

# **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»

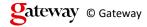
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# **Address**

«Address»

# Website

www.dundeeandangus.ac.uk



Page 2 of 2

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