

# Intentional Adulteration Vulnerability Assessment Training Course



## COURSE DESCRIPTION

The purpose of this course is to equip learners with the general awareness of Intentional Adulteration Vulnerability Assessment, and to be able to conduct a vulnerability assessment that considers the three fundamental elements outlined in the Intentional Adulteration (IA) rule.

DURATION: 1 Day  
8 Hours

DELIVERY: Face to Face  
VILT

ACCREDITATION: SGS

LANGUAGE: English

## LEARNING OBJECTIVES

Upon completion of this course, you will have the knowledge to:

- Understand what a food defence plan is.
- Understand Intentional Adulteration (IA) and why it is important.
- Understand the purpose and requirements of Vulnerability Assessments (VA), including the VA steps:
  - Preliminary steps
  - Assemble a Food Defence Team
  - Describe the product under evaluation
  - Develop a process flow diagram
  - Describe the process steps
- Identify the key activity types (KAT).
- Identify what an inside attacker is and the threats they pose.
- Identify significant vulnerabilities of the four KATs.
- Explain what the three fundamental elements are and identify how they should be evaluated.
- Analyse and score the evaluations of the three fundamental elements.
- Use this information to identify significant vulnerabilities.
- Identify Actionable Process Steps using the Hybrid Approach: Combining the Key Activity Types and the Three Fundamental Elements.
- Minimise accessibility of the product to an inside attacker.
- Reducing the ability of an inside attacker to contaminate the product.



CONSIDER THE THREE FUNDAMENTAL ELEMENTS OUTLINED IN THE IA RULE



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## COURSE CONTENT

- Overview of Intentional Adulteration (IA) and Food Defense
- Vulnerability Assessment (VA)
- Key Activity Types (KAT)
- Evaluating the three fundamental elements and the inside attacker
- Significant vulnerabilities, actionable process steps and the hybrid approach
- Mitigation strategies

## PRIOR KNOWLEDGE

There are no pre-requisites for this course. However, this training is directed to those persons who are subject to the Intentional Adulteration (IA) requirements of 21 CFR part 121. Identifying significant vulnerabilities at your facility and implementing mitigation strategies and mitigation strategy management components enables you to apply a pro-active and systematic approach to your food defence program to protect your food from intentional adulteration intended to cause wide scale public health harm.

## AUDIENCE

You should take this course if you are a designated food defense qualified individual (FDQI) or site manager involved or responsible for development, implementation and maintenance of Food Defense Plans.



## COURSE CERTIFICATION

On completion of this course, you will be issued with a "Certificate of Attendance"



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