

# **Professional Cookery**

UHI North, West and Hebrides

#### **Venues**

Fort William Campus

#### **Content**

If you are an aspiring chef and would like develop your skills and knowledge in professional cookery and kitchen management, the HNC Professional Cookery is a great place to start.

You will experience advanced, modern cookery techniques and look at food product development. The training environment is learner-centred and focuses on current industry standards.

#### **Start Date**

September

## Qualification

HNC

## **Study Method**

Full time

#### **UCAS Code**

122N

#### **Course Length**

1 year

## **Department**

**Creative Industries** 

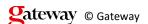
## **Entry Requirements**

1 Higher at C or above, or relevant qualifications at SCQF Level 6. You may be asked to attend for interview.

## **SCQF Level**

7

# **SCQF Points**





«SCQFPoints»

# **Progression Routes**

**HND Professional Cookery or HND Hospitality Management** 

## **Combination Courses**

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## **Address**

Ormlie Road Thurso Caithness KW14 7EE

## Website

nwh.uhi.ac.uk/en/

