



WSQ F&B SERVICE PROGRAMME



Funding (Valid till 10 Jan 2023)

(SkillsFuture Course ID: TGS-2021001906)

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 3

Objective

This course aims to equip personnel working in retail and/or non-retail food establishments with the knowledge and skills to:

- 1) conduct food safety and hygiene checks,
- 2) identify hygiene lapses and manage non-conformances, and
- 3) implement food safety and hygiene policies and procedures to ensure effective implementation of pre-requisite programmes and Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Points (HACCP).

Who Should Attend

Managers and Supervisors in retail and/or non-retail food establishments who need to perform the role of Food Hygiene Officer at their work premises.

Admission Guidelines

Participants should have minimum GCE N Level passes in English, or ES WSQ Workplace Literacy (WPL) Level 4 and above for classes conducted in English.

Content

- Food safety and regulatory requirements;
- Types of pre-requisite programmes implemented in food establishments;
- Methods used to conduct food safety and hygiene inspections/checks;
- Food safety and hygiene lapses and corrective actions; and
- Hazard Analysis and Critical Control Point (HACCP) principles and Food Safety Management System (FSMS)

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 Hygiene Officer.

Course Details

Duration: 19 hrs training + 2 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: \$290 after baseline funding (\$250 + \$40 GST)
\$540 without subsidy (\$500 + \$40 GST)

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