Professional Cookery

University of the Highlands and Islands (UHI)

Venues

UHI North, West and Hebrides
UHI Orkney
UHI Perth

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.

Mandatory units are:

Food classification and purchase; Food hygiene: intermediate; Hospitality: financial and control systems; Hospitality supervision; Professional cookery: graded unit 1.

Option units may include:

Hospitality industry; Industrial experience in the hospitality industry; Management of human resources in the hospitality industry; Pastry; Patisserie; Production cookery: cold kitchen; Production cookery: hot kitchen; Production cookery: sweets and desserts.

Start Date

September

Qualification

HNC

Study Method

Full time

UCAS Code

122N

Course Length

1 year

Department

Creative Industries

Entry Requirements

1 Higher at C or above, or relevant national qualifications at SCQF Level 6. You may be asked to attend for interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

BA Hons Hospitality Management

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

UHI House
Old Perth Road
Inverness
IV2 3JH

Website

www.uhi.ac.uk