# Intermediate Professional Cookery (Level 5)

West Lothian College

## Content

This course will give you the skills you need for a career in professional cookery.

This includes organisational skills, food preparation and cookery, preparing pastry and sweets, working safely and food hygiene. You will also work in our Terrace Restaurant, this will include you working in the evening.

The course covers:
Preparing, cooking and serving food; Menu planning; Food hygiene; Communication, information technology, problem solving and team-working.

You will learn in practical and theoretical classes in our fully equipped facilities. You will develop essential skills for working in fast-paced restaurants and kitchens through work experience in the 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

2 subjects at National 4 from English, Maths, Health and Food Technology and/or a science subject. Interview and practical test.

## SCQF Level

5

## SCQF Points

«SCQFPoints»

## Progression Routes

Higher Professional Cookery (Level 6).

## Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

## Address

Almondvale Crescent
Livingston
West Lothian
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## Website

www.west-lothian.ac.uk