

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 Duration
28 hrs (3 days)

Course Delivery
Classroom Learning (EN)

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



Fees & Funding

Full Course Fee^[1]

S\$1,613.20

50% Subsidy^[2]

S\$873.20

70% Subsidy^[3]

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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