

## Food Preparation and Cookery

Argyll College UHI

### Venues

Oban Centre

### Content

If you would like to learn the basic skills of food preparation and cooking and prepare for a career in hospitality at commis chef/kitchen assistant level then you should consider this course.

The course will be very practical in nature and will allow you many opportunities to practice and develop your skills. Two days each week will be theory based in college with at least two additional days a week spent working in a professional kitchen.

The course will introduce the following required areas: Maintain a safe, hygienic and secure working environment; Work effectively as part of a hospitality team; Maintain food safety when storing, preparing and cooking food.

You will also be required to complete at least four additional units from a list of 14 which will include: Prepare vegetables, Prepare hot and cold sandwiches, Package food for delivery, Prepare and cook fish and meat, Cook and finish simple bread and dough products and Prepare and finish simple salad and fruit dishes.

You will be able to choose those areas which interest you specifically.

### Start Date

Contact local centre

### Qualification

SVQ

### Study Method

Full time

### Award Title

at SCQF Level 4

### Course Length

1 year

## Department

Catering and Hospitality

## Entry Requirements

No formal entry requirements

## SCQF Level

4

## SCQF Points

«SCQFPoints»

## Progression Routes

Professional Cookery at SCQF Level 5

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

West Bay  
Dunoon  
PA23 7HP

## Website

[www.argyll.uhi.ac.uk](http://www.argyll.uhi.ac.uk)