

Transitions 2 Professional Cookery and Bakery (Level 4)

West College Scotland

Venues

Clydebank Campus
Greenock (Finnart Street) Campus
Paisley Campus

Content

This course will develop your practical skills and knowledge and provide you with real work experiences equipping you for industry.

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

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

No formal entry requirements. 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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