



WSQ Food Safety Course Level 1

With effect from 1 January 2023, food handlers from both retail and non-retail food businesses would be required to pass WSQ Food Safety Course Level 1 (previously known as Follow Food and Beverage Safety and Hygiene Policies and Procedures/ Basic Food Hygiene Course) as per SFA requirements.

The WSQ (Workforce Skills Qualifications) Food Safety Course Level 1 training is designed to provide fundamental knowledge and skills in food safety for individuals working in the food and beverage industry.

DURATION

1 day

LANGUAGE

English/ Mandarin

TSC CODE

FSS-FRC-1004-1.1

WSQ Food Safety Course Level 1

Course Content

The syllabus focuses on:

- Importance of good personal hygiene practices
- Proper hand washing procedures
- Use safe ingredients
- Handle food safely
- Proper defrosting methods for frozen food
- Store food safely
- Proper storage temperature and temperature danger zone
- Proper stock rotation – First expire first out (FEFO)
- Maintain cleanliness of equipment and premises
- Legislation and case studies, workplace safety

Who Should Attend

- Food handlers who handle and prepares food and beverages in retail and non-retail food establishments licensed by SFA

Method of Study

- Face-to-face training

Assessment (1.5 hours)

- Written assessment – Multiple-choice questions and short answer questions
- Practical performance

Certification

- Statement of Attainment will be awarded for participants who are competent

Dress code

- Wear covered shoes, long pants
- Clean and trimmed fingernails
- Tie up long hair

Minimum Entry Requirement

- Participants should have the ability to speak, read and write in simple English/ Chinese/ Malay

Learning Outcomes

By the end of this training, learners from WSQ Food Safety Course Level 1 will be able to:

- Understand good personal hygiene practices to minimize the risk of food contamination
- Demonstrate good personal hygiene practices when handling and preparing food
- Identify potential food safety hazards associated with specific ingredients
- Apply techniques to store food at correct conditions and maintain cleanliness of equipment and premises

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