

### Introduction

The term **HACCP (Hazard Analysis Critical Control Point)**, is now familiar to all food companies, and to have a food safety management system based on HACCP principles, is a legal requirement for all food businesses in the UK, EU, USA and most of the developed world.

There are significant food safety and food quality concerns that are outside the purpose of HACCP. TACCP and VACCP, which were developed to address intentional acts of contamination, threats and vulnerability, as opposed to the focus of HACCP on risks to food safety.

### Who it is for

This course is for food workers in manufacturing, retail or catering.

### Course aim

This course aims to give you a good level of knowledge and understanding relating to TACCP (Threat Assessment and Critical Control Point) and VACCP (Vulnerability Assessment and Critical Control Point) in a food environment.

This course covers procedures that can be adopted by food businesses to assure the security of food and drink and their supply chains from malicious and ideologically motivated attacks leading to contamination or supply disruption (PAS: 2017).

### Course content

This online course is made up of the following modules:

- Module 1- What are TACCP and VACCP
- Module 2- Considerations for Developing a Food Defence System
- Module 3- The TACCP Approach to Assessing Threats and Vulnerabilities

### Course duration

This course should take you approximately **1 hour and 30 minutes** to complete, but ultimately this is dependant on you as the learner.

### Assessment

The online assessment for the course consists of **30 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (23 or above)** to obtain the certificate.

### Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

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