



SINGAPORE  
WORKFORCE SKILLS  
QUALIFICATIONS



# WSQ Apply Hygiene and Safety Practices in Food Manufacturing

MF-FM-101E-1



## WSQ Apply Hygiene and Safety Practices in Food Manufacturing

This course provides basic knowledge and skills in applying Hygiene and Safety Practices in Food Manufacturing.

### Topics covered

- Q Interpret hygiene and safety practices in food manufacturing
- Q Apply personal hygiene according to Hygiene & Safety Practices
- Q Perform proper handling, cleaning and sanitation of equipment and accessories
- Q Prepare food safely and prepare raw materials for food production
- Q Process food, handle food and store food safely
- Q Maintain premises of food preparation, processing and storage
- Q Check for non-conformance in application of hygiene & safety practices in food manufacturing
- Q Recommend changes to non-conformance according to organizational procedures

### Course Fee (With GST)

Full Course Fee	Nett Course Fee after WDA Funding
<b>\$S\$374.50</b>	<b>\$S\$254.70</b>

**Payment Mode:** Cash or Cheque

### WDA Funding

Only company-sponsored employees (Singapore citizens and SPRs only) are eligible for course fee subsidy. Individuals without company sponsorship need to pay full course fee.

## Course Objective

On completion of this unit, learners will have the basic knowledge and skills in applying Hygiene and Safety Practices in Food Manufacturing

## Who Should Attend

Experienced workers from food manufacturing and job seekers who wish to work in food manufacturing

## Course Application Requirement

Be able to listen, read, write English and manipulate numbers at a proficiency level equivalent to the Employability Skills System (ESS) Level 3

## Course Duration

16 hours (2 days course from 9am to 6pm)

## Course Venue

GFSC Training Room, The Lavender Place, 161 Lavender Street #02-18  
Singapore 338750

## Course Date

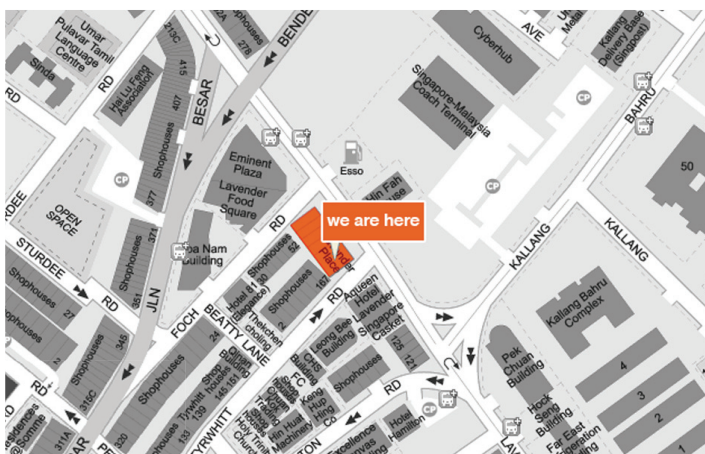
Please call to check for the available date

## Mode of Assessment

Practical and Multiple Choice Questions

## Certification

After successful completion and assessment of this unit, participants will be awarded a Statement of Attainment (SOA) from WDA.



Further Information:



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**"Better Be Safe Than To Be Saved..."**  
**15 Years of Food Safety Experience**