Food Fraud Initial Screening Tool (FFIS) Vulnerability Assessment Workshops

- Feb 9-10, 2017, MSU, 1 PM to 1 PM (follows the 2/7-8-9 Food Fraud Business Executive Education)
- Jul 20-21, 2017, MSU, 1 PM to 1 PM (tentative)
- Sep 28-29, 2017, MSU, 1 PM to 1 PM (follows the 9/26-27-28 Food Fraud Business Executive Education)

Executive Education Program Overview:
The Food Fraud Initiative (FFI) within the Master of Science in Food Safety Program and the College of Veterinary Medicine at Michigan State University is proud to offer this Food Fraud Initial Screening (FFIS) Assessment Workshop. This is based on the ‘Spink, Moyer & Pero (2016)’ scholarly article published in Food Control Journal. FFIS is an enterprise-wide, top-down, pre-filter step conducted before a full Food Fraud Vulnerability Assessment (FFVA). This builds upon the strategic foundation of the Executive Education/Short Courses of Food Fraud Business (reviewing the broad risks, creating strategies that align with corporate systems) and Quantifying Food Risk (evaluating and correlating all food risks including Food Quality, Food Safety, Food Fraud, and Food Defense.) This supports the FSMA Food Fraud Compliance workshop.

MSU Assistant Professor Doug Moyer, PhD, of the FFI, leads the workshop. Dr. Moyer teaches MSU graduate courses on a range of product fraud topics including Food Fraud as well as Counterfeit Medicines. He is assisted by MSU Assistant Professor John Spink, PhD, Director of the FFI. This course compliments the MSU graduate course Quantifying Food Risk (VM 825), and is part of the FFI Graduate Certificate in Food Fraud Prevention.

The workshop is a structured, education-focused program that provides attendees with introduction and instruction on a Food Fraud Vulnerability Assessment. This is the first step to developing a Food Fraud Prevention Plan. This workshop is a deeper and broader dive into the GFSI/SSAFE Food Fraud Vulnerability Assessment that feeds into the Quantifying Food Risk course and supports the Food Fraud Business course focus on policy and strategy. Several real-world applications and problem-solving exercises are included that provide students with an effective framework for addressing their organization’s product protection needs.

MSU’s Food Fraud Initiative leads and contributes to many of the world’s strategic Food Fraud prevention activities. Recent activities have expanded to lead the inclusion of Food Fraud in international laws and regulations as well as industry certification and standards. Currently there is a focus on Food Fraud risk and vulnerability assessments.

Concepts Covered:
- GFSI-defined broad Food Fraud scope
- Food Fraud Initial Screening (FFIS)
- Food Fraud Vulnerability Assessment (FFVA)
- Economically Motivated Adulteration (EMA)
- COSO Accounting Principles

Deliverables:
- Attendees will be guided through a product group level Food Fraud Initial Screening by plotting specific issues on an ERM Corporate Risk Matrix.
- Final output will prepare “risk-informed” vs. “risk-based” business decision-making

Enrollment Information:
Fee: The fee is $1100 ($500 February Introductory Rate) for the two-day session. Payment can be made by check or credit card. Future courses will have a Food Fraud Initiative Alumni Rate.
Registration: To register see (may have to paste to browser) https://commerce.cashnet.com/msu_3794
Location: Henry Center, Michigan State University, East Lansing, MI, USA
Time: Day one will start at 1pm and day two will end at 1pm (receives 1 MSU Continuing Education Credit)
Lodging Recommendations: Candlewood Suites.com, phone 1.517.351.8181 (at the Henry Center)