

# Conference

## Food Fraud Prevention Annual Update 2019

### Part 1: Update of Compliance and Best Practices

### Part 2: Workshop for the VACCP Management System

This new conference expands beyond the basics of “What is food fraud?” or “How to detect fraud?” to the practical steps of “What to do?” and “How much is enough?” The focus is on the evolving compliance requirements and the latest and most effective best practices. The conference is based on the MSU research, publications, and public engagement on the food fraud strategy and policy. The deliverable is a “one-stop” annual update with a gap analysis and a list of action items. *Maximum course size: 25 students.*

**Schedule:**

- Aug 13-14, 2019, MSU-  
**CLOSED**
- Oct 15-16, 2019, MSU  
**Others TBD**
- Jan 14-15, 2020

#### Conference Overview:

The Food Fraud Initiative (FFI) at Michigan State University is proud to offer the *Food Fraud Prevention Annual Update 2019* conference, led by Dr. John Spink, Director of the MSU-FFI. The course is based on the *Food Fraud Prevention* textbook – the first on this topic – that was authored by course director Dr. Spink.

The conference covers a range of key activities such as: Incident Review/ Data Collection, Information Processing/ Intelligence Analysis, Food Fraud Vulnerability Assessment (FFVA), Food Fraud Prevention Strategy (FFPS), implementation of the management system such as using the Food Fraud Prevention Cycle (FFPC), and to then Demonstrate Implementation of those activities.

The format is very interactive and we keep the conference size smaller for more one-on-one engagement. We incorporate many real-world applications and problem-solving exercises that will provide you with an effective framework for addressing your organization’s product protection needs.

#### Concepts Covered

Part 1: Update (Day 1, 11am to 5pm)	Part 2: Workshop (Day 2, 8am to 3pm)
<p><b>Deliverable: An overview and review of trends</b></p> <ul style="list-style-type: none"> <li>• Latest compliance updates</li> <li>• Review of compliance draft documents</li> <li>• Laws &amp; Regulations include: FD&amp;C Act, FSMA, Sarbanes-Oxley, Federal Anti-Tampering Act, smuggling laws, and others</li> <li>• Standards &amp; Certifications include: GFSI, Organic Trade Association, Codex, ISO 22000 Food Safety, ISO 22300 Product Authenticity, ISO 9000 Quality Management, ISO 31000 Risk Management</li> <li>• Review latest literature and management best practices, including a gap analysis</li> </ul>	<p><b>Deliverable: Review and refine the management system including each specific required step</b></p> <ul style="list-style-type: none"> <li>• Incident Review/ Data Collection</li> <li>• Information Processing/ Intelligence Analysis</li> <li>• FFVA Risk Analysis Best Practices</li> <li>• FFVA Tools, Models, and Resources</li> <li>• FFPS Refinement and Optimization</li> <li>• FFPS Management System Coordination (e.g., Food Fraud Prevention Cycle -FFPC),</li> <li>• Demonstrate Implementation (e.g., to inter-departmental, C-suite, auditors, and investigators)</li> </ul>

#### Enrollment Information:

**Fee:** \$500 for the Part 1 Update and \$995 for the Part 2 Workshop. Payment by check or credit card.

**Registration:** Register at [https://commerce.cashnet.com/msu\\_3794](https://commerce.cashnet.com/msu_3794)

**Location:** Michigan State University, East Lansing, MI, USA.

**Time:** Part 1/ Day 1 Update is 11am to 5pm and Part 2/ Day 2 Workshop is 8am to 3pm.

**Lodging Recommendations:** Candlewood Suites (at the Henry Center), 517.351.8181; Kellogg Center, MSU, 800.875.5090; Marriott of East Lansing, 517.337.4440.

#### Program Leader

John Spink, PhD

Director and Assistant Professor, Food Fraud Initiative, College of Veterinary Medicine, 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

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

#### With:

Douglas C Moyer, PhD  
Assistant Professor  
Counterfeit Medicines  
Program in Public Health  
College of Human Medicines, MSU

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