

FOOD HYGIENE REFRESHER



Course Objective

This course aims to refresh food handlers on the knowledge and skills in Follow Food & Beverage Safety and Hygiene Policies and Procedures to apply them at the workplace.

Course Content

- Practicing Good Personal Hygiene
- Using Safe Ingredients
- Handling Food Safely
- Storing Food Safely
- Maintaining Cleanliness of Utensils, Equipment and Service/Storage Areas

Who should attend

Persons who are existing food handlers

Assumed Skills and Knowledge

No requirement.

Entry Requirements

A copy of the Basic Food Hygiene Course certificate awarded by any ONE of the following:

- Singapore Workforce Development Agency under the WSQ framework.
- National Environment Agency (NEA)
- Ministry of the Environment

Course Duration and Time

5.5 hours (inclusive of 1-hour break) 9am – 2.30pm

Venue

ICASTEC: 3 Shenton Way #03-01 Shenton House, Singapore 068805 or

: 1A Short Street Campus #01-05 Singapore 188210

*Venue to be advised

More Information

Course Language: English or Mandarin Inclusive of 1.5hrs of assessment

Course Fees

\$85.60

*Those who are applying through Workfare Training Scheme (WTS) must produce a letter issued by SSG.

Refund Policy	Refund
Withdrawal notification received at least 14 calendar days before commencement	course 75% refund of paid fees
Withdrawal notification received less than 14 calendar days from the commencement OR Upon course commencement	course No refund of paid fees

Other Information

Registration will close 2-3 weeks before the course commencement date or when class is full.

Enquiries : 6535 4187

Version 2.0 (Information accurate as at 17 October 2019)

Page 2 of 2