

COURSE OUTLINE

BeSS Requirement Training

Duration : 4 Hours	Course Outline & Key Learning Outcomes
08:30 am – 09:00 am	Participant Registration
09:00 am – 12:45 pm	<p><u>BeSS Certification Scheme</u></p> <ul style="list-style-type: none"> ▪ Introduction to BeSS ▪ Objective and Advantages of BeSS ▪ Application Criteria <p><u>Component A: Food Safety</u></p> <ul style="list-style-type: none"> ▪ Control of Operation ▪ Building ▪ Premise Structure ▪ Food Handlers ▪ Food Equipment and Utensils and Food Preparation Areas ▪ Water Supply, Ice and Plumbing ▪ Drainage Facilities ▪ Sanitation Facilities ▪ Waste Management ▪ Pest Control ▪ Premises Cleaning and Maintenance ▪ Transportation and Distribution <p><u>Component B: Nutrition</u></p> <ul style="list-style-type: none"> ▪ Calorie Labelling ▪ Display of Relevant Healthy Eating Information / Messages ▪ Sell / Provision of Drinking Water / Mineral Water <p><u>Learning Outcomes:</u></p> <ol style="list-style-type: none"> 1. <i>Gain understanding on related food safety legal requirement and its relationship with BeSS certification</i> 2. <i>Able to discuss the objectives, advantages and application criteria of BeSS</i> 3. <i>Gain knowledge and understanding of elements of BeSS and their importance</i>
12:45 pm - 01:00 pm	Q&A
01:00 pm	Training Ends

Note : In our commitment to supporting the learning journey and meeting the learning expectations, we have incorporated pre and post assessments to evaluate the level of competency achieved. These assessments will serve as a foundation for advancing learners' knowledge to the next level. We will continuously enhance the course content and learning resources to meet learners' specific needs and maximize the learning potential.