

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 award-winning Terrace Restaurant.

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 pre-entry test.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Higher Professional Cookery (Level 6).

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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Website

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