



ICAS TRAINING AND
EDUCATION COLLEGE

WSQ BASIC FOOD HYGIENE



Course Objective

Participants will learn the basic of food safety and hygiene knowledge required to be a certified food handler

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

All food handlers

Assumed Skills and Knowledge

No requirement.

Entry Requirements

No requirement

Course Duration and Time

8.5 hours (inclusive of 1-hour break)

9am – 5.30pm

Venue

ICASTEK :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 and Mandarin

Course Fees

\$119

*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 course commencement	75% refund of paid fees
Withdrawal notification received less than 14 calendar days from the course commencement OR Upon course commencement	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