

Because Every Bloom Matters.

Join our 2-day course and learn proper harvesting & handling techniques to preserve floral quality from cut to customer!

 SKILLSFUTURE
Credit Claimable

 UP TO 70%
Subsidy

 RATED 4.5/5
by 25k+ learners

 >300K LEARNERS
Trained Since '04

COURSE HIGHLIGHTS

-  Select and use appropriate harvesting tools safely while applying correct cutting and handling techniques
-  Assess flower maturity, quality, and characteristics in line with industry and market standards
-  Handle, store, pack, and transport flowers and foliage to maintain freshness and minimise damage
-  Grade, sort, label, and apply post-harvest treatments to meet classification and market requirements
-  Follow workplace safety procedures and maintain accurate records using standard documentation practices



NEED MORE INFO?
Scan the QR Code
to access the course
listing information on the
MySkillsFuture course
portal

For More Information,



enquiries@xprienz.com



6438 9693



xprienz.com



Course Information

TSC Title

Flower Harvesting and Handling-2

 Course Code
TGS-2025061145

 Course Duration
13.5 hrs (2 days)

 Course Delivery
Classroom Learning (EN)

 Funding Validity Period
24/12/25 – 23/12/27



Fees & Funding

Full Course Fee^[1]

s\$708.50

50% Subsidy^[2]

s\$383.50

70% Subsidy^[3]

s\$253.50

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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experience the difference