

## Professional Cookery (Level 5)

Argyll College UHI

### Venues

Arran Centre  
Campbeltown Centre  
Dunoon Centre  
Helensburgh Centre  
Islay Centre  
Lochgilphead Centre and CERC  
Oban Centre  
Rothesay Centre

### Content

What is special about this course?

This is a course that will give the student a broad grounding as a chef both with practical skills and underpinning knowledge.

The Course is suitable for young students leaving school who are interested in cookery as a career, it is also suitable for people who may wish to move into the hospitality industry as a change of career. It would also suit someone who wishes to validate their experience as a chef or wished to further their career.

The course will have both practical and theory elements and will include topics such as:

Practical cookery – preparing hot and cold dishes; Stocks, sauces and Soups, - the basics of the kitchen; Pastry, Including breads, baking and desserts; Health and safety and food hygiene – the essentials; Customer care – The importance that a kitchen plays in looking after customers; Employability skills – how to get that important job; Core Skills – A selection of important skills that you will need in the future.

### Start Date

September

### Qualification

NC

### Study Method

Blended learning  
Full time

### Course Length

1 year

## Department

Catering and Hospitality

## Entry Requirements

Relevant subjects at National 4.

## SCQF Level

5

## SCQF Points

«SCQFPoints»

## Progression Routes

Cookery or Hospitality at Level 6

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

West Bay  
Dunoon  
PA23 7HP

## Website

[www.argyll.uhi.ac.uk](http://www.argyll.uhi.ac.uk)