

Professional Cookery

Dundee and Angus College

Venues

Kingsway Campus

Content

This course is designed to develop the knowledge and skills of applicants in areas such as specialist culinary skills, food hygiene and control systems. Applicants will also gain leadership, planning, analysis, study and research skills. The units include: Food Classification and Purchase; Hospitality Financial and Control Systems; Production Cookery; Food Hygiene; Hospitality Supervision and Graded Unit. Applicants will have a choice of specialising in either Professional Cookery or Patisserie and Confectionery.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

32 weeks

Department

Hospitality and Professional Cookery

Entry Requirements

Relevant national qualifications at SCQF Level 6, or industry experience at a Chef de Partie level or above with a minimum of 2 years. Applicants must be able to provide a satisfactory reference.

SCQF Level

7

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

«Address»

Website

www.dundeeandangus.ac.uk