

# Professional Cookery - Culinary Skills (Food and Beverage Service) (City and Guilds) Diploma Level 1

Edinburgh College

## Venues

Granton Campus  
Milton Road Campus

## Content

The food and drinks industries are currently thriving with job opportunities continuing to increase. This certificate is designed for those working as or looking to work as, a chef in this dynamic sector. This course would suit both school learners and adults returning to education who are seeking a career in catering and hospitality. You will be introduced to a variety of areas and simulate real-working and professional environments in Edinburgh College's own restaurant and kitchen. Discover and develop skills essential to the industry in communication and teamwork as you take a step closer towards your future career.

Content: Culinary skills; To prepare and cook food by boiling, poaching, steaming, stewing, braising, baking, roasting, grilling, deep frying and shallow frying; Food Safety; Food Hygiene (REHIS); A range food and beverage service skills taught in a realistic working environment; 2 hour bar licence training

## Start Date

August

## Qualification

Other

## Study Method

Full time

## Course Length

1 year

## Department

Professional Cookery and Hospitality

## Entry Requirements

2 subjects at National 3. Interview.

## SCQF Level

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

«Address»

## Website

[www.edinburghcollege.ac.uk](http://www.edinburghcollege.ac.uk)