



WSQ Food Safety Course Level 3 (Assessment Only Pathway-AOP)

Food establishments such as Food Processing Establishments, Cold stores, Canteens, Caterers, Food courts, and Restaurants are required to have a Food Hygiene Officer (FHO). To become qualified as an FHO, the designated staff member must complete the WSQ Food Safety Course Level 3.

The FHO serves as supervisory personnel responsible for assisting the licensee in implementing, monitoring, and maintaining a proper food safety system. They conduct regular inspections, educate, and remind food handlers to adhere to good food safety practices and personal hygiene during food preparation.

Who Should Attend

Food Hygiene Officer (FHO) such as a chief chef, sous chef, restaurant manager, operations manager, or supervisor who help owners or licensees oversee and enhance the standard of hygiene and sanitation in their premises

DURATION

2 hours

PRICE

\$ 280 / pax (excl. GST & SSG Funding)

LANGUAGE

English

Funding Validity

1 Jan 2026 – 31 Dec 2026

TGS CODE

FSS-FRC-3004-1.1



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information



UEN: 201001978G

isrc.com.sg

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About Assessment Only Pathway:

The Assessment Only Pathway (AOP) is an option offered by SSG which allows individuals to obtain WSQ qualification by only undergoing the assessment without attending training.

Pre-Requisites for Assessment

- Must be supervisory level (*Mandated by SFA*)
- Hold valid certificate or on internal or external auditor for Food Safety Management System (*ISRC Requirement*)

Assessment

Part 1: Written assessment (20min)

Part 2: Practical assessment (100min)

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

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