



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 1/2 DAY!*



Fees & Funding

Full Course Fee^[1]

\$87.20

50% Subsidy^[2]

\$47.20

70% Subsidy^[3]

\$31.20

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-2018500504



Course Duration

4.5 hours (half - day)



Course Delivery

Classroom Learning (EN)

(MALAY / TAMIL AVAILABLE)



Funding Validity Period

01/03/19 – 28/02/27

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

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,

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Training Provider



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