

Food Safety Starts with Leadership.

Join our 3-day course and gain the acumen to analyse risks, implement HACCP systems, and lead food safety compliance across your organization.



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SKILLSFUTURE
Credit Claimable

UP TO 70%
Subsidy

RATED 4.5/5
by 25k+ learners

>300K LEARNERS
Trained Since '04

COURSE HIGHLIGHTS

- ✓ **Design, implement, maintain, and update a HACCP-based Food Safety Management System (FSMS)**
- ✓ **Analyse biological, chemical, physical, and allergen hazards across food operations and justify control strategies**
- ✓ **Establish, evaluate, and integrate Pre-Requisite Programmes (PRPs) to support FSMS effectiveness**
- ✓ **Plan, conduct, and report internal FSMS audits and HACCP plans and manage non-compliances**
- ✓ **Manage traceability, product recall, and ensure compliance with regulatory and licensing requirements**



NEED MORE INFO?

Scan the QR Code to access the course listing information on the MySkillsFuture course portal



Course Information

TSC Title
Food Safety and Hygiene-4



CHINESE CLASSES AVAILABLE
Contact us for more information



Course Code
TGS-2026061430



Course Delivery
Classroom Learning (EN)



Course Duration
28 hrs (3 days)



Funding Validity Period
15/01/26 – 14/01/28



Fees & Funding

Full Course Fee^[1]

50% Subsidy^[2]

70% Subsidy^[3]

s\$1,613.20

s\$873.20

s\$577.20

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



Why Learn With Us

Founded in 2004, XpRienz draws on deep industry experience in F&B operations and food safety consultancy. Today, we apply this practical foundation to food and environment safety, lifestyle and digital literacy courses designed to strengthen learners' employability.

- ✖ **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**

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Training Provider
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For More Information,



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