

## Food Fraud Audit Guide MOOC Offerings

*There are new Food Fraud audit requirements that are currently undefined or at least not harmonized. This MSU Food Fraud Audit Guide MOOC (free, Massive Open Online Course) provides education and insight on the current compliance requirements.*

Live Lecture Dates, 1-3pm USA ET, course opens one week before:

- 2018, May 1 & 8
- 2018, August 15 & 22
- More to be added...
- Lectures are recorded

### Program Leader

Douglas C Moyer, PhD  
Assistant Professor,  
Division in Public  
Health, Michigan State  
University

### Coordinator

John Spink, PhD

### Food Fraud Audit Guide MOOC Overview:

The Food Fraud Initiative (FFI) within the College of Veterinary Medicine at Michigan State University is proud to offer this MOOC. The *Food Fraud Audit Guide MOOC* (free, massive open online course, during two 2-hour webinars that are recorded for later viewing) will provide participants with insight on meeting the regulatory 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. There is a \$100 fee for the pending Certificate of Completion.

This MOOC is specialized for both external and internal auditors who are challenged to conduct Food Fraud Vulnerability Assessments (FFVA). Such audits are now mandated by regulation (i.e. FSMA) and by industry (i.e. GFSI). This MOOC builds on the foundation of the Food Fraud Overview MOOC that has been taught since 2013. The MOOC compliments the Food Fraud Initiative's Executive Education/ Short Courses series, MSU graduate courses offered by the MSFS (e.g., *Quantifying Food Risk - VM 825*), and the FFI Graduate Certificate in Food Fraud Prevention.

This is led by MSU Assistant Professor Doug Moyer, PhD, of the FFI, and is coordinated by MSU Assistant Professor John Spink, PhD, Director of the FFI. Dr. Moyer teaches MSU graduate courses on a range of product fraud topics including Food Fraud as well as Counterfeit Medicines. As part of his industry experience, Dr. Moyer was a Certified Internal ISO Auditor and sponsor of Six Sigma Black Belt projects at the Ford Motor Company. He is practiced in Quality Management Systems and assessment methodologies such as Value Stream Mapping and kaizen initiatives.

The MOOC is structured as two live webinar sessions. While registered students can view these online later, it is highly recommended that they are "attended" live to afford students the opportunity to pose questions to the instructors. Students will be given reading assignments and quizzes to demonstrate their understanding and application of presented materials and concepts. Students that successfully complete the MOOC can receive a Certificate of Completion.

### 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:

- 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.
- This is 10 contact hours.

### Enrollment Information:

**Fee:** Registration and participation in each MOOC (two, 2-hour sessions) is FREE. After the assessment, a Certificate of Completion is available for a \$100 fee. Payment can be made by credit card.

**Registration:** To register, click on (or paste) the link: Free: <http://foodfraud.msu.edu/mooc/>

**Certificate of Completion,** optional, \$100: Registration within the course, issued after assessment

**Location:** Webinar. Pre-arranged "private MOOCs" can be conducted remotely or on-site.

**Time:** Both webinar sessions of each MOOC are 1-3 pm (USA EDT).

**Note:** 10 Contact Hours to complete the course – this is noted on the certificate

Director & Assistant  
Professor, Food Fraud  
Initiative, College of  
Veterinary Medicine,  
MSU

### Affiliations:

Advisor, Foreign Subject  
Matter Expert, Chinese  
National Center for Food  
Safety risk Assessment-  
CFSA (2015-16)

Advisory Board, EC Food  
Integrity Project,

Member, Food Fraud  
Think Tank, GFSI

Advisor, Brand  
Protection Project, GMA

Advisor, Economic  
Adulteration of Food  
Project, GMA

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

Testified, FDA Open  
Meeting on Economically  
Motivated Adulteration,  
May 1, 2009

### Contact

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