

## 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»

## Address

Almondvale Crescent  
Livingston  
West Lothian  
EH54 7EP

## Website

www.west-lothian.ac.uk