



**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

SF Follow Food & Beverage Safety and Hygiene Policies and Procedures (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 Opportunities / Job Roles

- 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:

- Cash
- 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

- Tel : +65 6535 4187
- Website : <https://icastec.com.sg>
- Email : [enquiry@icastec.com](mailto: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  |

