



WSQ Food Safety Course Level 3

WSQ Food Safety Course Level 3 (formerly known as WSQ Conduct Food & Beverage Hygiene Audit course) is an advanced program designed to deepen participants' understanding and expertise in food safety management and compliance.

This training equips participants with advanced knowledge and skills to enhance food safety practices and compliance in complex and diverse food service environments.

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

3 days

Price

\$ 700 / pax (excl. GST & subsidy)

LANGUAGE

English/ Mandarin

Funding Validity

1 Jan 2026 – 31 Dec 2026

TGS CODE

English - TGS-2024042068

Mandarin - TGS-2024042069



(English)



(Mandarin)

Scan the QR code for more information

WSQ Food Safety Course Level 3

Course Content

The syllabus focuses on:

- Food safety practices and regulatory requirements
- Types of pre-requisite programmes implemented in food establishments
- Methods used to conduct food safety and hygiene inspections/checks
- Food safety and hygiene lapses and corrective actions
- Hazard Analysis and Critical Control Point (HACCP) principles and Food Safety Management System (FSMS)

Pre-Requisites

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

Method of Study

Classroom based training with practical case studies and group discussions

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

Learning Outcomes

By the end of this training, learners from WSQ Food Safety Course Level 3 will be able to:

- Demonstrate a comprehensive understanding of food safety practices, including compliance with local regulatory requirements
- Identify and describe the various types of pre-requisite programs implemented in food establishments
- Apply various methods to conduct food safety and hygiene inspections in food establishments.
- Apply HACCP principles and Food Safety Management System to control food safety hazards

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