

# Professional Cookery

Fife College

## Venues

Kirkcaldy Campus

## Content

This course is perfect for aspiring chefs who have ambition for leading a team in a professional kitchen. You will master the art of creating highly technical dishes and fine dining experiences while honing advanced cookery and supervisory skills. Building on your existing culinary talents, you'll explore both hands on and theory based aspects of kitchen management, preparing you to confidently into leadership roles in Hospitality.

You will study: Professional Cookery: Practical; Professional Cookery: Knowledge; Hospitality: Financial Control Systems; Food Hygiene Intermediate; Hospitality Supervision; Professional Cookery: Graded Unit 1.

## Start Date

August

## Qualification

HNC

## Study Method

Full time

## Course Length

1 year

## Department

Culinary Arts and Hospitality

## Entry Requirements

1 Higher, or Advanced Certificate: Professional Cookery (Level 6), or other relevant national qualifications at SCQF Level 6. Interview.

## SCQF Level

7

## SCQF Points

«SCQFPoints»

## Progression Routes

Relevant HND or Degree

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Calaiswood Crescent  
Dunfermline  
KY11 8SJ

## Website

[www.fife.ac.uk](http://www.fife.ac.uk)