



Background:

Recent food fraud and intentional adulteration scandals from around the world have highlighted the need to strengthen food fraud prevention measures as well as institute measures for food defense across the entire supply chain. Food Defense broadly addresses the food system's resilience to intentional attacks intended to cause harm. Harm may be economic, public health, or terror related.

Topics Covered:

This workshop will teach participants emerging new strategies and risk assessment for mitigating food fraud and establishing intervention methods for food defense.

Topics include:

- Understanding what food fraud is and what you can do to prevent it;
- Points of vulnerability within the supply chain;
- Strategies for tracking and countering food fraud ;
- New analytic screening technologies to promote authenticity and food integrity;
- New guidance for industry on how to mitigate ingredient risk through improving food safety management systems;
- Providing sources of information and intelligence that may help to identify emerging threats;
- Risk assessment and Control plan preparation guidance to meet GFSI (BRS and SQF) requirements.

Materials Provided:

Slides from presentation and reference material.

Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**
- Customized training at your facility also available upon request; fee to be determined.

Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

Past Participants Food Safety Courses:

- ✓ McCain Foods
- ✓ Captain Dan's Seafoods
- ✓ Cavendish Farms
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Fortius Ltd.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

Course Fee and Registration:

\$625.00 plus HST and Fees
\$476.25 plus HST and Fees for members of Food & Beverage Atlantic. Check [registration site](#) for early bird discount and registration information.

For More Information Contact:

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