



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-2023021883

Course Description/Course Content

This course will help employees in the F&B industry to gain awareness of workplace safety and health at the workplace, assist in checks for any issues or non-compliances, as well as share control measures to improve/rectify them. In the course of picking up these skills, learners will also learn to comply with workplace safety procedures and processes in the restaurants, kitchens, or food/drink stall they work in.

Learning Objectives/Learning Outcomes

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

- Explain the importance of adhering to WSH policies and procedures
- Describe their role and responsibilities in maintaining and improving workplace safety
- Interpret and comply with common safety signs, instructions, and hazard symbols
- Identify the appropriate personal protective equipment (PPE) and safety device required for safe operations of different tools and equipment in the workplace
- Support compliance inspections within the work area to identify non-compliances, unsafe work conditions and unsafe practices
- Explain the risks and control measures for the identified issues to the relevant stakeholders

Course Duration: 1 Day (8 Hours)

Trainer: Learner Ratio: 1:20

Mode of Delivery

- Classroom Facilitated Training: 4.5 Hours
- Practical Training: 2.5 Hours

Assessment: At the end of the course, participants will be required to undergo an assessment for 1 hour which comprises:

- Practical Performance (PP)
- Written Assessment (WA)

Entry Requirements

- Learners should be at least 18 Years old
- Learners must be able to listen, speak, read, and write English at a level equivalent to Workplace Literacy - Level 4 and above
- Learners who do not meet the above requirements will be required to go through a short interview to verify their language and cognitive ability.

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.

Certification

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

Course Fee

Singapore Citizen/ Permanent Resident of Singapore: \$230.00 (Before subsidy and GST)

Non Singapore Citizen: \$230.00 (Before GST)

Payment Mode

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

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

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

ICAS Training & Education College (ICASTE)
Co. Reg No.: 200512999K
CPE Reg Period: 14 September 2021 to 13 September 2025

