

Higher Professional Cookery (Level 6)

West Lothian College

Content

Producing highly technical dishes, you will develop your cookery skills working in a professional kitchen, taught by experienced industry standard chefs. You should have a passion for food and a drive to produce the highest possible standards. The course is suited to candidates with either previous industry qualifications and/or experience in professional cookery. You will also work in our Terrace Restaurant, this will include you working in the evening.

The course includes a wide variety of units to ensure you are ready for the world of work and competent in your future career path. These include:

How to prepare, cook and finish dishes meeting industry standards; Fish and shellfish; Meat and poultry; Sous Vide; Patisserie.

You will learn in practical and theoretical classes, and in the college's award-winning Terrace Restaurant. Some evening work is required.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

Intermediate Professional Cookery (Level 5). Interview and practical and written tests.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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