Professional Cookery (Level 6)

Glasgow Clyde College

Venues

Anniesland Campus

Content

NQ Professional Cookery Level 6 focuses on practical skills, food production and presentation and allows you to spend a year learning in the college's training restaurant as well as their production kitchens.

You'll study pastry, bakery, sauces, butchery and fishmongering as well as kitchen management, costings and waste control. All units are delivered by highly qualified and experienced professional chef lecturers.

Content:
Pastry; Professional cookery: Practical; Professional cookery: Knowledge; Leading a hospitality team; Developing customer care in hospitality; Cake decoration: Gateaux finishing; Cake decoration: Chocolate processes; Non-alcoholic beverages; First Aid; Modern culinary techniques; Food service with problem solving; International cuisine with costing; Kitchen partie system; Preparing fish and shellfish; Guidance.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Hospitality and Catering

Entry Requirements

Professional Cookery (NPA) (Level 5), or other relevant national qualification at SCQF Level 5. Entry will be by interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

«Address»

Website

www.glasgowclyde.ac.uk