



INCREASE CONSUMER CONFIDENCE WITH SETSCO'S SAFEFOOD HYGIENE TRAINING PROGRAM
(Certificates will be awarded to outlets with 100% participation from food handlers.)

Basic Food Hygiene Course

A National Environment Agency (NEA) approved training program brought to you by SETSCO Services



Would you like to :

- **Boost consumer confidence and provide assurance to customers to provide SAFE food?**
- **Have a winning edge over your competitors?**
- **Improve overall food hygiene standards in your outlet?**
- **Equip your staff with necessary hygiene knowledge and meet regulatory requirements?**

SAFEFOOD Hygiene Program offers:

- Award certificate of participation to food outlets complying to requirements
- Food handlers Training
- Approved Training Course by NEA
- **Up to 90% government funding!**
- **Absentee payroll of up to \$6.80 per training hour**
- Available in English and Chinese (Mandarin)

Course outline:

- ❖ Food poisoning
- ❖ Basic microbiology
- ❖ Common food safety hazards
- ❖ Preventing food contamination
- ❖ Correct food handling practices
- ❖ Personal hygiene
- ❖ Cleaning premises and equipment
- ❖ Cleaning and disinfection
- ❖ Pest control
- ❖ Legislation and penalties

Who should attend?

Food service managers, chefs, supervisory personnel, and all food handlers in the following types of businesses

- ❖ Restaurants and food retail outlets
- ❖ Hotels and resorts
- ❖ Food manufacturers etc.

Features:

- A video on food safety will be shown (optional)
- ❖ Visual aids such as bacteria pictures, slides etc. will be used.
 - ❖ Participants will have the opportunity to carry out microbiological monitoring of premises and their own bacteria “finger-print”.
 - ❖ Real-life simulation and examples (e.g. documentation of process control) will be given.
 - ❖ Participants will be tested on their knowledge.
 - ❖ Certificates will be awarded to participants after successful completion of course.



Key Benefits:

- ❖ Increase customer's confidence.
- ❖ Create a basic food hygiene culture through a positive and permanent improvement in attitude, awareness and working practices.
- ❖ Meet regulatory requirements by local authority.

Examinations

Participants will be awarded a certificate in Basic Food Hygiene upon passing a written examination administered by SETSCO. This will facilitate the application in becoming a certified food handler upon successful sitting of the National Environment Agency's examination if necessary.

Course Duration

The whole course consist of 8 hrs lectures, which can be spread over a full day or two half days.

In-house training is also available upon request.



CUT BUSINESS COST WHILE YOU RETAIN YOUR WORKERS!!!

Course Fee

Employee above 40 yrs old	Amount(S\$)
Actual Fee	90.00
(*Including NEA exam fee)	
Government Subsidy	81.00
After Subsidy	9.00
SRP Absentee Payroll	54.4
You are paid!!!!	\$45.5 per trainee

Employee below 40 yrs old	Amount(S\$)
Actual Fee	90.00
(*Including NEA exam fee)	
Government Subsidy*	64.00
After Subsidy	26.00
SRP Absentee Payroll	48.0
You are paid!!!!	\$22.0 per trainee

Date & Time

Session	Date	Venue
1 (English)	Please refer to the schedule	*IBMEC Starhub Centre
2 (Chinese)		

Venue: IBMEC #03-00, Starhub Centre, Singapore 229469

For more information or registration, please contact

Ms Moon Tew

DID: 68950683 / 91003486

Fax : 65667718

Email: tewyn@setsco.com

Setsco Services Pte Ltd

18 Teban Garden Crescent S608925

Business Registration : 196900269D

Web site address: <http://www.setsco.com>

NEA Test

Registration must be done at least two weeks before the test date. No refund of test fee will be give when test placement has been confirmed.

NEA Test Date

Every Wednesday & Thursday at two different time slots.

We look forward to hearing from you soon!

YOUR COMPANY DETAILS

Name of Company: _____

Address : _____

Contact Person : _____

Job Title : _____

Telephone No. : _____

Fax No. : _____

E-mail : _____

Website : _____

Food Outlet : 1) Restaurant
2) Cafes/ Deli/ Bakery/ Eateries
3) Food Court/ Coffee Shop

Number of Outlets : _____

Number of Staff : _____

No. of Staff attending: _____



**SETSCO'S SAFEFOOD HYGIENE TRAINING
PROGRAMME – held at IBMEC (#03-00 Starhub
Centre 51 Cuppage Road Singapore 229469)**

**BASIC FOOD HYGIENE COURSE – TRAINING
SCHEDULE for 2005**

Language	Month	Dates
English	January	18
Mandarin	January	19
English	February	15
Mandarin	February	22
English	March	8
Mandarin	March	15
English	April	12
Mandarin	April	19
English	May	10
Mandarin	May	17
English	June	14
Mandarin	June	21
English	July	12
Mandarin	July	19
English	August	16
Mandarin	August	23
English	September	13
Mandarin	September	20
English	October	11
Mandarin	October	18
English	November	8
Mandarin	November	15
English	December	13
Mandarin	December	20

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**BASIC FOOD HYGIENE COURSE – TRAINING
SCHEDULE for 2006**

Language	Month	Dates	Exam
English	January	17	18 (2:30 – 3:30pm)
Mandarin	January	24	25 (2:30 – 3:30pm)
English	February	14	15 (2:30 – 3:30pm)
Mandarin	February	21	22 (2:30 – 3:30pm)
English	March	14	15 (2:30 – 3:30pm)
Mandarin	March	21	22 (5:00 – 6:00pm)
English	April	11	12 (2:30 – 3:30pm)
Mandarin	April	18	19 (2:30 – 3:30pm)
English	May	16	17 (2:30 – 3:30pm)
Mandarin	May	23	24 (2:30 – 3:30pm)
English	June	13	To be confirmed
Mandarin	June	20	To be confirmed
English	July	11	To be confirmed
Mandarin	July	18	To be confirmed
English	August	15	To be confirmed
Mandarin	August	22	To be confirmed
English	September	12	To be confirmed
Mandarin	September	19	To be confirmed
English	October	17	To be confirmed
Mandarin	October	31	To be confirmed
English	November	14	To be confirmed
Mandarin	November	21	To be confirmed
English	December	12	To be confirmed
Mandarin	December	19	To be confirmed

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