



# 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.

## **Who Should Attend**

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

### **DURATION**

1 day

### **PRICE**

\$ 150 / pax (excl GST & SSG Funding)

### **LANGUAGE**

English/ Mandarin

### **Funding Validity**

1 Jan 2026 – 31 Dec 2026

### **TGS Code**

English - TGS-2024042072

Mandarin - TGS-2024042070



*(English)*

*(Mandarin)*

*Scan the QR code for more information*



UEN: 201001978G

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# 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

### Pre-Requisites

Ability to speak, read and write in simple English / Chinese is recommended

### Method of Study

Classroom based training with practical case studies and group discussions

### Assessment

Part 1: Written assessment (60min)

Part 2: Practical assessment (30min)

### Dress code

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

### Certification

Statement of Attainment will be awarded for participants who attain:

- 100% passing mark in the assessment
- 100% Attendance

### Learning Outcomes

By the end of this training, learners from 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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