





TGS-2019503263 PWM-FOOD SERVICES: Food Safety Course Level 1



TARGET AUDIENCE

- New entrée to Food & Beverage industry
- Food handlers are required under SFA mandatory guidelines to be certified



S\$140.00

(SkillsFuture Credits applicable)



DURATION

7.5 Hours (9.30am - 6.00pm)

(comprises of 6 hours training and 1.5 hours assessment)

COURSE AIM

To equip food handlers with the knowledge and application skills in Food Safety Course Level 1.

COURSE OBJECTIVE

On completion of this unit, participants will have the knowledge and skills in Food Safety Course Level 1 and be able to apply them at their workplace.

These include:

- Practising good personal hygiene
- Using safe ingredients
- Handling food safely
- Storing food safely
- Maintaining cleanliness of utensils, equipment and service/storage areas

LANGUAGE MEDIUM

English / Mandarin

METHODOLOGY

- Lecture
- Video
- Discussion

ASSESSMENT

At the end of the course, participants will be required to undergo an assessment which comprises practical performance (PP), multiple choice questioning (MCQ), and written assessment (WA).

CERTIFICATION

Participants who are certify competent will be awarded a Statement of Attainment (SOA) from SkillsFuture Singapore (SSG).

TEACHER TO STUDENT RATIO

1:20



COURSE FEE (with SSG Funding)

\$\$70.00 After 50% funding	Applicable for: → Self-Sponsored - Singapore Citizens / PRs - Aged 21 years and above → Company Sponsored - Non-SMEs: Singapore Citizens aged below 40 years / PRs
\$\$42.00 After 70% funding	Applicable for: → Self-Sponsored - Singapore Citizens - Aged 40 years and above → Company Sponsored - SMEs: Singapore Citizens / PRs - Non-SMEs: Singapore Citizens aged 40 years and Above

Note:

- 1. For more information on SFEC, eligibility criteria and the guide to claim SFEC, please refer to https://www.enterprisesg.gov.sg/financial-support/skillsfuture-enterprise-credit
- 2. Find out more about Absentee Payroll at https://www.skillsfuture.gov.sg/funding-employers







TGS-2022010671 食品安全课程 1 级

(渐进式薪金模式餐饮服务)



目标群体

- 新进入食品行业的员工
- 根据新加坡食品局强制性的必要条件,食品处理人员必须经过评估测试并认证为合格



课程学费

\$\$140.00

(可以使用技能培训补助 SkillsFuture Credits)



课程时长

7.5 小时 **(9.30am - 6.00pm)**

(6 小时教学与 1.5 小时评估)

课程说明

本课程将会让食品处理人员具备"食品安全课程 1级"的知识与应用技能。

课程目标

完成本单元的学习后,学员将掌握"食品安全课程 1级"的知识和技能,并能够实际应用到工作中。

这其中包括:

- 养成良好的个人卫生
- 使用安全的食材
- 安全地处理食物
- 安全地储存食物
- 保持器具、设备以及服务/储存区的清洁

授课语言

英语 / 华语

授课模式

- 讲课
- 视频
- 讨论

评估

在课程结束后,学员需要经过评估测试,包括实际操作,笔试和书面(选择题)评估。

证书

如果学员通过测试,他/她将获得从新加坡精 深技能发展局(SSG)所颁发的证书。

老师与学生比例

1:20



课程学费 (SSG 津贴)

\$\$70.00 享有 50%学费津贴	适用于: → 自费 - 新加坡公民 / 新加坡永久居民 - 21 岁或以上 → 公司资助 - 非中小型企业: 年龄 40 岁以下的新加坡公民 / 新加坡永久居民
\$\$42.00 享有 70%学费津贴	适用于: → 自费 - 年龄 40 岁以上的新加坡公民 → 公司资助 - 中小型企业: 新加坡公民 / 新加坡永久居民 - 非中小型企业: 年龄 40 岁以上的新加坡公民

Note:

- 2. For more information on SFEC, eligibility criteria and the guide to claim SFEC, please refer to https://www.enterprisesg.gov.sg/financial-assistance/grants/for-local-companies/skillsfuture-enterprise-credit.
- 3. Find out more about Absentee Payroll Funding at https://www.enterprisejobskills.gov.sg/content/upgrade-skills/course-fee-and-absentee-payroll-funding.html.