

PWM-FOOD SERVICES: Food Safety

Course Level 4



This course is meant to target the food and beverage operation sectors that are providing services or goods in their area of business. The target group will be for:

- All Advanced Food Hygiene Officers (Advanced FHOs), whether working in retail or non-retail food establishments licensed by SFA, must attain WSQ FSC Level 4.
- Individuals who have attained WSQ FSC Level 4 are qualified to help companies develop, implement, maintain, update, and audit their Food Safety Management Systems (FSMS).

Course Content

- Overview of Hazard Analysis and Critical Control Point (HACCP) system and Food Safety Management System (FSMS)
- Pre-Requisite Programmes (PRPs)
- Principles of Hazard Analysis and Critical Control Point (HACCP) system and establishment of Food Safety Management System (FSMS)
- Internal Audit of Food Safety Management System (FSMS)

Course Objective

- Develop and implement HACCP based Food Safety Management System according to HACCP principles
- Carry out internal audit to ensure food safety programmes are compliant with local and international standards for HACCP/FSMS and applicable SFA Regulations
- Manage and address non-compliance issues based on Food Safety Management System (FSMS) policies and procedures.

Duration

28 Hours

[Classroom Facilitated Training Duration – 19 hours Assessment Duration – 6 hour]

Entry Requirements

Minimum Lower Secondary education or Workplace Literacy and Numeracy Level 4. Ability to read, write and converse in English language. Have attained the Conduct Food and Beverage Hygiene Officer OR Food Safety Course Level 3 with valid WSQ certificate. Applicants are required to source for a food establishment set-up (at a licensed F&B establishment or a mock-up kitchen) for drawing up of the Food Safety Course Level 4 plan as well as for the purpose of the on-site practical assessment.

Delivery Method and Assessment

Training delivery is a combination of presentation, videos, practice and discussion.
Assessment consists of practical and written assessment.

Certification

Upon successful completion of the programme, candidate will be awarded with WSQ Statement of Attainment (SOA) in **Food Safety Course Level 4** by SkillsFuture Singapore (SSG).

Teacher and Student Ratio

1:20 (max)

TGS- 2026061893

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SELF-SPONSORED		
Full fee	Fee after funding	
\$1471.50	SINGAPORE CITIZENS AND PR Aged ≥ 21 years	SINGAPORE CITIZENS Aged ≥ 40 years Mid-Career Enhanced Subsidy (MCES)
	\$796.50	\$526.50
COMPANY-SPONSORED		
Funding Type	SME Enhanced Training Support for SMEs (ETSS)	NON-SME
Course Fee Subsidy *		
SINGAPORE CITIZENS AND PRs Aged ≥ 21 years	\$526.50	\$796.50
SINGAPORE CITIZENS Aged ≥ 40 years	\$526.50	
Absentee Payroll Funding		
For training conducted outside working hours, AP funding is given to the employers to defray the overtime pay that was paid to their employees. Hence to qualify for AP funding, employers must have in place a Human Resource (HR) policy which provides for the payment of overtime pay to employees for these training hours and pay their employees overtime pay for these hours, in accordance with the HR policy.		
SINGAPORE CITIZENS AND PRs	capped at \$4.50 per hour	

*Final funding amount subject to sponsored employee criteria being met.

Note:

- For more information on SFEC, eligibility criteria and the guide to claim SFEC, please refer to <https://www.enterprisesg.gov.sg/financial-support/skillsfuture-enterprise-credit>
- Find out more about Absentee Payroll at <https://www.skillsfuture.gov.sg/funding-employers>