

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

ICASTRAINING AND EDUCATION COLLEGE

#### **Course Title**

Food Safety Course Level 1 (Refresher)

#### Course code

TGS-2019503185

## **Course Content/Description**

On completion of this unit, participants will be refreshed on the knowledge and skills in Follow Food & Beverage Safety and Hygiene Policies and Procedures and be able to apply them at the workplace. These include:

- 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 refresh food handlers on the knowledge and application skills to Follow Food & Beverage Safety and Hygiene Policies and Procedures.

### **Learning Outcome**

Designed to allow food handlers learn the knowledge and skills in Food Safety to apply them at their workplace.

# **Course Duration**

0.5 Day (4.5 Hours)

## **Trainer to Learner ratio**

1:20

## Mode of Delivery

Classroom, Practical and Assessment

## **Assessment**

- 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**

**Existing food handlers** 

# **Career Opportunity / Job Role**

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

# **Entry Requirement**

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

#### **Course Fee**

Singapore Citizen/ Permanent Resident of Singapore: \$80.00 (Before subsidy and GST)

Non Singaporean Citizen: \$80.00 (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 (ICASTEC)

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

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	No refund of paid fees
OR upon course commencement	

