

## Professional Cookery and Bakery (Level 4)

West College Scotland

### Venues

Clydebank Campus  
Greenock (Finnart Street) Campus  
Paisley Campus

### Content

This course provides a general introduction to the basic skills necessary for employment in a wide variety of jobs in hospitality. It is ideally suited to school leavers who want to work in the hospitality industry and have little or no hospitality experience.

Subjects include:

Food hygiene for the hospitality industry; Introduction to food preparation techniques; Introduction to cookery processes; Organisation of practical hospitality skills; Introduction to craft baking; Prepare and clear areas for counter service and take-away.

### Start Date

August

### Qualification

NQ

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Professional Cookery

### Entry Requirements

No formal entry requirements. Previous cooking experience is preferable. Interview.

### SCQF Level

4

### SCQF Points

«SCQFPoints»

## Progression Routes

NC Professional Cookery (Level 5); Modern Apprenticeship in catering, or a role in hospitality as a kitchen porter or commis chef.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

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## Website

[www.westcollegescotland.ac.uk](http://www.westcollegescotland.ac.uk)