



# WSQ F&B SERVICE PROGRAMME



## Funding (Valid till 30 Sep 2024)

(SkillsFuture Course ID: TGS-2021002674)

Companies sponsoring their staff are eligible for course fee funding and Absentee Payroll funding.

Small Medium Enterprise (SME) and Singaporean age 40 & above are eligible for enhanced funding rate.

## Registration & Payment

- Apply via our website or walk in at the Customer & Visitor Centre (CVC) @ any of the 3 ITE Colleges
- Submit the application form + supporting documents (NRIC/valid Work Pass + education certificate(s) – academic)

Payment is required for enrolment confirmation.

Payment by cheque must be made payable to ITE. Please write your name, NRIC/FIN, Course Title and contact number on the reverse side of the cheque.

Self-sponsored applicants may also use their SkillsFuture Credit to pay for the course fee.

## Withdrawal & Deferment

Withdrawal or deferment notice must be made in writing:

- 2 weeks or more before course start date - full refund
- Less than 2 weeks before course start date - 50% refund
- On or after course start date - No refund

Full refund if the course is cancelled due to unforeseen circumstances.

## Food Safety Course Level 1

### Objective

This course aims to equip participants with the knowledge and skills in observing food hygiene and safety while preparing or handling food.

### Who Should Attend

Chefs, cooks, kitchen helpers, food stall assistants and anyone who is involved in the preparation and handling of food, and planning to work in F&B establishments.

### Admission Guidelines

Participants must be able to understand and communicate in English as the training and assessment is conducted in English Language.

### Content

- Practise good personal hygiene;
- Use safe ingredients;
- Handle food safely;
- Store food safely;
- Maintain cleanliness of equipment and premises; and
- Legislation and Case Studies; Workplace Safety

### Certification

Participants who complete the course and pass the end course assessment will receive the WSQ Statement of Attainment (SOA).

Candidates certified as competent have met the licensing requirement by Singapore Food Agency (SFA) for food handlers.

### Course Details

Duration: 6 hrs training + 1.5 hrs assessment

Schedule: Please refer to the website for details on training schedule

Venue: ITE College East (10 Simei Drive S486047)  
ITE College West (1 Choa Chu Kang Grove S688236)

Total fee: \$94.40 after baseline funding (\$80 + \$14.40 GST)  
\$174.40 without subsidy (\$160 + \$14.40 GST)

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