

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 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 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

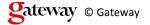
NC

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

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Website

www.argyll.uhi.ac.uk

