

Professional Cookery (Level 6)

South Lanarkshire College

Content

This course is ideal for anyone wanting to develop their career in the hospitality and catering industry. Chefs are in high demand with an estimated 11,000 chef vacancies predicted over the next year across the UK. You will learn the basics for working as a junior chef through a mix of theory and practice.

In particular it will suit those who are looking to progress or change career into the hospitality industry.

Subjects Include:

Professional Cookery; Kitchen Operations; Food Hygiene for the Hospitality Industry; Hospitality Costings; Presentation Skills - Cooking; Core Skills.

Start Date

August

Qualification

NC

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

2 subjects at National 5; or NC Professional Cookery (Level 5); or other relevant national qualifications at SCQF Level 5.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

College Way
East Kilbride
G75 0NE

Website

www.slc.ac.uk