

Professional Cookery

UHI West Highland

Venues

Fort William Campus
Portree Campus

Content

Challenge your ability and extend your range of creative approaches to the preparation and display of food and you will be better prepared for a satisfying career in this booming industry sector.

This advanced course will focus on the more complicated aspects of food preparation, advanced cooking methods, menu planning, product knowledge and the importance of the “final plate up”.

The hospitality industry is vital to Scotland’s tourism sector and a key part of our economy. Hotels, bars, restaurants, canteens and cafes all require skilled chefs to plan, design and prepare food to the highest standards.

You will be based in the professional training kitchen in Fort William. Students will combine practical cooking days with classroom theory sessions each week.

Start Date

September

Qualification

NC

Study Method

Full time

Course Length

34 weeks

Department

Hospitality and Cookery

Entry Requirements

Relevant subjects at National 5 or NC Professional Cookery with Hospitality is preferred. Applicants must have a passion for cookery and be willing to work hard and commit to the requirements of the course. All candidates will attend an interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery or employment.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Carmichael Way
Fort William
PH33 6FF

Website

www.whc.uhi.ac.uk