

# FOOD FRAUD



## PROGRAMME BENEFITS

- Lower your business costs by reducing fraud
- Understand where and how risks arise in your own business
- Create an actionable business framework for addressing fraud
- Build a team with a collaborative multi-functional approach to tackling fraud
- Gain the confidence to take the right action

## KEY LEARNINGS

Understand and be able to act on:

- How to reduce the cost of fraud in your own business
- The opportunities for fraud
- The signs of fraud – red flags
- How to build business resilience to fraud
- Innovative techniques and tools to assist you.

## WHO SHOULD ATTEND?

Buyers, technical staff, auditors, and senior managers in food businesses and consultants providing services to the food industry.

## THIS COURSE

NSF International and the University of Portsmouth have collaborated to design this course with inputs from other leading experts in food crime.

## FORMAT

Delivered through a combination of mini-lectures, group discussions and exercises, and specific case studies



## PROGRAMME OVERVIEW

Food fraud is growing and poses an increasing threat to food businesses. Yet it is not well understood by the majority of business directors, managers and operators.

These training courses provide essential information on types of food fraud, how and where it is likely to occur in your business or your supply chain and the potential for brand damage.

The courses equip delegates with the tools to quantify, detect and help prevent fraud, while building an anti-fraud business culture.

## KEY TOPICS

- The cost of fraud to your organisation – Learn how much fraud is costing the industry.
- Understanding supply chain food fraud – The types of fraud: mis-labelling, substitution, adulteration and counterfeiting and where the supply chain is most vulnerable.
- Related crimes – Fraud often involves other crimes such as tax evasion, bribery, false accounting and money laundering.
- Thinking like a criminal – Introduction to the NSF Fraud Model which identifies the relative risks of different products and ingredients at any point in the supply chain, based on economic factors, ability to substitute, ease of perpetration and difficulty of detection.
- Counter fraud and forensic accounting – Introduction to the principles of counter fraud and forensic accounting techniques, providing learners with invaluable tools for recognising the red flags of food fraud within the supply chain.
- Building resilience to food fraud – How to change company attitudes in order to favour a proactive rather than reactive stance and establish an anti-fraud culture. Techniques include deterrence, whistle blowing, management controls, network analyses, forecasting and fraud proofing techniques.
- Seven steps to detect and prevent
- food fraud – NSF's integrated 7-step approach which identifies the potential opportunities for fraud within a company and supply chain; addresses the vulnerabilities in terms of commercial drivers, buying behaviours, performance measures and company culture; and then puts in place supply chain controls and management.

## DATE

2 June 2017

## COST

R2500.00  
(VAT Incl.)

## VENUE

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