

HYGIENE & SAFETY																														
Courses	Content	Duration	Training Schedule	Course Fee Per Pax																										
<p>Food Safety Course Level 1</p> <p>Who should attend the course: All food handlers</p> <p>Course Reference Number: TGS-2020505506</p> <p>TSC Code: FSS-FRC-1004-1.1</p>	<ul style="list-style-type: none"> Practice Good Personal Hygiene Use Safe Ingredients Handle Food Safely Store Food Safely Maintain Cleanliness of Equipment and Premises Legislation and case studies; workplace safety 	7.5 Hours	<p>Session: 1 Full Day (9am – 5.30pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr><td>1</td><td>21 May 2024</td></tr> <tr><td>2</td><td>28 May 2024</td></tr> <tr><td>3</td><td>04 Jun 2024</td></tr> <tr><td>4</td><td>11 Jun 2024</td></tr> <tr><td>5</td><td>18 Jun 2024</td></tr> <tr><td>6</td><td>25 Jun 2024</td></tr> <tr><td>7</td><td>29 Jun 2024</td></tr> <tr><td>8</td><td>09 Jul 2024</td></tr> <tr><td>9</td><td>16 Jul 2024</td></tr> <tr><td>10</td><td>20 Jul 2024</td></tr> <tr><td>11</td><td>23 Jul 2024</td></tr> <tr><td>12</td><td>30 Jul 2024</td></tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	21 May 2024	2	28 May 2024	3	04 Jun 2024	4	11 Jun 2024	5	18 Jun 2024	6	25 Jun 2024	7	29 Jun 2024	8	09 Jul 2024	9	16 Jul 2024	10	20 Jul 2024	11	23 Jul 2024	12	30 Jul 2024	<p>Full Course Fee incl. GST: S\$ 176.58</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 95.58</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 63.18</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 63.18</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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<p>Food Safety Course Level 1 (Refresher)</p> <p>Who should attend the course: All food handlers who attended the Basic Food Hygiene course 5 years ago or last attended the Refresher Food Hygiene course 10 years ago</p> <p>Course Reference Number: TGS-2020505507</p> <p>TSC Code: FSS-FRC-1004-1.1</p>	<ul style="list-style-type: none"> Practice Good Personal Hygiene Use Safe Ingredients Handle Food Safely Store Food Safely Maintain Cleanliness of Equipment and Premises Legislation and case studies; workplace safety 	4.5 Hours	<p>Session: Half-Day (9am - 1.30pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr><td>1</td><td>13 Jun 2024</td></tr> <tr><td>2</td><td>18 Jul 2024</td></tr> <tr><td>3</td><td>15 Aug 2024</td></tr> <tr><td>4</td><td>12 Sep 2024</td></tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	13 Jun 2024	2	18 Jul 2024	3	15 Aug 2024	4	12 Sep 2024	<p>Full Course Fee incl. GST: S\$ 87.20</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 47.20</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 31.20</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 31.20</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>																
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<p>Food Safety Course Level 1 (Chinese)</p> <p>Who should attend the course: All food handlers</p> <p>Course Reference Number: TGS-2022010669</p> <p>食品安全课程 1 级 (中文)</p> <p>谁应该出席: 从事销售或准备销售食品的任何人士</p> <p>TSC Code: FSS-FRC-1004-1.1</p>	<ul style="list-style-type: none"> Practice Good Personal Hygiene Use Safe Ingredients Handle Food Safely Store Food Safely Maintain Cleanliness of Equipment and Premises Legislation and case studies; workplace safety <ul style="list-style-type: none"> 养成良好的个人卫生 使用安全的食材 安全地处理食物 安全地储存食物 保持设备及工作场所的清洁 立法和案例研究; 工作场所安全 	7.5 Hours	<p>Session: 1 Full Day (9am – 5.30pm) 1 天 (上午 9 点至下午 5 点 30 分)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>06 Jun 2024</td> </tr> <tr> <td>2</td> <td>11 Jul 2024</td> </tr> <tr> <td>3</td> <td>27 Jul 2024</td> </tr> <tr> <td>4</td> <td>08 Aug 2024</td> </tr> <tr> <td>5</td> <td>31 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i> <i>报名在开课前 1 周截止。</i></p> <p>Venue: CLASS@SHATEC, Orchard 乌节泉路 1 号, 新加坡 247729</p>	Intake	Date	1	06 Jun 2024	2	11 Jul 2024	3	27 Jul 2024	4	08 Aug 2024	5	31 Aug 2024	<p>Full Course Fee incl. GST: S\$ 176.58</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 95.58</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 63.18</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 63.18</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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<p>Food Safety Course Level 1 (Refresher) (Chinese)</p> <p>Who should attend the course: All food handlers who attended the Basic Food Hygiene course 5 years ago or last attended the Refresher Food Hygiene course 10 years ago</p> <p>Course Reference Number: TGS-2022010668</p> <p>食品安全课程 1 级 (复习) (中文)</p> <p>谁应该出席: 所有 5 年前参加过基本食品卫生课程或 10 年前最后一次参加食品卫生复习课程的食物处理人员</p> <p>TSC Code: FSS-FRC-1004-1.1</p>	<ul style="list-style-type: none"> Practice Good Personal Hygiene Use Safe Ingredients Handle Food Safely Store Food Safely Maintain Cleanliness of Equipment and Premises Legislation and case studies; workplace safety <ul style="list-style-type: none"> 养成良好的个人卫生 使用安全的食材 安全地处理食物 安全地储存食物 保持设备及工作场所的清洁 立法和案例研究; 工作场所安全 	4.5 Hours	<p>Session: Half-Day (9am - 1.30pm) 半天 (上午 9 点至下午 1 点 30 分)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>20 Jun 2024</td> </tr> <tr> <td>2</td> <td>25 Jul 2024</td> </tr> <tr> <td>3</td> <td>22 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i> <i>报名在开课前 1 周截止。</i></p> <p>Venue: CLASS@SHATEC, Orchard 乌节泉路 1 号, 新加坡 247729</p>	Intake	Date	1	20 Jun 2024	2	25 Jul 2024	3	22 Aug 2024	<p>Full Course Fee incl. GST: S\$ 87.20</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 47.20</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 31.20</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 31.20</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year.</p>				
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<p>Food Safety Course Level 3</p> <p>Who should attend the course: Supervisors and managers working in retail and non-retail food establishments who needs to ensure food safety & hygiene at the retail and/or non-retail food establishments</p> <p>Course Reference Number: TGS-2022013816</p> <p>TSC Code: FSS-FRC-3004-1.1</p>	<ul style="list-style-type: none"> 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) 	24 Hours	<p>Sessions: 3 Full Days (9am - 6pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr><td>1</td><td>29, 30 & 31 May 2024</td></tr> <tr><td>2</td><td>05, 06 & 07 Jun 2024</td></tr> <tr><td>3</td><td>10, 11 & 12 Jun 2024</td></tr> <tr><td>4</td><td>19, 20 & 21 Jun 2024</td></tr> <tr><td>5</td><td>26, 27 & 28 Jun 2024</td></tr> <tr><td>6</td><td>10, 11 & 12 Jul 2024</td></tr> <tr><td>7</td><td>13, 20 & 27 Jul 2024</td></tr> <tr><td>8</td><td>15, 16 & 17 Jul 2024</td></tr> <tr><td>9</td><td>16, 23 & 30 Jul 2024</td></tr> <tr><td>10</td><td>24, 25 & 26 Jul 2024</td></tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	29, 30 & 31 May 2024	2	05, 06 & 07 Jun 2024	3	10, 11 & 12 Jun 2024	4	19, 20 & 21 Jun 2024	5	26, 27 & 28 Jun 2024	6	10, 11 & 12 Jul 2024	7	13, 20 & 27 Jul 2024	8	15, 16 & 17 Jul 2024	9	16, 23 & 30 Jul 2024	10	24, 25 & 26 Jul 2024	<p>Full Course Fee incl. GST: S\$ 457.80</p> <p>^{1b, 2, 5, 7}Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 137.34</p> <p>^{3, 7}Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 53.34</p> <p>^{6, 7}Nett Course Fee Payable for SMEs, incl. GST: S\$ 53.34</p> <p>⁶Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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<p>Food Safety Course Level 3 (Chinese)</p> <p>Who should attend the course: Supervisors and managers working in retail and non-retail food establishments who needs to ensure food safety & hygiene at the retail and/or non-retail food establishments</p> <p>Course Reference Number: TGS-2024041500</p> <p>食品安全课程 1 级 (中文)</p> <p>谁应该出席: 从事销售或准备销售食品的任何人士</p> <p>TSC Code: FSS-FRC-3004-1.1</p>	<ul style="list-style-type: none"> 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) 食品安全实践 食品机构实施的先决条件计划类型 进行食品安全和卫生检查的方法 食品安全和卫生疏漏及纠正措施 危害分析与关键控制点 (HACCP) 原则和食品安全管理体系 (FSMS) 	24 Hours	<p>Session: 3 Full Days (9am – 6pm) 3 天 (上午 9 点至下午 6 点)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr><td>1</td><td>8, 15 & 22 Jul 2024</td></tr> <tr><td>2</td><td>14, 21 & 28 Jul 2024</td></tr> <tr><td>3</td><td>06, 13 & 20 Aug 2024</td></tr> <tr><td>4</td><td>11, 18 & 25 Aug 2024</td></tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i> <i>报名在开课前 1 周截止。</i></p> <p>Venue: CLASS@SHATEC, Orchard 乌节泉路 1 号, 新加坡 247729</p>	Intake	Date	1	8, 15 & 22 Jul 2024	2	14, 21 & 28 Jul 2024	3	06, 13 & 20 Aug 2024	4	11, 18 & 25 Aug 2024	<p>Full Course Fee incl. GST: S\$ 654.00</p> <p>^{1b, 2, 5, 7}Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 196.20</p> <p>^{3, 7}Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 76.20</p> <p>^{6, 7}Nett Course Fee Payable for SMEs, incl. GST: S\$ 76.20</p> <p>⁶Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>												
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<p>Fundamental Workplace Safety and Health for F&B Operations</p> <p>Who should attend the course: This course is suitable for owners of food businesses, professional chefs, homebased chefs, restaurant managers.</p> <p>Course Reference Number: TGS-2022015373</p> <p>TSC Code: FSS-WSH-2092-1.1</p>	<ul style="list-style-type: none"> Apply WSH legal and other requirements relevant to food services industry Understand the types of WSH compliance inspection processes Perform incident Investigation and reporting Identify gaps in the existing control measures and actual practice Adopt the importance of assessing and reviewing workplace risk management activities in accordance with the guidelines provided by the Workplace Safety and Health Act Assess safety considerations when using automated equipment 	22 Hours	<p>Sessions: 3 Days (Day 1 – 2: 9am – 6pm, Day 3: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>10, 11, 12 Jun 2024</td> </tr> <tr> <td>2</td> <td>22, 23 & 24 Jul 2024</td> </tr> <tr> <td>3</td> <td>21, 22 & 23 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	10, 11, 12 Jun 2024	2	22, 23 & 24 Jul 2024	3	21, 22 & 23 Aug 2024	<p>Full Course Fee incl. GST: S\$ 431.64</p> <p>^{1b, 2, 4, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 129.49</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 50.29</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 50.29</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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<p>Basic Food Photography Workshop</p> <p>Who should attend the course: This course is suitable for owners of food businesses, professional chefs, homebased chefs, restaurant managers, or anyone who is interested in food photography, without having to invest in expensive cameras.</p> <p>Participants should have basic English literacy and a smartphone.</p> <p>Course Reference Number: TGS-2022011699</p>	<ul style="list-style-type: none"> Understanding your Gear What's Your Story? Lighting and Composition Food & Prop Styling Editing and Hands-on Practice 	7 Hours	<p>Session: 1 Full Day (9.00am – 5.00pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>08 Jul 2024</td> </tr> <tr> <td>2</td> <td>12 Aug 2024</td> </tr> <tr> <td>3</td> <td>09 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	08 Jul 2024	2	12 Aug 2024	3	09 Sep 2024	<p>Full Course Fee incl. GST: S\$ 305.20</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 91.56</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 35.56</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 35.56</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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<p>Advanced Food Photography Workshop</p> <p>Who should attend the course: This course is suitable for owners of food businesses, professional chefs, homebased chefs, restaurant managers, or anyone who is interested in food photography, without having to invest in expensive cameras.</p> <p>Participants should have basic English literacy and a smartphone & have completed the SHATEC Basic Food Photography Workshop.</p> <p>Course Reference Number: TGS-2022011700</p>	<ul style="list-style-type: none"> Mastering your Gear Planning Your Shoot Advanced Lighting and Composition Advanced Food & Prop Styling Advanced Editing and Hands-on Practice 	14 Hours	<p>Sessions: 2 Full Days (9.00am – 5.00pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>20, 21 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	20, 21 Aug 2024	<p>Full Course Fee incl. GST: S\$ 534.10</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 160.23</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 62.23</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 62.23</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>				
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<p>AI: ChatGPT – The Good, The Bad and the Ugly (New!)</p> <p>Who should attend the course: Managers, Executives, and support staff involved in hospitality operations, Marketing and Customer Experience Professionals and Guest Relations staff involved in guest interactions, IT and Technology Specialists focuses on implementing AI solutions, Hospitality Entrepreneurs and Start-up Founders, Ethics and Compliance Officers ensuring ethical and regulatory compliance.</p> <p>TSC Code: HAS-TEM-3029-1.1</p>	<ul style="list-style-type: none"> Discover what is generative AI and the AIML concepts behind the technology Apply common use cases of generative AI technologies Illustrate the value brought by generative AI use cases and implementations Relate the implications of a new era of risks brought by generative AI Demonstrate some practical steps that can be adopted to manage risks 	7 Hours	<p>Session: 1 Full Day (9.00am – 5.00pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>30 May 2024</td> </tr> <tr> <td>2</td> <td>13 Jun 2024</td> </tr> <tr> <td>3</td> <td>26 Jun 2024</td> </tr> <tr> <td>4</td> <td>18 Jul 2024</td> </tr> <tr> <td>5</td> <td>30 Jul 2024</td> </tr> <tr> <td>6</td> <td>05 Aug 2024</td> </tr> <tr> <td>7</td> <td>21 Aug 2024</td> </tr> </tbody> </table> <p>Registration closes 2 weeks before course commencement.</p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	30 May 2024	2	13 Jun 2024	3	26 Jun 2024	4	18 Jul 2024	5	30 Jul 2024	6	05 Aug 2024	7	21 Aug 2024	Full Course Fee incl. GST: S\$ 419.65
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<p>E-Commerce Strategies for Hotels & F&B Establishments (New!)</p> <p>Who should attend the course: Marketing and sales executives and managers, as well as business owners who are keen to explore the possibilities of e-commerce.</p> <p>TSC Code: FSS-CFC-3053-1.1</p>	<ul style="list-style-type: none"> Explain the growth of e-commerce and social commerce on various media platforms Explain the means of gathering data to find right products and consumer profiles for e-commerce Define the various marketing strategies and media option in e-commerce marketing Create shortform video as part of e-commerce strategies, sales, and marketing strategies Implement an e-commerce advertisement using TikTok Analyze Customer Feedback Monitor and evaluate effectiveness of social media marketing Implement and review e-commerce marketing campaign 	20 Hours	<p>Session: 3 Days (Day 1 – 2: 9am – 5pm, Day 3: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>03, 04 & 05 Jun 2024</td> </tr> <tr> <td>2</td> <td>01, 02 & 03 Jul 2024</td> </tr> <tr> <td>3</td> <td>05, 06 & 07 Aug 2024</td> </tr> </tbody> </table> <p>Registration closes 2 weeks before course commencement.</p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	03, 04 & 05 Jun 2024	2	01, 02 & 03 Jul 2024	3	05, 06 & 07 Aug 2024	Full Course Fee incl. GST: S\$ 1,199.00								
Intake	Date																			
1	03, 04 & 05 Jun 2024																			
2	01, 02 & 03 Jul 2024																			
3	05, 06 & 07 Aug 2024																			

FINANCE AND REVENUE MANAGEMENT																		
Courses	Content	Duration	Training Schedule	Course Fee Per Pax														
<p>Financial Fluency: Budgeting and Forecasting Demystified (New!)</p> <p>Who should attend the course: Mid-level managers such as F&B Managers, Executive housekeepers, Front Office Managers</p>	<ul style="list-style-type: none"> Financial Reporting Analyzing Financial Statements Managing Working Capital and Controlling Cash Budgeting and Budgetary Control 	16 Hours	<p>Sessions: 2 Full Days (9am – 6pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>29, 30 May 2024</td> </tr> <tr> <td>2</td> <td>12, 13 Jun 2024</td> </tr> <tr> <td>3</td> <td>17, 18 Jul 2024</td> </tr> <tr> <td>4</td> <td>28, 29 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Run	Date	1	29, 30 May 2024	2	12, 13 Jun 2024	3	17, 18 Jul 2024	4	28, 29 Aug 2024	Full Course Fee incl. GST: S\$ 610.40				
Run	Date																	
1	29, 30 May 2024																	
2	12, 13 Jun 2024																	
3	17, 18 Jul 2024																	
4	28, 29 Aug 2024																	
<p>Coaching for Workplace Success (New!)</p> <p>Who should attend the course: Supervisors and managers within the hospitality, food services sector, and/or those who lead a service team.</p> <p>TSC Code: HAS-CEX-3009-1.1-1</p>	<ul style="list-style-type: none"> Define the characteristics of an effective coach Explore the various roles a coach plays in the workplace Create a coaching plan to address service performance issues Explore various methods to identify areas of improvement Apply effective coaching techniques Identify common barriers to effective coaching and learning Handle specific barriers in coaching Apply methods to provide feedback in challenging situations Obtain and provide feedback for improvement 	16 Hours	<p>Sessions: 2 Full Days (9am – 6pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>05, 06 Jun 2024</td> </tr> <tr> <td>2</td> <td>24, 25 Jun 2024</td> </tr> <tr> <td>3</td> <td>11, 12 Jul 2024</td> </tr> <tr> <td>4</td> <td>22, 23 Jul 2024</td> </tr> <tr> <td>5</td> <td>01, 02 Aug 2024</td> </tr> <tr> <td>6</td> <td>19, 20 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Run	Date	1	05, 06 Jun 2024	2	24, 25 Jun 2024	3	11, 12 Jul 2024	4	22, 23 Jul 2024	5	01, 02 Aug 2024	6	19, 20 Aug 2024	<p>Full Course Fee incl. GST: S\$ 686.70</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 371.70</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 245.70</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 245.70</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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1	05, 06 Jun 2024																	
2	24, 25 Jun 2024																	
3	11, 12 Jul 2024																	
4	22, 23 Jul 2024																	
5	01, 02 Aug 2024																	
6	19, 20 Aug 2024																	

FINANCE AND REVENUE MANAGEMENT																				
Courses	Content	Duration	Training Schedule	Course Fee Per Pax																
<p>Carbon Management in Hospitality: Strategies for Sustainable Operations & Responsible Business Practices (New!)</p> <p>Who should attend the course: Managers, professionals, executives, and support staff involved in sustainability management.</p> <p>TSC Code: HAS-ENV-3002-1.1</p>	<ul style="list-style-type: none"> • Demonstrate an understanding of the environmental, social, and economic aspects of sustainability in the hospitality industry • Understand the impact of carbon emissions on the environment and how to manage them effectively in the hospitality sector • Conduct a carbon footprint analysis and measure the environmental impact of hospitality operations • Develop and implement sustainability strategies to reduce carbon emissions and improve the environmental performance of hospitality operations • Apply carbon management tools and techniques to identify areas for improvement and track progress towards sustainability goals • Identify sustainable sourcing options for hospitality products and services 	14 Hours	<p>Sessions: 2 Full Days (9am – 5pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>20, 21 May 2024</td> </tr> <tr> <td>2</td> <td>04, 05 Jun 2024</td> </tr> <tr> <td>3</td> <td>20, 21 Jun 2024</td> </tr> <tr> <td>4</td> <td>01, 02 Jul 2024</td> </tr> <tr> <td>5</td> <td>18, 19 Jul 2024</td> </tr> <tr> <td>6</td> <td>01, 02 Aug 2024</td> </tr> <tr> <td>7</td> <td>12, 13 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Run	Date	1	20, 21 May 2024	2	04, 05 Jun 2024	3	20, 21 Jun 2024	4	01, 02 Jul 2024	5	18, 19 Jul 2024	6	01, 02 Aug 2024	7	12, 13 Aug 2024	Full Course Fee incl. GST: S\$ 839.30
Run	Date																			
1	20, 21 May 2024																			
2	04, 05 Jun 2024																			
3	20, 21 Jun 2024																			
4	01, 02 Jul 2024																			
5	18, 19 Jul 2024																			
6	01, 02 Aug 2024																			
7	12, 13 Aug 2024																			

FINANCE AND REVENUE MANAGEMENT – SERVICE SKILLS IN RESTAURANT OPERATIONS												
Courses	Content	Duration	Training Schedule	Course Fee Per Pax								
<p>Basic F&B Inventory Management</p> <p>Who should attend the course: New entrants to the industry and/or existing staff in the F&B industry</p> <p>Course Reference Number: TGS-2022015347</p> <p>TSC Code: FSS-SCL-1006-1.1</p>	<ul style="list-style-type: none"> Recognise different types of inventories Perform organisational procedures available for receiving, checking, handling, ordering and returning of products Perform organisational procedures available for handling stock discrepancies and stock transfers Apply legal requirements relating to receiving and storing of products Support organisational quality standards for products Handle types of documents when receiving and storing products Perform organisational procedures for labelling, tagging and signage for products Uphold organisational standards for display of products Outline the types and purposes of storage tools and refrigeration equipment 	22 Hours	<p>Sessions: 3 Days (Day 1 – 2: 9am to 6pm, Day 3: 9am to 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>07, 14, 21 Jun 2024</td> </tr> <tr> <td>2</td> <td>16, 17, 18 Jul 2024</td> </tr> <tr> <td>3</td> <td>05, 12, 19 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	07, 14, 21 Jun 2024	2	16, 17, 18 Jul 2024	3	05, 12, 19 Aug 2024	<p>Full Course Fee incl. GST: S\$ 517.97</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 155.39</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 60.35</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 60.35</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Date											
1	07, 14, 21 Jun 2024											
2	16, 17, 18 Jul 2024											
3	05, 12, 19 Aug 2024											
<p>Restaurant Service Skills</p> <p>Who should attend the course: New entrants to the industry and/or existing staff in the F&B industry</p> <p>Course Reference Number: TGS-2022015341</p> <p>TSC Code: FSS-FBS-2024-1.1</p>	<ul style="list-style-type: none"> Display positive attitude and good posture when interacting with guests Welcome and seat guests Recommend menu items and take food and beverage orders from guests in accordance with guest’s dietary requirements and preferences Set cutlery, crockery and glassware based on guest’s orders Serve food and beverages Monitor guests’ needs during meals Handle guest’s feedback and/or complaints Present bills to guest and assist with their departure in accordance with organisational procedures 	42 Hours	<p>Sessions: 6 Full Days (Day 1 – 6: 9am to 5pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>03, 04, 05, 10, 11 & 12 Jun 2024</td> </tr> <tr> <td>2</td> <td>10, 11, 17, 18, 24 & 25 Jul 2024</td> </tr> <tr> <td>3</td> <td>12, 13, 14, 19, 20 & 21 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	03, 04, 05, 10, 11 & 12 Jun 2024	2	10, 11, 17, 18, 24 & 25 Jul 2024	3	12, 13, 14, 19, 20 & 21 Aug 2024	<p>Full Course Fee incl. GST: S\$ 988.85</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 296.65</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 115.21</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 115.21</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Date											
1	03, 04, 05, 10, 11 & 12 Jun 2024											
2	10, 11, 17, 18, 24 & 25 Jul 2024											
3	12, 13, 14, 19, 20 & 21 Aug 2024											

FINANCE AND REVENUE MANAGEMENT - CRITICAL CORE SKILLS																		
Courses	Content	Duration	Training Schedule	Course Fee Per Pax														
<p>Digital Fluency at the Workplace (New!)</p> <p>Who should attend the course: Entry level employees to the hospitality industry</p> <p>Course Reference Number: TGS-2023048920</p> <p>TSC Code: CCS-DGF-B001-1</p>	<ul style="list-style-type: none"> Recognise basic digital terminologies to interpret instructions accurately Carry out actions in accordance with instructions using devices and cloud Perform searches to source for and collect information required Assess the credibility of information sourced and collected Use appropriate digital technology tools, systems, and software to complete tasks Present and exchange information professionally with stakeholders Adhere to organization's requirements on cyber security, personal data and privacy policies to mitigate potential risks Organize digital content or files in line with organizational requirements Follow organization's troubleshooting and IT back-up processes to minimize security risks 	12 Hours	<p>Sessions: 1.5 Days (Day 1: 9am – 5pm) (Day 2: 9am – 3pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>27, 28 May 2024</td> </tr> <tr> <td>2</td> <td>06, 07 Jun 2024</td> </tr> <tr> <td>3</td> <td>27, 28 Jun 2024</td> </tr> <tr> <td>4</td> <td>11, 12 Jul 2024</td> </tr> <tr> <td>5</td> <td>22, 23 Jul 2024</td> </tr> <tr> <td>6</td> <td>15, 16 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	27, 28 May 2024	2	06, 07 Jun 2024	3	27, 28 Jun 2024	4	11, 12 Jul 2024	5	22, 23 Jul 2024	6	15, 16 Aug 2024	<p>Full Course Fee incl. GST: S\$ 235.44</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 127.44</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 84.24</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 84.24</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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1	27, 28 May 2024																	
2	06, 07 Jun 2024																	
3	27, 28 Jun 2024																	
4	11, 12 Jul 2024																	
5	22, 23 Jul 2024																	
6	15, 16 Aug 2024																	
<p>Fostering Diversity and Inclusion in the Workplace (New!)</p> <p>Who should attend the course: Entry level employees to the hospitality industry</p> <p>Course Reference Number: TGS-2023036459</p> <p>TSC Code: CCS-BDI-I001-1</p>	<ul style="list-style-type: none"> Recognize workplace diversity and inclusion challenges and ways to overcome them Promote organizational culture and values that support diversity and inclusion at workplace Adapt cultural intelligence and appropriate communication styles to manage workplace diversity to build inclusivity Recognize group dynamics and diversity in teams and adapt communication techniques to encourage mutual respect, understanding and teamwork Review own behavior and work process to suggest strategies and improvements that reduce unconscious bias. 	12 Hours	<p>Sessions: 1.5 Days (Day 1: 9am – 5pm) (Day 2: 9am – 3pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>30, 31 May 2024</td> </tr> <tr> <td>2</td> <td>12, 13 Jun 2024</td> </tr> <tr> <td>3</td> <td>25, 26 Jun 2024</td> </tr> <tr> <td>4</td> <td>08, 09 Jul 2024</td> </tr> <tr> <td>5</td> <td>25, 26 Jul 2024</td> </tr> <tr> <td>6</td> <td>05, 06 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	30, 31 May 2024	2	12, 13 Jun 2024	3	25, 26 Jun 2024	4	08, 09 Jul 2024	5	25, 26 Jul 2024	6	05, 06 Aug 2024	<p>Full Course Fee incl. GST: S\$ 235.44</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 127.44</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 84.24</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 84.24</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Date																	
1	30, 31 May 2024																	
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4	08, 09 Jul 2024																	
5	25, 26 Jul 2024																	
6	05, 06 Aug 2024																	

CUSTOMER SERVICE														
Courses	Content	Duration	Training Schedule	Course Fee Per Pax										
<p>Curating Customer Experiences</p> <p>Who should attend the course: New entrants to the industry or existing customer service crew who wish to improve their customer service skills.</p> <p>Course Reference Number: TGS-2022015346</p> <p>TSC Code: FSS-CEX-1040-1.1</p>	<ul style="list-style-type: none"> Identify types of customers and triggers in the service environment Understand customer needs and expectations Describe qualities and characteristics of a service professional Understand the importance of go-the-extra-mile for service to oneself and the organization Apply methods to exceed customer expectations and effective communication Apply methods to escalate areas of improvement and service challenges through proper escalation channels Apply methods to project a professional image and persona 	32 Hours	<p>Sessions: 4 Full Days (9am – 6pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>24, 25, 26 & 27 Jun 2024</td> </tr> <tr> <td>2</td> <td>03, 10, 17 & 24 Jul 2024</td> </tr> <tr> <td>3</td> <td>19, 20, 21 & 22 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Run	Date	1	24, 25, 26 & 27 Jun 2024	2	03, 10, 17 & 24 Jul 2024	3	19, 20, 21 & 22 Aug 2024	<p>Full Course Fee incl. GST: S\$ 627.84</p> <p>^{1b, 2, 4, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 188.35</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 73.15</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 73.15</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>		
Run	Date													
1	24, 25, 26 & 27 Jun 2024													
2	03, 10, 17 & 24 Jul 2024													
3	19, 20, 21 & 22 Aug 2024													
<p>Handle And Respond to Guests' Feedback <i>(New!)</i></p> <p>Who should attend the course: Mid-level and full F&B managers</p>	<ul style="list-style-type: none"> Identify different types of guest feedback Explain the importance of guest feedback Examine reasons why guest gives negative feedback or complaints Identify emotions and/or behaviors displayed by difficult or unhappy guests Manage emotions when dealing with difficult and/or unhappy guests Respond to negative feedback or complaints using verbal and written approaches, e.g., face-to-face, phone, emails, and online Respond to positive feedback using verbal and written approaches, e.g., face-to-face, emails, and online Document and use guest feedback for continuous improvement 	8 Hours	<p>Session: 1 Full Day (9am – 6pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>10 Jun 2024</td> </tr> <tr> <td>2</td> <td>09 Jul 2024</td> </tr> <tr> <td>3</td> <td>25 Jul 2024</td> </tr> <tr> <td>4</td> <td>12 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Run	Date	1	10 Jun 2024	2	09 Jul 2024	3	25 Jul 2024	4	12 Aug 2024	<p>Full Course Fee incl. GST: S\$ 545.00</p>
Run	Date													
1	10 Jun 2024													
2	09 Jul 2024													
3	25 Jul 2024													
4	12 Aug 2024													

CUSTOMER SERVICE – SERVICE SKILLS														
Courses	Content	Duration	Training Schedule	Course Fee Per Pax										
<p><u>Excellence in Hospitality: Showing the WARMTH in Service! (New!)</u></p> <p>Who should attend the course: Customer-facing employees such as customer service officers, guest relations officers, receptionists etc.</p>	<ul style="list-style-type: none"> Project a professional image Describe qualities and characteristics of a service professional Understand the importance of go-the-extra-mile for service to oneself and the organization Apply methods to exceed customer expectations and effective communication Apply methods to escalate areas of improvement and service challenges through proper escalation channels Apply methods to project a professional image and persona 	3 Hours	<p>Session: 9am – 12pm</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>20 Jun 2024</td> </tr> <tr> <td>2</td> <td>17 Jul 2024</td> </tr> <tr> <td>3</td> <td>21 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Run	Date	1	20 Jun 2024	2	17 Jul 2024	3	21 Aug 2024	Full Course Fee incl. GST: S\$ 381.50		
Run	Date													
1	20 Jun 2024													
2	17 Jul 2024													
3	21 Aug 2024													
<p><u>Service Mastery – Elevating Guest Satisfaction (New!)</u></p> <p>Who should attend the course: F&B practitioners</p>	<ul style="list-style-type: none"> Display positive attitude and good posture Welcome and seat guests Apply sales techniques to sell food and beverage products Take food and beverage orders according to guests’ dietary requirements and preferences Monitor guests’ needs throughout the meal Handle guest feedback and/or complaints Present bills Assist guest with departure 	16 Hours	<p>Sessions: 2 Full Days (9am – 6pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>28, 29 May 2024</td> </tr> <tr> <td>2</td> <td>27, 28 Jun 2024</td> </tr> <tr> <td>3</td> <td>22, 23 Jul 2024</td> </tr> <tr> <td>4</td> <td>22, 23 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Run	Date	1	28, 29 May 2024	2	27, 28 Jun 2024	3	22, 23 Jul 2024	4	22, 23 Aug 2024	Full Course Fee incl. GST: S\$ 545.00
Run	Date													
1	28, 29 May 2024													
2	27, 28 Jun 2024													
3	22, 23 Jul 2024													
4	22, 23 Aug 2024													

SIP & SAVOUR																			
Courses	Content	Duration	Training Schedule	Course Fee Per Pax															
<p>WSET Level 1 Award in Wines</p> <p>Who should attend the course: New entrants to the industry and/or wine enthusiasts</p> <p>Course Reference Number: TGS-2020000197</p>	<ul style="list-style-type: none"> The main types and styles of wines Common wine grapes and their characteristics How to store and serve wine The principles of food and wine pairing How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® (SAT) 	7 Hours	<p>Sessions: 1 Full Day (9am – 4.15pm) + Closed-book Exam (4.15pm – 5pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>04 Jun 2024</td> </tr> <tr> <td>2</td> <td>15 Jun 2024</td> </tr> <tr> <td>3</td> <td>29 Jun 2024</td> </tr> <tr> <td>4</td> <td>10 Jul 2024</td> </tr> <tr> <td>5</td> <td>27 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 3 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	04 Jun 2024	2	15 Jun 2024	3	29 Jun 2024	4	10 Jul 2024	5	27 Jul 2024	<p>Full Course Fee incl. GST: S\$ 523.20</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 283.20</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 187.20</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST): S\$ 187.20</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>			
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4	10 Jul 2024																		
5	27 Jul 2024																		
<p>WSET Level 2 Award in Wines</p> <p>Who should attend the course: Industry professionals and/or wine enthusiasts</p> <p>Course Reference Number: TGS-2020000195</p>	<ul style="list-style-type: none"> How to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wines® (SAT) How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties The style and quality of wines made from 22 regionally important grape varieties and produced in over 70 geographical indications (GIs) around the world How grape varieties and winemaking processes influence key styles of Sparkling wines & Fortified wines Key labelling terms used to indicate origin, style and quality Principles and processes involved in the storage and service of wine Principles of food and wine pairing 	17 Hours	<p>Sessions: 2 Full Days (9am – 6pm) + Closed-book Exam (11am – 12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Course Date</th> <th>Exam Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>08, 09 Jun 2024</td> <td>23 Jun 2024</td> </tr> <tr> <td>2</td> <td>25, 26 Jun 2024</td> <td>09 Jul 2024</td> </tr> <tr> <td>3</td> <td>06, 07 Jul 2024</td> <td>20 Jul 2024</td> </tr> <tr> <td>4</td> <td>16, 17 Jul 2024</td> <td>31 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 3 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Course Date	Exam Date	1	08, 09 Jun 2024	23 Jun 2024	2	25, 26 Jun 2024	09 Jul 2024	3	06, 07 Jul 2024	20 Jul 2024	4	16, 17 Jul 2024	31 Jul 2024	<p>Full Course Fee incl. GST: S\$ 959.20</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 519.20</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 343.20</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 343.20</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Course Date	Exam Date																	
1	08, 09 Jun 2024	23 Jun 2024																	
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SIP & SAVOUR												
Courses	Content	Duration	Training Schedule	Course Fee Per Pax								
<p>WSET Level 3 Award in Wines</p> <p>Who should attend the course: Industry professionals and/or wine enthusiasts</p> <p>Course Reference Number: TGS-2020000196</p>	<ul style="list-style-type: none"> The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling How these key factors influence the key characteristics of the principal – still wines of the world – sparkling wines of the world – fortified wines of the world How to apply your understanding to explain wine style and quality How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT) 	37.5 Hours	<p>Sessions: 5 full days (9am – 5pm) + Closed-book exam (9.30am – 12.30pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Course Date</th> <th>Exam Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>01, 08, 09, 22, 29 Jun 2024</td> <td>20 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 3 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Course Date	Exam Date	1	01, 08, 09, 22, 29 Jun 2024	20 Jul 2024	<p>Full Course Fee incl. GST: S\$ 2,616.00</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 1,416.00</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 936.00</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 936.00</p> <p>⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>		
Intake	Course Date	Exam Date										
1	01, 08, 09, 22, 29 Jun 2024	20 Jul 2024										
<p>WSET Level 1 Award in Spirits</p> <p>Who should attend the course: New entrants to the industry and/or spirits enthusiasts</p> <p>Course Reference Number: TGS-2020001268</p>	<ul style="list-style-type: none"> The basic principles of spirit production The main types and styles of spirits How to serve spirits Factors affecting the flavour of spirits How to describe spirits using the WSET Level Systematic Approach to Tasting Spirits®(SAT) 	7 Hours	<p>Session: 1 full day (9am – 4.15pm) + Closed-book exam (4.15pm – 5pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>30 May 2024</td> </tr> <tr> <td>2</td> <td>19 Jun 2024</td> </tr> <tr> <td>3</td> <td>13 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 3 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	30 May 2024	2	19 Jun 2024	3	13 Jul 2024	<p>Full Course Fee incl. GST: S\$ 517.75</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 280.25</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 185.25</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 185.25</p> <p>⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Date											
1	30 May 2024											
2	19 Jun 2024											
3	13 Jul 2024											

SIP & SAVOUR										
Courses	Content	Duration	Training Schedule	Course Fee Per Pax						
<p>WSET Level 2 Award in Spirits</p> <p>Who should attend the course: Industry professionals and/or spirits enthusiasts</p> <p>Course Reference Number: TGS-2020001266</p>	<ul style="list-style-type: none"> How to taste and describe spirits using the WSET Level 2 Systematic Approach to Tasting Spirits® (SAT) The techniques used during the four stages of spirits production: processing the raw material, alcoholic fermentation; distillation; and post-distillation operations How techniques used during the four stages of production determine the style of a spirit How aromatised wines are made How a balanced cocktail is made and examples in four notable cocktail families (the spirit-forward, the short sour, the highball, and the long sour) How local production traditions, coupled with local laws, are used to create different styles of spirits in the following categories: <ul style="list-style-type: none"> fruit spirits whisky/whiskey sugar cane spirits Tequila and Mezcal vodka Flavoured spirits (spiced rum, flavoured vodka, gin, aniseed spirits, bitter spirits/amaro, cocktail bitters, liqueurs) 	17 Hours	<p>Sessions: 2 full days (9am – 6pm) + Closed-book exam (11am – 12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Course Date</th> <th>Exam Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>14, 15 May 2024</td> <td>29 May 2024</td> </tr> </tbody> </table> <p><i>Registration closes 3 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Course Date	Exam Date	1	14, 15 May 2024	29 May 2024	<p>Full Course Fee incl. GST: S\$ 959.20</p> <p>^{1, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 519.20</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 343.20</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 343.20</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Course Date	Exam Date								
1	14, 15 May 2024	29 May 2024								

SIP & SAVOUR										
Courses	Content	Duration	Training Schedule	Course Fee Per Pax						
<p>WSET Level 1 Award in Sake</p> <p>Who should attend the course: New entrants to the industry and/or sake enthusiasts</p> <p>Course Reference Number: TGS-2020512726</p>	<ul style="list-style-type: none"> The basic principles of sake production The main types and styles of sake How to serve sake Factors affecting the flavour of sake How to describe sake using the WSET Level 1 Systematic Approach to Tasting Sake® (SAT) 	8 Hours	<p>Session: 1 full day (9am – 5pm) + Closed-book exam (5pm – 6pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>29 Jun 2024</td> </tr> </tbody> </table> <p><i>Registration closes 3 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	29 Jun 2024	<p>Full Course Fee incl. GST: S\$ 545.00</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 295.00</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 195.00</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 195.00</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>		
Intake	Date									
1	29 Jun 2024									
<p>WSET Level 3 Award in Sake</p> <p>Who should attend the course: Industry professionals and/or sake enthusiasts</p> <p>Course Reference Number: TGS-2022015260</p>	<ul style="list-style-type: none"> The main techniques that are used in the production of sake and how they influence style and quality The principal and specialty categories of sake The sake industry and the commercial importance of sake in the Japanese and export markets The principles behind the storage, selection and service of sake How to taste sake, and evaluate quality, identify and price, using the WSET Level 3 Systematic Approach to Tasting Sake (SAT) 	35 Hours	<p>Sessions: 5 full days (Day 1 to 4: 9am – 5pm; Day 5: 9am – 2.30pm) + Closed-book exam (9.30am – 12.30pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Course Date</th> <th>Exam Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td colspan="2">TBA</td> </tr> </tbody> </table> <p><i>Registration closes 3 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Course Date	Exam Date	1	TBA		<p>Full Course Fee incl. GST: S\$ 2,387.10</p> <p>^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 1,292.10</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 854.10</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 854.10</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Course Date	Exam Date								
1	TBA									

Customised classes may be specially arranged too!

Please contact our friendly course consultants for more information.

CONTACT US

CLASS@SHATEC
(College for Lifelong Aspirations and Skills)

Tel : 6415 3533
Email : cet@shatec.sg

LOCATE US

CLASS@SHATEC, Orchard
1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729

Office Hours: 9.00am to 5.00pm
Monday to Friday (excluding Public Holidays)

^{1a}Singaporeans and Singapore PRs, aged 21 and above, will be eligible for up to 50% SSG funding. Funding is subjected to SSG's prevailing corporate policies and final approval.

^{1b}Singaporeans and Singapore PRs, aged 21 and above, will be eligible for up to 70% SSG funding. Funding is subjected to SSG's prevailing corporate policies and final approval.

²Singaporeans may also utilize available funds within their Post-Secondary Education Account (PSEA) or SkillsFuture Credits (where applicable) to offset total net course fee payable. All Singaporeans aged 25 and above can use their \$500 SkillsFuture Credit from the government to pay for a wide range of approved skills-related courses. Visit the SkillsFuture Credit website www.skillsfuture.sg/credit to choose from the courses available on the SkillsFuture Credit course directory.

³The SkillsFuture MES is for Singaporeans aged 40 years old and above.

⁴NTUC members enjoy 50% unfunded course fee support for up to \$250 each year (or up to \$500 for NTUC members aged 40 years old and above) when you sign up for courses supported under UTAP (Union Training Assistance Programme). Please visit e2i's at <https://e2i.com.sg/individuals/employability/union-training-assistance-programme-utap/> to find out more.

⁵Training support will be extended to Long Term Visit Pass Plus (LTVP+) Holders with effect from 1 October 2021. The LTVP+ scheme applies to lawful foreign spouses of Singapore Citizens (SCs) with (i) at least one SC child or are expecting one from the marriage, or at least three years of marriage, and (ii) where the SC sponsor is able to support the family. LTVP+ holders will be identified with their green visit pass cards, with the word 'PLUS' on the back of the card.

⁶SME companies are required to log-in to Enterprise Portal for Jobs and Skills to update their SME status if they have not done so. All companies will be notified to log in to the portal to declare monthly salary and hours worked per week in order to receive Absentee Payroll.

⁷Companies and individuals are liable for the full course fee in the event that the SSG funding and subsidy are not approved.

⁸Class commencement is subjected to minimum class size met. Public holidays are excluded, where applicable

⁹Eligible companies can offset the additional out-of-pocket expenses with the SkillsFuture Enterprise Credit (SFEC). Please refer to <https://www.enterprisejobskills.gov.sg/content/upgrade-skills/sfec.html> for more information.