

# Professional Cookery

Fife College

## Venues

Kirkcaldy (St Brycedale) Campus

## Content

This course is ideal for you if you are looking for a career in professional cookery and want to lead a team in a professional kitchen in the future. Producing highly technical dishes and fine dine food, you will develop your cookery and supervisory skills at an advanced level. Building on your existing cookery skills you will study both practical and theory subjects based around a kitchen supervisory role.

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, 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

Pittsburgh Road  
Dunfermline  
KY11 8DY

## Website

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