

## About The Course



This 1-day SSG and SFA accredited course aims to provide you with the essential knowledge and skillsets to Follow Food and Beverage Safety and Hygiene Policies and Procedures.

## Course Objectives

Through our experiential classroom training, you will learn how to:

- Maintain personal hygiene
- Maintain food preparation and service utensils and equipment
- Prepare food safely
- Handle food safely
- Maintain food preparation, service and storage areas

## Who Should Attend?

- **Food Handlers**  
(i.e. any individual who prepares food and beverage products in SFA- licensed establishments)
- **Personnel primarily involved in the serving of F&B products to customers**  
(e.g. managers, captains, waiters, cashiers, and other service staff)

Full course fee before funding	Fundings for Self-sponsored & Company-sponsored Individuals (w.e.f. 1 Jul 2020 till 31 Dec 2021)*		
	Sponsorship Type	TOTAL FEE PAYABLE - Singapore Citizens and Permanent Residents	SkillsFuture Mid-career Enhanced Subsidy
			TOTAL FEES PAYABLE - Singapore Citizens 40 years ≥ older
\$150.00	Self-sponsored (Individuals ≥ 21 years old)	<b>\$30.00</b> (Up to 80% of course fees, capped at \$17 per hour)	<b>\$15.00</b> (Up to 90% of course fees, capped at \$25 per hour)
	Company-Sponsored (SMEs)	<b>\$15.00</b> (Up to 90% of course fees, capped at \$25 per hour)	<b>\$15.00</b> (Up to 90% of course fees, capped at \$25 per hour)
	Company-Sponsored (Non-SMEs)	<b>\$30.00</b> (Up to 80% of course fees, capped at \$17 per hour)	<b>\$15.00</b> (Up to 90% of course fees, capped at \$25 per hour)

## Course Duration/Assessment/Certification

**Duration** : This is a 6-hour, 9am - 4pm course. There will be an 1.5 hour (4pm - 5.30pm) assessment after the course. Depending on the speed each learner takes to complete the assessment, the assessment should end before 7pm.

**Assessment** : At the end of the module, learners are required to complete a summative assessment, comprising of Multiple Choice Questions, Written Questioning and Practical Performance.

**Certification** : Upon successful completion of the assessment, they will be awarded a Statement of Achievement (SOA) issued by SkillsFuture Singapore.

\* All terms and conditions apply for all types of SkillsFuture Singapore's (SSG) fundings and is subjected to SSG's final approval and its Terms & Conditions. SSG may at its sole discretion change and/or update the information herein at anytime. For more details and most updated information, please visit [www.ssg.gov.sg](http://www.ssg.gov.sg).

## AVANTA ACADEMY PTE LTD

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