



TGS-2023037778 PWM-FOOD SERVICES: WORKPLACE SAFETY AND HEALTH FOR FOOD AND BEVERAGE OPERATIONS

Course Content

This course is meant to target the food and beverage operation sectors that are providing services or goods in their area of business. With this in mind, the target group for this module, "Workplace Safety and Health for F&B Operations" will be for:

- Existing food service sector employees including Barista / Bartender / Wine Server / Wine Waiter / Crew Leader / Baker / Cook / Serv-er / Service Crew / Kitchen Assistant, who are required to support organisational compliance to workplace safety and health (WSH)
- New hires in the food services sector
- For learners from different industry or mid-career changers who wish to embark on their career in the industry
- Individuals who wish to learn about WSH for F&B Operations personally

Course Objective

There are five learning units (LUs). They are offered sequentially by the topic, in a linear manner. The LUs are crafted & packed according to skills, knowledge, and attitudes required for optimum performance in the job role. Each LU is topical sequenced by Job Role and Environment Skills. The learning units are as follows:

- LU 1: Workplace Safety and Health Procedures
- LU 2: Compliance of WSH Systems and Procedures
- LU 3 – Safety Signs and Hazard Symbols
- LU 4 - Risk Assessment and Control Measures
- LU 5 - Improve WSH Environment at Workplace

Duration

7.5 Hours (1 day)
[Classroom Facilitated Training
Duration – 6.5
Assessment Duration –1 hour]

Entry Requirements

- Preferably Primary School Leaving Certificate (PSLE) or equivalent; or at least 3 WSQ Statements of Attainment in Workplace Literacy or Numeracy (WPLN) at Level 1 or 2 (eg under ESS, ESS)
- Participants should at the very minimum have the ability to converse, read & write in English

Delivery Method and Assessment

Training delivery is a combination of lectures, case study, group discussion and self-reflection.

Assessment consists of practical demonstration and short answer questioning.

Certification

Upon successful completion of the programme, candidate will be awarded with WSQ Statement of Attainment (SOA) in **Workplace Safety and Health for Food and Beverage Operations** by SkillsFuture Singapore (SSG).

Teacher and Student Ratio 1:20

SELF-SPONSORED		
Full fee	Fee after funding	
\$170.00	SINGAPORE CITIZENS AND PR Aged ≥ 21 years	SINGAPORE CITIZENS Aged ≥ 40 years Mid-Career Enhanced Subsidy (MCES)
	\$85.00	\$51.00
COMPANY-SPONSORED		
Funding Type	SME Enhanced Training Support for SMEs (ETSS)	NON-SME
Course Fee Subsidy *		
SINGAPORE CITIZENS AND PRs Aged ≥ 21 years	\$51.00	\$85.00
SINGAPORE CITIZENS Aged ≥ 40 years	\$51.00	
Absentee Payroll Funding		
For training conducted outside working hours, AP funding is given to the employers to defray the overtime pay that was paid to their employees. Hence to qualify for AP funding, employers must have in place a Human Resource (HR) policy which provides for the payment of overtime pay to employees for these training hours and pay their employees overtime pay for these hours, in accordance with the HR policy.		
SINGAPORE CITIZENS AND PRs	capped at \$4.50 per hour	

*Final funding amount subject to sponsored employee criteria being met.

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>