FOOD SAFETY AND HYGIENE - 2



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



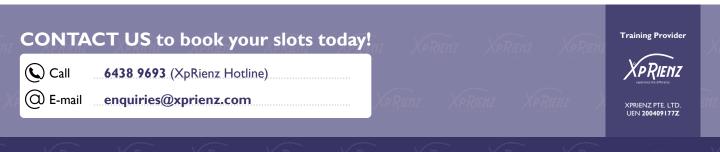
Recognising sources of food contamination?



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



Conducting food safety and hygiene checks at work areas?



Join us for our I – 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)		\$218.00
	Subsidy	Fees Payable ^[1]
50% subsidy ^[2]	\$100.00	\$ 8.00
70% subsidy ^[3]	\$ 140.00	\$ 78.00

^[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 (I day)



Funding Validity Period 15 Feb 2023 – 14 Feb 2025

