



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.

Who Should Attend

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

DURATION

0.5 day

PRICE

\$ 80 / pax (excl GST & SSG Funding)

LANGUAGE

English/ Mandarin

Funding Validity

1 Jan 2026 – 31 Dec 2026



{English}

(Mandarin)

TGS Code

English - TGS-2024042073

Mandarin - TGS-2024042071

Scan the QR code for more
information



UEN: 201001978G

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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

- Completed or hold a WSQ Food Safety Course Level 1 Certificate (*formally known as Basic Food Hygiene Course certificate*)
- *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 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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