

Professional Cookery

Argyll College UHI

Venues

Oban Centre

Content

Learn the basic skills and knowledge of food preparation and cooking. Achieve a recognised professional qualification for working in the catering industry equipping you to work as commis chef or chef de partie.

Mandatory units include: Maintain a safe, hygienic and secure working environment; Work effectively as part of a hospitality team; Maintain food safety when storing, preparing and cooking food; Maintain, handle and clean knives.

Students will also complete 10 optional units.

Start Date

Please contact your local centre for more information on start date.

Qualification

SVQ

Study Method

Full time

Award Title

at SCQF Level 5

Course Length

1 year

Department

Business and Leisure

Entry Requirements

5 subjects at National 4. Relevant SVQ at SCQF Level 4 or an access course in General Catering Skills. Experience

SCQF Level

5

Progression Routes

Professional Cookery SVQ at SCQF Level 6.

Address

West Bay
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Website

www.argyll.uhi.ac.uk