



Acquire Advanced Skills to Ensure Top-notch Hygiene in Food Services!

JOIN US AND LEARN HOW TO



Comprehend key food hygiene principles and types of food hygiene licences



Recognize food safety regulatory requirements for retail and non-retail food establishments



Distinguish between types of pre-requisite programmes (PRPs) implemented in food establishments



Conduct food safety and hygiene inspections and checks using 4 different approaches



Recognize food safety and hygiene lapses and administer corrective actions to remedy them



Understand
HACCP Principles
and Food Safety Management
System (FSMS)

HAVE QUESTIONS? We're happy to help!

My Name Is

Call Me At





UTAP Claimable



BE CERTIFIED IN JUST

🤞 Fees & Funding

Full Course Fee^[1] 50% Subsidy^[2] 70% Subsidy^[3]

\$872.00

\$472.00

\$312.00

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-3



Course Code

TGS-2023021849



Course Duration

21 hours (3 days)



Course Delivery

Classroom Learning (CN)



Funding Validity Period

29/05/23 - 28/05/27

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

- I. 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.

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- xprienz.com

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Training Provider