Professional Cookery

Dundee and Angus College

Venues

Kingsway Campus

Content

You will master specialist culinary techniques while gaining essential knowledge in food hygiene, hospitality control systems, and leadership.

What you'll learn:

Advanced culinary skills in Professional Cookery or Patisserie & Confectionery, Food classification and purchasing strategies, Hospitality financial and control systems, Production cookery and food hygiene standards, Supervisory skills for hospitality environments.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Diploma in Hospitality and Professional Cookery (Level 6), or other 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