

## Professional Cookery (Level 6)

Argyll College UHI

### Venues

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

### Content

This a course that will develop your chef skills with both practical tasks and underpinning knowledge.

The Course is suitable for you if you have completed the professional cookery level 5, or if you have extensive experience in the kitchen and want to further your career by validating your experience.

The course will have both practical and theory elements and will include some of the following topics:

Practical cookery – preparing complex hot and cold dishes; Pastry, developing skills to more complex patisserie;  
Health and safety and food hygiene – the requirements when running a kitchen;  
Leadership – The knowledge of how to run a successful kitchen; Enterprise skills – how to develop that business side in you; Hospitality costing – how to control the kitchen finances and make a profit;  
Academic skills – A grounding In academic skills if you wish to progress

### Start Date

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

### Qualification

NC

### Study Method

Blended learning  
Full time

### Course Length

1 year

### Department

Catering and Hospitality

## Entry Requirements

SCQF Level 5 in Professional Cookery.

## SCQF Level

6

## SCQF Points

«SCQFPoints»

## Progression Routes

Contact the centre for this information.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

West Bay  
Dunoon  
PA23 7HP

## Website

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