



CRS-Q-0031963-EVS

Funding Validity Period:

1 Jun 2019 to 27 Nov 2020

## L1 Food Shop Hygiene Maintenance

### Course Objectives:

This program is designed to train and equip you with the necessary skills & knowledge required in cleaning and removing soilage from used crockery, cutlery, refuse-holding area and floor area.

### At the end of the course, the learners will be able to:

1. Prepare for work activities
2. Clean floor area
3. Collect used crockery and cutlery, and clean tables
4. Clean used crockery and cutlery
5. Clean refuse-holding area
6. Reinstate work area



SINGAPORE  
WORKFORCE SKILLS  
QUALIFICATIONS

### Who Should Attend?

1. For new entrants into the environmental services industry.
2. Those currently working in the environmental services industry and would like to upgrade their skills.

**Training Hours:** 18 Hours  
**Assessment Hours:** 1.5 Hours

**Assessment Method:** Simulated Performance, Oral Questions  
**Mode of Delivery:** Lectures, Demonstrations & Practice Sessions

**Course Fee:** SSG Training Grant is only applicable to Singapore Citizens & Permanent Residents, and is subject to approval.

Full Course Fee Before Funding		Nett Course Fee (with GST) To Be Paid By Candidate After			
Before GST	With GST	SSG Training Grant @ 95%	SSG Training Grant @ 90%	SSG Training Grant @ S\$17/hr	SSG Training Grant @ S\$15/hr
\$355.00	\$379.85	\$42.60	\$60.35	\$48.35	\$87.35



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