



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

Course Code

TGS-2019503159

Course Content/Description

- 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 facilitate adult learning
- To make skills upgrading more accessible
- To provide career progression pathways
- To equip the workforce with the necessary employability, industry and occupational skills to remain competitive, and to add value to the organization

Learning Outcome

To equip participants with the knowledge and understanding of the importance of Food Hygiene and Safety while preparing or handling

Course Duration

1 Day (7.5 Hours)

Trainer: Learner Ratio

1:20

Mode of Delivery

- Classroom
- Practical and Assessment

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)

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

All food handlers

Career Opportunity / Job Role

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

Entry Requirement

Learners should have the ability to converse, read and write in English.

Course Fee

Singapore Citizen/ Permanent Resident of Singapore: \$140.00 (Before subsidy and GST)

Non Singapore Citizen: \$140.00 (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 (ICASTECH) 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

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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 OR upon course commencement	No refund of paid fees

