versus vulnerability
- 6.2 | Stages of the food fraud mitigation plan
- 6.3 | Definition of significant vulnerability



**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 an excellence result, will be awarded with this badge as electronic evidence on its profile.





COURSE CURRICULUM

7 | Food Fraud Assessment Methodologies

- 7.1 | Safe methodology
- 7.2 | Pharmacopeia
- 7.3 | IFS Methodology
- 7.4 | Premium Lab Agribusinesses
- 7.5 | Risk Priority Number (RPN)
- 7.6 | COSO-ERM

8 | Mitigation Plan

- 8.1 | Development of mitigation controls
- 8.2 | Communication and integration of the mitigation plan into the management system
- 8.3 | Monitoring, verification, and corrective actions
- 8.4 | Training

9 | Reevaluation and Continuous Improvement

- 9.1 | An overview of food authenticity
- 9.2 | Re-evaluation of the plan
- 9.3 | Vision in food fraud





LEARNING RESOURCES

- 7 h of video.
- 6 Exercises and activities.
- 9 Lists for evaluating compliance and implementation of FFM program.
- 9 Lists of recommended actions for the proper implementation of the FFM program.
- 1 List of common deviations and errors in implementing the FFM program.
- 30 Downloadable materials and supplementary information resources.



INSTRUCTOR

**CARMEN VALENZUELA
ESPERANZA LAGUNES**



DURATION

- 16 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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