



# Notice anything wrong here?

**You probably already know the answer to that question, but did you also know that food contamination can occur with**



**Poor storage**  
of raw and cooked food?



**Improper consumption**  
of unconsumed food?



**Poor maintenance**  
of the kitchen and utensils?

**Want to find out how you can prepare food safely for customers and your loved ones?**

**WE'RE HERE TO HELP!**



Hi there! my name is \_\_\_\_\_



To register, contact me at \_\_\_\_\_

A quality  
training programme by

**XPRIENZ**  
experience the difference

XLFE-FSC-RC-0101-21L17

# Join us for our half – day Chinese Food Hygiene Refresher Course 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



**Gain an understanding** of 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

TSC Title

## Food Safety and Hygiene – I

### Course Fees and Funding

Full Course Fee (incl. GST)	Subsidy	Fees Payable <sup>[1]</sup>
		<b>\$ 85.60</b>
<b>50% subsidy <sup>[2]</sup></b>	<b>\$ 40.00</b>	<b>\$ 45.60</b>
<b>70% subsidy <sup>[3]</sup></b>	<b>\$ 56.00</b>	<b>\$ 29.60</b>

<sup>[1]</sup> Course Fees shown are inclusive of GST

<sup>[2]</sup> Applicable for Singapore Citizens & Permanent Residents aged 21 to 39 years

<sup>[3]</sup> 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 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.

### Course Information



Course Code  
**TGS-2021001876**



Course Delivery  
**Blended Learning (CN)**



Course Duration  
**4.5 hours (half - day)**



Funding Validity Period  
**06 Jan 2021 – 05 Jan 2023**

## CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline) .....

E-mail **enquiries@xprienz.com** .....

Training Provider



XPRIENZ PTE. LTD.  
UEN 200409177Z