

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



Course Information

TSC Title

Flower Harvesting and Handling-2



Course Code

TGS-2025061145



Course Delivery

Classroom Learning (EN)



Course Duration

13.5 hrs (2 days)



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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For More Information,



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