



MOOC – Massive Open Online Course

Food Fraud Prevention Audit Guide MOOC

There are new Food Fraud audit requirements that are currently undefined, or at least not harmonized. This Food Fraud Prevention Audit Guide MOOC provides education and insight on the current compliance requirements.

- **Content: 10 professional training hours, with free access to content**
 - **Certificate of Completion: Optional (\$100)**
 - **Dates: This online course is available on-demand**
 - **Live lecture webinars with updates: See Schedule**
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- **NOTE: GFSI Benchmarking Document states in “Auditor Competence Process Requirements” that auditors “have passed an exam based on the content of the GFSI Benchmarking Requirements”**
 - **Specific Standards such as FSSC have specific requirements: “(5) Food fraud training covering food fraud vulnerability assessment methodology and possible mitigation measures (including exam);”**

Food Fraud Audit Guide MOOC:

The *Food Fraud Prevention Audit Guide MOOC* will provide participants with insight on meeting the regulatory and industry compliance requirements the likes of GFSI, FSMA, ISO, Sarbanes-Oxley and other Food Fraud regulations and industry standards. Those key requirements are: (1) conduct an incident review, (2) conduct a Food Fraud Vulnerability Assessment (FFVA), (3) implement a Food Fraud Prevention Strategy (FFPS), and (4) demonstrate management commitment. The course is based on the **Food Fraud Prevention** textbook – the first on this topic – that was authored by course director Dr. Spink.

This is led by Dr. John Spink, PhD, of the Food Fraud Prevention Think Tank. Dr. Spink has helped lead many early food fraud prevention activities, including as one the first four members of the Food Fraud Think Tank organized by the Global Food Safety Initiative (GFSI) Board of Directors. His scholarly impact includes as lead author on the first peer-reviewed, refereed article that defined food fraud (Defining the Public Health Threat of Food Fraud, 2011, *Journal of Food Science*). He was also sole author of the first textbook on food fraud prevention (*Food Fraud Prevention*, 2019, Springer Publishing).

Concepts Covered:

- Definition and types of Food Fraud
- FSMA (US) regulatory requirements regarding Food Fraud
- GFSI-defined audit requirements regarding Food Fraud
- Food Fraud Initial Screening (FFIS)
- Food Fraud Vulnerability Assessment (FFVA)
- Food Fraud Prevention Strategy

Deliverables:

- Certificate of Completion (Optional)
- Students will gain an academic-based foundation of Food Fraud
- Students will be able to discern between regulatory and industry Food Fraud audit requirements
- Students will understand how a FFVA is integral to a Food Fraud Prevention Strategy (FFPS)
- Specific topics include HACCP, VACCP, and TACCP
- 10 Contact Hours of training, with an exam

Enrollment Information:

Fee: Registration and participation in each MOOC (two, 2-hour lectures plus supplemental content) are FREE.

Registration Information: www.FoodFraudMOOC.com. Free.

Certificate of Completion: Optional, \$100. Available after successful completion of the course and final assessment.

Location: Online. Prearranged “private MOOCs” can also be conducted remotely or on-site.

Time: The course is available on-demand for self-paced learning. Dates for live lecture webinars: See schedule.

Note: Each course is the equivalent of 10 professional training hours. This is noted on the Certificate of Completion.

Program Leader

John Spink, PhD

Director, Food Fraud Prevention Think Tank

Also, Assistant Professor, Michigan State University, MSU

Affiliations:

Member, Food Fraud Think Tank, GFSI (2012-2014)

Advisor, Economic Adulteration of Food Project, GMA

Member, US Codex Alimentarius Delegation to EWG on Food Fraud

Founding Chair, US Technical Advisory Group to ISO Technical Committee 247 Fraud Counter-Measures

Member, 3 USP Expert Panels: Food, Drug, Dietary Supplements

Member, State of Michigan’s Ag & Food Protection Strategy Steering Committee

Creator and Lead Instructor:

Packaging for Food Safety, Quantifying Food Risk, & Product Protection (Anti-Counterfeiting), Master of Science in Food Safety Program, College of Veterinary Medicine, MSU, 2005-2019

Testified, FDA Open Meeting on Economically Motivated Adulteration, May 2009

Contact:

Dr. John Spink

JohnWSpink@FoodFraudPreventionThinkTank.com

517-381-4491

www.FoodFraudMOOC.com

