

# TGS-2019503263 Food Safety Course Level 1



## TARGET AUDIENCE

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



## COURSE FEE

**\$S140.00**

(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)**

|  |   |
|--|---|
| <p><b>S\$70.00</b><br/>After 50% funding</p> | <p>Applicable for:</p> <ul style="list-style-type: none"> <li>→ <b>Self-Sponsored</b> <ul style="list-style-type: none"> <li>- Singapore Citizens / PRs</li> <li>- Aged 21 years and above</li> </ul> </li> <li>→ <b>Company Sponsored</b> <ul style="list-style-type: none"> <li>- Non-SMEs: Singapore Citizens aged below 40 years / PRs</li> </ul> </li> </ul>                                   |
| <p><b>S\$42.00</b><br/>After 70% funding</p> | <p>Applicable for:</p> <ul style="list-style-type: none"> <li>→ <b>Self-Sponsored</b> <ul style="list-style-type: none"> <li>- Singapore Citizens</li> <li>- Aged 40 years and above</li> </ul> </li> <li>→ <b>Company Sponsored</b> <ul style="list-style-type: none"> <li>- SMEs: Singapore Citizens / PRs</li> <li>- Non-SMEs: Singapore Citizens aged 40 years and Above</li> </ul> </li> </ul> |

## Note:

1. 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>.
2. Find out more about Absentee Payroll Funding at <https://www.enterprisejobskills.gov.sg/content/upgrade-skills/course-fee-and-absentee-payroll-funding.html>.

# TGS-2022010671 食品安全课程 1 级



## 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

**S\$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)

|                                       |  |
|---------------------------------------|--|
| <p><b>S\$70.00</b><br/>享有 50%学费津贴</p> | <p>适用于:</p> <ul style="list-style-type: none"> <li>→ 自费           <ul style="list-style-type: none"> <li>- 新加坡公民 / 新加坡永久居民</li> <li>- 21 岁或以上</li> </ul> </li> <li>→ 公司资助           <ul style="list-style-type: none"> <li>- 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</li> </ul> </li> </ul>      |
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