

## Professional Cookery

Fife College

### Venues

Kirkcaldy (St Brycedale) Campus

### Content

This course is ideal for those looking for a career in professional cookery and who will lead a team in the future. Producing highly technical dishes, you will develop your cookery skills and confidence while working in the professional kitchen. Building on skills at level 6 you will study both practical and theory subjects. You should have a passion for food.

You will develop knowledge and skills that are required by a supervisor in this fast paced environment. You should have a passion for food. This course can articulate on to degree courses at Abertay University and the University of the Highlands and Islands. This course can lead to a career as a home economics teacher with degree study.

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

Advanced Certificate: Professional Cookery; or other relevant national qualifications at SCQF Level 6. Interview, portfolio and skills test.

### 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)