

Preventing food contamination begins with good food safety practices – learn how you can ensure that food prepared doesn't just taste good, but is safe for consumption as well!



When preparing food, we must ensure that it is safe to consume – but do you know how to practice food safety by



Recognising
sources of food
contamination?



Performing the 5 Key
Food Hygiene Principles
to keep food safe?



Conducting food safety
and hygiene checks
at work areas?

CONTACT US to book your slots today!

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

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

Training Provider

XPRIENZ
experience the difference

XPRIENZ PTE. LTD.
UEN 200409177Z

Join us for our 1 – day Food Hygiene (Level 2) Course and learn how to



Identify physical and chemical sources of food contamination, as well as naturally occurring toxins



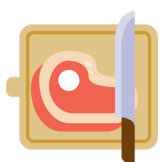
Understand microorganisms associated with foodborne illness and their conditions for growth



Practise good personal hygiene by performing good personal hygiene and Personal Protective Equipment (PPEs)



Perform best practices when receiving, storing, checking, and preparing ingredients



Handle food safely by recognising best practices in defrosting, preparing and transporting food safely



Maintain cleanliness of equipment and premises, manage waste properly, and conduct food safety and hygiene checks

TSC Title

Food Safety and Hygiene – 2

Course Fees & Funding

Full Course Fee (incl. GST)	\$ 216.00	
	Subsidy	Fees Payable ^[1]
50% subsidy ^[2]	\$ 100.00	\$ 116.00
70% subsidy ^[3]	\$ 140.00	\$ 76.00

^[1] Course Fees shown are inclusive of 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 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.

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



Course Code
TGS-2023018924



Course Delivery
Blended Learning (EN)



Course Duration
7.5 hours (1 day)



Funding Validity Period
15 Feb 2023 – 14 Feb 2025

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Contact us for more information  xprienz.com  6438 9693  enquiries@xprienz.com

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