

Professional Cookery

UHI Moray

Venues

Main campus

Content

If you are an aspiring chef and would like develop your skills and knowledge in professional cookery and kitchen management, the HNC Professional Cookery is a great place to start. You will experience advanced, modern cookery techniques and look at food product development. The training environment is learner-centred and focuses on current industry standards.

Mandatory units:

Hospitality supervision; Hospitality: financial and control systems; Food hygiene: intermediate; Food classification and purchase; Professional Cookery: Graded Unit 1;

Option units may include: Production Cookery: Cold Kitchen; Production Cookery: Hot Kitchen; Production Cookery: Sweets and Desserts; Industrial Experience in the hospitality industry; Management of human resources in the hospitality industry; Hospitality industry; Patisserie; Pastry.

Start Date

September

Qualification

HNC

Study Method

Full time

UCAS Code

122N

Course Length

1 year

Department

Business, Leisure and Tourism

Entry Requirements

1 Higher at C or above, or relevant qualification at SCQF Level 6. You may be asked to attend for interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

HND Professional Cookery then BA Hospitality Management

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Moray Street
Elgin
Moray
IV30 1JJ

Website

www.moray.uhi.ac.uk