PWM-FOOD SERVICES: FOOD SAFETY COURSE LEVEL 1 (CN)

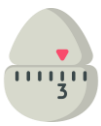
XPRIENZ
experience the difference

Build A Strong Foundation In Food Safety –

Master Essential Practices to Handle Food Safely and Serve with Confidence!

JOIN US AND LEARN HOW TO

Understand the importance of and best practices to maintain personal hygiene



Recognize the significance of consuming takeaway/ catered food promptly

Learn the do's and don'ts of preparing and handling food safely

Comprehend the best practices in storing and reheating unconsumed food

Understand threats which improper food storage poses on would-be consumers

Learn how to properly maintain food preparation, service and storage areas

HAVE QUESTIONS? We're happy to help!

My Name Is | Call Me At

SKILLSFUTURE Credit Claimable

UTAP Claimable

UP TO 70% Subsidy

BE CERTIFIED IN JUST 1 DAY!*

Fees & Funding

Full Course Fee[1]	50% Subsidy[2]	70% Subsidy[3]
$163.50	$88.50	$58.50

Terms & Conditions

- [1] Course Fees shown are inclusive of **9% GST**
- [2] Applicable for Singapore Citizens & Permanent Residents aged 21 to 39 years
- [3] Applicable for Singapore Citizens aged 40 years old and above / Applicable for SME Employer sponsored SGs or PRs; up to $4.50/hr Absentee Payroll Funding Support applicable
- All Singaporeans aged 25 and above can use their $500 SkillsFuture Credit from the government to pay for a wide range of approved skills-related courses.

Refund Policy

- Refund requests are subject to approval
- Any refund request must be submitted at least three days prior to the course start date
- Refund requests submitted less than three days before the start date will be rejected
- No refund will be issued once the course has commenced, or, if the participant does not complete the assessment
- Refund requests must be submitted in writing using a provided form
- All approved refunds and/or any other forms of refunds will be processed within 4-6 weeks after the course end date

Course Information

TSC Title
Food Safety and Hygiene-I

Course Code
TGS-2020001279

Course Duration
7.5 hours (1 day)

Course Delivery
Classroom Learning (CN)

Funding Validity Period
03/12/20 – 02/12/26

Why Learn With Us?

Courses developed and led by **experienced trainers and industry experts**

Proven track record with **positive reviews from many satisfied learners**

Updated and relevant curriculum **designed to meet industry standards**

One of Singapore's leading **training providers since 2004**

NEED MORE INFO?

Scan the QR Code to access the course listing information on the MySkillsFuture course portal

***Criteria to Receive the Statement of Attainment**
1. Achieve at least 75% attendance
2. Pass all prescribed tests / assessments
3. Attain 100% competency

All information shown is correct at the time of printing. XpRienz reserves the right to make changes at any time without notice in its absolute discretion.

For More Information,
enquiries@xprienz.com
6438 9693
xprienz.com

Follow Us on Social Media
/XpRienz
@xprienzsg

Training Provider
XPRIENZ PTE. LTD.
UEN 200409177Z

© XPRIENZ PTE. LTD. 2025 | 200409177Z | XLFE-FSC-CN-0701-25B20