

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 3

Course Code

TGS-2024041568

Course Content / Description

This course aims to equip supervisors and managers in food establishments with the application skills and knowledge to conduct food safety and hygiene checks.

Course Objective

Learners will learn about food safety practices and regulatory requirements, pre-requisite programmes implemented in food establishments, methods used to conduct food safety and hygiene inspection/check, food safety and hygiene lapses and corrective actions, and concepts and principles of Hazard Analysis and Critical Control Points (HACCP) and Food Safety Management System (FSMS) and be able to apply them at the workplace.

Learning Outcomes

At the end of the course, learners will be able to:

- Conduct food safety and hygiene checks;
- Identify hygiene lapses and manage non-conformances; and
- Implement food safety and hygiene policies and procedures to ensure effective implementation of pre-requisite programmes and Hazard Analysis and Critical Control Points (HACCP)-based Food Safety Management System (FSMS)

Course Duration

3 Days (21 Hours)

Trainer: Learner Ratio

1:20

Mode of Delivery

Classroom facilitated training

Assessment

At the end of the course, participants will be required to undergo an assessment for 2 hours which comprises:

- Oral Questioning
- Practical Exam
- Written Exam

Attendance Requirement

Minimum attendance requirement: 75%

All learners are strongly encouraged to have full attendance for all classes unless there are unforeseen circumstances,

E.g. due to medical reasons where documentary proof can be provided.

Who Should Attend

 Supervisors and managers working in retail and non-retail food establishments.

Entry Requirement

- GCE N Level pass in English or equivalent
- ES WSQ Workplace Literacy (WPL) Level 4 and above
- Participants who do not meet the above requirements will be required to go through a short interview.

Course Fee

Singapore Citizen/ Permanent Resident of Singapore: \$700.00 (Before subsidy and GST)

Non Singapore Citizen: \$700.00 (Before GST)

Payment Mode

Learners can make use of any of the following payment mode:

- 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 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	



