

# Protecting the Food Supply from Terrorists: What the Food Industry Needs to Know

**Location:** Your Computer **Offering #** 0907-704 **Priority Code:** 520

This course  
presented by  
CfPA in  
conjunction with



and



---

## WHO SHOULD ATTEND

---

This course is designed for all food industry professionals who are interested in learning more about what they and their companies can do to protect the food supply from a terrorist attack.

Those supplying raw materials to the food industry will also benefit from the course.

---

## LEARNING OBJECTIVES

---

Upon completion of this training, you will be able to:

- Describe the nature and scope of previous terrorist attacks on the food supply
- Explain the guidance developed by both FDA and USDA to assist food companies in thwarting terrorists
- Use the CARVER + Shock tool adapted from a military offensive targeting prioritization tool to evaluate the vulnerabilities in any food processing system

---

## COURSE DESCRIPTION

---

This 90-minute **accredited** online course provides an introduction to the topic of food terrorism. It provides the historical background and context which explain the current high degree of interest in the topic. The course also provides a comprehensive overview to both the FDA and USDA perspectives on the topic. The course concludes with an introduction to CARVER + shock, a risk assessment tool adapted from military offensive targeting prioritization to evaluate the vulnerabilities in any food processing system.

### Module 1:

- Why the topic of food terrorism?
- Previous chemical attacks on the food supply
- Previous biological attacks on the food supply

### Module 2:

- FDA advice to the food industry
- FDA self-assessment tools
- USDA advice to the food industry

### Module 3:

- CARVER + Shock background
- CARVER + Shock software tool
- Getting started with CARVER + Shock

**Question and Answer Session**

---

## TUITION AND REGISTRATION

---

**TUITION\*** - **Single Rate:** U.S. \$295.00 per person **Group Rate:** U.S. \$245.00 per person\*\*

Register at [www.cfpa.com](http://www.cfpa.com). Enter **Course Offering #0907-704** into **Quick Jump**. To register use **Priority Code: 520**.

For Questions and Information call Customer Service at 732-613-4500.

**Please Note:** Multiple participants are not authorized to share access provided to a single registrant, a single dedicated seat license must be purchased for each individual. CfPA reserves the right to cancel access or collect the group rate payment if this requirement has been violated. Only registered participants will receive accreditation.

For more information see reverse side ⇨



**CfPA**  
The Center for Professional Advancement  
Accredited Technical Training Worldwide

PO Box 7077, East Brunswick NJ 08816  
Phone 732-238-1600 • Fax 732-238-9113

[www.cfpa.com](http://www.cfpa.com)

---

## COURSE DIRECTOR

---

**Donald W. Schaffner, Ph.D.**, Extension Specialist in Food Science and Professor at Rutgers, The State University of New Jersey

Dr. Schaffner is currently serving as the Director of the Rutgers University Center for Advanced Food Technology. He also serves as a theme leader with the National Center for Food Protection and Defense, and is active in bioterrorism-prevention research. His research interests also include quantitative microbial risk assessment and predictive food microbiology. Dr. Schaffner has educated thousands of Food Industry professionals through numerous short courses and workshops in the United States and more than a dozen countries around the world.

---

## ACCREDITATIONS

---



The Center for Professional Advancement has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 8405 Greensboro Drive, Suite 800, McLean, VA 22102. In obtaining this approval, The Center for Professional Advancement has demonstrated that it complies with the ANSI/IACET Standards which are widely recognized as standards of good practice internationally. As a result of their Authorized Provider membership status, The Center for Professional Advancement is authorized to offer IACET CEUs for its programs that qualify under the ANSI/IACET Standards.

---

## WHO WE ARE

---

The Center for Professional Advancement (CfPA) is the largest accredited technical training organization in the world with a curriculum of approximately three hundred and fifty short courses in 18 industries including Pharmaceutical, Biotechnology, Medical Device, Chemical, Cosmetics, Food and more.

Since our founding in 1967, we have successfully trained nearly a half million people worldwide in topics ranging from basic and introductory concepts to new advances and cutting-edge technology, and current U.S. and European regulations. CfPA courses are offered in a variety of formats – Public offering, Client Site and Online – to fit you or your company's training needs.

---

## ABOUT WILEY-BLACKWELL

---

Wiley-Blackwell was formed in February 2007 as a result of the acquisition of Blackwell Publishing Ltd. by John Wiley & Sons, Inc., and its merger with Wiley's Scientific, Technical, and Medical business. Together, the companies have created a global publishing business with deep strength in every major academic and professional field. Wiley-Blackwell publishes approximately 1,400 scholarly peer-reviewed journals and an extensive collection of books with global appeal. For more information on Wiley-Blackwell, please visit [www.blackwellpublishing.com](http://www.blackwellpublishing.com) or <http://interscience.wiley.com>.

---

## COURSES OF INTEREST

---

- **Critical Limits, Monitoring and Corrective Actions**  
–A HACCP Review –An Online Course In conjunction with Wiley-Blackwell and Food Quality Magazine  
course id# 2285
- **HACCP: A Basic Concept for Food Protection**  
course id# 2108
- **HACCP: Hazard Analysis and Critical Control Points**  
– An Introduction and Review (First in a Three Part Series)  
–An Online Course  
course id# 2166
- **HACCP: Critical Limits, Monitoring and Corrective Actions**  
– An Introduction and Review (Second in a Three Part Series)  
–An Online Course  
course id# 2167
- **HACCP: Verification and Record Keeping – An Introduction and Review (Third in a Three Part Series)** –An Online Course  
course id# 2168
- **Microbial Challenge and Shelf Life Testing for Foods**  
–An Online Course In conjunction with Wiley-Blackwell and Food Quality Magazine  
course id# 2283
- **Microbial Challenge Testing for Foods**  
course id# 2273

### ABOUT ON-DEMAND:

Our pre-recorded on-line training courses are available for viewing at your convenience at your computer. Register for a CfPA on-demand course, your registration will be processed within two (2) business days, after payment and registration are complete you will receive an email from [olinettraining@cfpa.com](mailto:olinettraining@cfpa.com) with your password to access the on-demand course. You will have two (2) business days to view the course. You MUST complete all polls and the course evaluation to receive your accreditation certificate for this course.

---

## TERMS AND CONDITIONS

---

**\*Payment:** Tuition payable in US funds net of all charges. Payment is due at time of registration in the form of a credit card. Please contact CfPA's Customer Service for other payment options.

**\*\*Group Rate:** The Group Rate is for two or more enrollments, up to five registering from the same company at the same time. For groups of six or more, please contact Customer Service for group pricing.

**Cancellations/No Show: "Live"**- Registrants may cancel up to two working days prior to the course start date and will receive a letter of credit to be used towards a future course up to one year from date of issuance. No credit will be issued for no-shows and/or cancellations less than two working days prior to the course. : **"On-Demand"**- No refund or credit will be issued for no-shows and/or cancellations of on-demand training courses. CfPA is not responsible for any outside related costs incurred by registrant's cancellation.