

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?

EN

FACILITATED
IN ENGLISH

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline)

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

Training Provider



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



Course Information

TSC Title

Food Safety and Hygiene – 2



Course Code

TGS-2023018924



Course Duration

7.5 hours (1 day)



Course Delivery

Classroom Learning (EN)



Funding Validity Period

15/02/23 – 14/02/27



Fees & Funding

Full Course Fee^[1] **\$218.00**

50% Subsidy^[2] **\$118.00**

70% Subsidy^[3] **\$78.00**



T&C's

^[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

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

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.

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

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