



FACT SHEET

THREAT ASSESSMENT

AND CRITICAL CONTROL

POINTS AWARENESS

(TACCP)

WHO REQUIRES THIS QUALIFICATION?

Everyone who works with food and drink has a duty to ensure that any food produced is safe. This training provides you with knowledge of TACCP, including how it works with HACCP and VACCP as a food safety management system.

TACCP is also known as food defense. It helps to build on existing food safety management systems, like HACCP, which focus on unintentional hazards.

Duration 3 hours
Certified by Forthwright Training

WHAT'S COVERED?

- Define the scope of the assessment
- Identify potential threats, such as intentional contamination, chemical threats, or biological threats
- Assess the likelihood of intentional harm
- Understand the potential impact on food safety
- Identify and manage control points in the supply chain

Multiple-choice examination

CHECK OUT OUR RANGE OF FOOD SAFETY/ HACCP / ALLERGEN COURSES

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TRAINING

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