

Our Vision: To provide quality education to foster continual growth and development for the community. Our Mission: We are committed to impart quality skills to our students and to work in partnership with our accredited partners to meet the students' aspirations and goals beyond post-secondary education and to finally, provide an avenue towards a rewarding career path **Culture:** "Serve with pride, lead the change **Core Values:** Be committed to our student's performance, Life-long learning, Integrity & Ethics, Care for the Environment and Community

Course Title

Food Safety Course Level 1 (Refresher)

Course code

TGS-2019503185

Course Content/Description

On completion of this unit, participants will be refreshed on the knowledge and skills in Follow Food & Beverage Safety and Hygiene Policies and Procedures and be able to apply them at the workplace. These include:

- Practicing good personal hygiene
- Using safe ingredients
- Handling food safely
- Storing food safely
- Maintaining cleanliness of utensils, equipment and service/storage areas

Course Objective

To refresh food handlers on the knowledge and application skills to Follow Food & Beverage Safety and Hygiene Policies and Procedures.

Learning Outcome

Designed to allow food handlers learn the knowledge and skills in Food Safety to apply them at their workplace.

Course Duration

0.5 Day (4.5 Hours)

Trainer to Learner ratio

1:20

FOOD SAFETY COURSE LEVEL 1 (REFRESHER

Mode of Delivery

Classroom, Practical and Assessment

Assessment

- Practical performance (PP)
- Written assessment which consist of Multiple-Choice Questions (MCQ)

Attendance Requirement

- Minimum attendance requirement: 75%
- All learners are strongly encouraged to have full attendance for all sessions unless there are unforeseen circumstances,
- E.g. due to medical reasons where documentary proof can be provided

Who Should Attend

Existing food handlers

Career Opportunity / Job Role

- Food Handler
- Kitchen Assistant
- Fast Food Crew Member
- Cafeteria Worker

Entry Requirement

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 Fee

Singapore Citizen/ Permanent Resident of Singapore: \$80.00 (Before subsidy and GST)

Non Singaporean Citizen: \$80.00 (Before GST)

Payment Mode

- Learners can make use of any of the following payment mode:
- Cash
- Cheque Note: Cheque is to be made in Singapore
- PayNow
- Skillsfuture Credit (if applicable)

Account details of ICAS Training & Education College:

- UEN No. : 200512999K
 - Account : ICAS Training & Education College (ICASTEC) Pte Ltd
- Account No : 010-903128-6
- Currency : SGD
- Bank Code : 7171
- Branch Code : 010
- Swift Code : DBSSSGSG
- Branch Name : DBS South Bridge
- Branch Name : DBS South Bridge
 - Branch Address : DBS Bank Ltd, 12 Marina Boulevard, DBS Asia Central, Marina Bay Financial Central Tower 3, Singapore 018982

Certification

Upon successful completion of the course and passing all assessments, participant will be awarded with a Statement of Attainment (SOA) by SSG.

Venue

141 Cecil Street, #03-01, Tung Ann Association Building, Singapore 069541.

Contact Info

Tel :+65 6535 4187 Website :https://icastec.com.sg Email :enquiry@icastec.com

Group Category	Funding Support
Singaporean citizens and permanent residents (Self-sponsored individuals must be at least 21 years old)	Up to 50% of course fees
Singaporean citizens aged 40 years old and above	Up to 70% of course fees
SMEs	Up to 70% of course fees

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	No refund of paid fees
OR upon course commencement	

