



**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 code:** TGS-2023017977

**Course Objectives**

To equip food handlers with the skills and knowledge to comply with food safety and hygiene policies and apply a higher level of understanding of the importance of checks and practices to prevent food safety risks and major lapses.

**Course Content/Description**

Level 2 of the food safety course is for food handlers who level up and take on greater responsibilities in the kitchen and the work premises in food and beverage establishments in general. It equips them with the know-how to conduct food safety checks for their specific work areas.

**Who Should Attend**

Any person who handles and prepares food and beverage in SFA-licensed food establishment i.e. Kitchen Managers, Supervisors, Chefs, Sous Chefs, Cooks, Kitchen Assistants, Food Stall Assistants and all food and beverage handlers.

**Learning Outcome**

Level 2 of the food safety course is for food handlers who level up and take on greater responsibilities in the kitchen and the work premises in Food and Beverage establishments in general. It equips them with the know-how to conduct food safety checks for their specific work areas.

**Mode of Delivery**

- Classroom, Practical and Assessment

**Trainer to Learner Ratio:** 1:20

**Assessment**

At the end of the course, participants will be required to undergo an assessment for 1.5 hours which comprises:

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

**Course Duration**

1 Day (7.5 Hours)

**Entry Requirements**

- At least 18 years old
- Able to listen and write English/Chinese (depending on medium of instruction selected) at a basic level
- No formal qualifications required

**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

**Course Fee**

Singapore Citizen/ Permanent Resident of Singapore: \$165.00 (Before subsidy and GST)  
 Non Singapore Citizen: \$165.00 (Before GST)

**Payment Mode**

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

- Cash
- Cheque
- PayNow
- Skillsfuture Credit (if applicable)

**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.

**Other Information:** Registration will close 2 weeks before the course commencement date or when class is full.

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 OR upon course commencement	No refund of paid fees

