



ICAS TRAINING AND  
EDUCATION COLLEGE

## **FOLLOW FOOD & BEVERAGE SAFETY AND HYGIENE POLICIES AND EDURES (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**

Existing food handler

**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

**Couse Duration and Time**

5.5 Hours (Inclusive of 1 hour break) – 9am to 2.30pm.

**Couse Fees**

\$85.60

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 weeks before the course commencement date or when class is full.

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