



WSQ Food Safety Course Level 1 (Refresher)

To ensure that food handlers continue to practise good hygiene, the refresher food hygiene training course for food handlers was launched in October 2010.

Food handlers should attend 1st refresher training by 5th year from the date of first passing the WSQ Food Safety Course Level 1. They should attend 2nd and subsequent refresher training, every 10th year from the date of passing the last refresher training.

DURATION

0.5 day

LANGUAGE

English/ Mandarin

TSC CODE

FSS-FRC-1004-1.1

WSQ Food Safety Course Level 1 (Refresher)

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

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Minimum Entry Requirement/ Pre-requisite

- Participants should have the ability to speak, read and write in simple English/ Chinese/ Malay
- WSQ Food Safety Course Level 1 Certificate (formerly known as Basic Food Hygiene Course certificate)

Learning Outcomes

By the end of this training, learners from WSQ Food Safety Course Level 1 (Refresher) 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