

Accredited by the Singapore Workforce Development Agency



In line with the government's effort to upgrade the skills of workers, the Workforce Development Agency (WDA) has aligned the teaching and assessment of the Basic Food Hygiene Course (BFHC) to the F&B WSQ standards. The alignment to the WSQ standards also serves to improve and standardize the teaching and assessment of the BFHC.

The new 7 hours programme WSQ Basic Food Hygiene Course (WSQ FHC) will replace the NEA Basic Food Hygiene Course with effect from 1 June 2007. Upon successful completion of the 7-hour course, followed with 1.5-hours assessment, a Statement of Attainment (SOA) will be awarded to the participants. This will accord the participants license to operate / work in food preparation.

SETSCO is an accredited training provider to conduct WSQ Food Hygiene Course. This course aims to equip participants with a basic knowledge of food hygiene and to raise awareness among handlers towards better food hygiene practices and of the local legislations.

WSQ Food Hygiene Course Schedules

Date	Day	Venue	Language
15/07/2010	Thu	Jalan Besar CC	English
16/07/2010	Fri	Jalan Besar CC	Chinese
29/07/2010	Thu	Hongkah CC	English
30/07/2010	Fri	Hongkah CC	Chinese
13/08/2010	Fri	Jalan Besar CC	Chinese
17/08/2010	Tue	Jalan Besar CC	English
27/08/2010	Fri	Hongkah CC	Chinese
31/08/2010	Tue	Hongkah CC	English

In-house Runs Available. Call us to find out !!!



Corporate clients

WSQ Food Hygiene Course

FOLLOW FOOD & BEVERAGE SAFETY & HYGIENE POLICIES & PROCEDURES

FB- RM-102C-0



Serving wholesome, tasty, safe food is one of your main goals, but the day-to-day running of a food service or manufacturing operation is complex and demanding.

The Basic Food Hygiene Course is designed to train food service employees on food safety in every aspect of your operation. This course is made mandatory for all food handlers by legislations in Singapore and currently offered by SETSCO.

COURSE OUTLINE

- What is food hygiene?
- Introduction to microorganisms
- Food poisoning: causes and control measures
- Food borne diseases
- Personal hygiene and grooming
- Food storage and food spoilage
- Food preservation
- Pest control
- Housekeeping, cleaning and sanitation
- Food handling legislation
- The Hazard Analysis and Critical Control Point (HACCP) system

The course will be offered in both English and Mandarin

FEATURES

- Visual aids such as bacteria pictures, slides etc
- Video clips on food safety
- Trainers will share real-life examples from their intensive industrial experience.
- Participants will be tested on their knowledge.

COURSE FEE AND FUNDING

For the latest course fee, please contact Ms. Joys Poon 68950616/ Ms Fidalia Foo 68952244

FUNDING

This course enjoys the SPUR funding. For more information please check at www.wda.gov.sg. To enjoy the funding, the company must set up a SDF Easynet Account (www.sdf.gov.sg), and SRPNet account (www.srp.org.sg)

SPUR FUNDING FOR ORGANIZATIONS

To help companies offset the cost of training, WDA will provide funding for the Course fee and Absentee payroll (**eligible for Singaporeans or PRs only**). The funding details are as follow:

Worker aged 40 & above with 'A' levels and below qualifications	
Course Fee Support	Absentee Payroll
\$93.50 course fee funding is provided	90% of hourly basic salary (capped at \$10 per trainee-hour)

Worker aged below 40	
Course Fee Support	Absentee Payroll
\$93.50 course fee funding is provided	80% of hourly basic salary (capped at \$10 per trainee-hour)

You are required to submit your application directly to SDF prior to the commencement of the training course.

Information is accurate as at time of printing (version 1.2)

EXAMINATIONS

Participants will be awarded a Statement of Attainment (SOA) by WDA upon passing an oral/ written examination and practical assessment administrated by SETSCO.

ENQUIRIES

For more information or registration on the course, please contact:

Ms. Joys Poon / Ms.Fidalia Foo
Tel: 68950616/ 68952244
Email: joyspoon@setsco.com,
foowy@setsco.com

Website: <http://www.setsco.com>



CANCELLATION & REFUND

- Full refund will be made if the course is cancelled due to lack of participants or unforeseen circumstances.
- No refund of fees will be made if withdrawal is made after the commencement of course
- Full refund of fees only be made if withdrawal is made before the commencement of course
- SETSCO reserves the right to cancel or reschedule the course and amend course content if necessary.

