



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 Level 2

Course code
TGS-2023017977

Course Content/Description & 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.

Course Objective
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 Duration
1 Day (7.5 Hours)

Trainer to 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 sessions unless there are unforeseen circumstances,
E.g. due to medical reasons where documentary proof can be provided

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.

Career Opportunity / Job Role

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

Entry Requirement

- At least 18 years old
- Able to listen, read and write English
- No formal qualification required

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:

- 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 : DBSSGSG
- 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 OR upon course commencement	No refund of paid fees

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

