



Funding (Valid till 9 Jan 2027)
(SkillsFuture Course ID: TGS-2021001906)

Companies sponsoring their staff are eligible for course fee funding and Absentee Payroll funding.

Small Medium Enterprise (SME) and Singaporean age 40 & above are eligible for enhanced funding rate.

Registration & Payment

Self-Sponsored Applicant

- Apply on STEP
<https://stms.polite.edu.sg/student/>
- Course Code: ITE-WSQMC-WFBRM3001
- Payment is required for enrolment confirmation. SkillsFuture Credit can be used for the course fee.

Company-Sponsored Applicant

- Company's Corppass holder to onboard STEP
<https://stms.polite.edu.sg/company>, generate the sponsorship link for the course and send to employee to apply
- Course Code: ITE-WSQMC-WFBRM3001
- Company will be issued an invoice.

Closing date: 2 weeks before course start date or when the class is full.

Withdrawal & Deferment

Withdrawal or deferment notice must be made in writing:

- More than or equal to 14 days before course start date - full refund
- Less than 14 days before course start date - 50% refund
- On or after course start date - No refund

Full refund if the course is cancelled due to unforeseen circumstances.

Food Safety Course Level 3

Objective

This course aims to equip personnel working in retail and/or non-retail food establishments with the knowledge and skills to:

- 1) conduct food safety and hygiene checks,
- 2) identify hygiene lapses and manage non-conformances, and
- 3) implement food safety and hygiene policies and procedures to ensure effective implementation of pre-requisite programmes and Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Points (HACCP).

Who Should Attend

Managers and Supervisors in retail and/or non-retail food establishments who need to perform the role of Food Hygiene Officer at their work premises.

Admission Guidelines

Participants should have minimum GCE N Level passes in English, or ES WSQ Workplace Literacy (WPL) Level 4 and above for classes conducted in English.

Content

- Food safety and regulatory requirements;
- Types of pre-requisite programmes implemented in food establishments;
- Methods used to conduct food safety and hygiene inspections/checks;
- Food safety and hygiene lapses and corrective actions; and
- Hazard Analysis and Critical Control Point (HACCP) principles and Food Safety Management System (FSMS)

Certification

Participants who complete the course and pass the end course assessment will receive the WSQ Statement of Attainment (SOA).

Candidates certified as competent have met the licensing requirement by Singapore Food Agency (SFA) for Food Hygiene Officer.

Course Details

Duration: 19 hrs training + 2 hrs assessment

Schedule: Please refer to the website for details on training schedule

Venue: ITE College East (10 Simei Drive S486047)
ITE College West (1 Choa Chu Kang Grove S688236)

Total fee: \$295 after baseline funding (\$250 + \$45 GST)
\$545 without subsidy (\$500 + \$45 GST)