

# Professional Cookery

UHI North Highland

## Venues

Dornoch Campus  
Thurso Campus

## Content

If you are an aspiring chef and would like to develop your skills and knowledge in professional cookery and kitchen management, the HNC Professional Cookery is a great place to start.

You will experience advanced, modern cookery techniques and look at food product development. The training environment is learner-centred and focuses on current industry standards.

## Start Date

September

## Qualification

HNC

## Study Method

Full time

## UCAS Code

122N

## Course Length

1 year

## Department

Business, Leisure and Tourism

## Entry Requirements

1 Higher, or relevant national qualifications at SCQF Level 6. You may be invited to attend an interview.

## SCQF Level

7

## SCQF Points

«SCQFPoints»

## Progression Routes

HND Professional Cookery then onto BA Hospitality Management.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Main Campus  
Ormlie Road  
Thurso  
Caithness  
KW14 7EE

## Website

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