

# **Professional Cookery (NPA) (Level 5)**

Glasgow Clyde College

#### **Venues**

Langside Campus

#### **Content**

If you like cooking and you're looking to improve your practical skills, take the next step towards working as a professional chef or baker in the catering industry. From stocks, soups and sauces, vegetarian cookery and pastry skills to food hygiene, this course will equip you with a broad knowledge. You'll also be encouraged to do work experience in the food industry to test your skills.

Units include:

Professional cookery: Practical; Food hygiene for the hospitality industry; Pastry; Stocks, soups and sauces; Vegetarian cookery; First aid at work; REHIS Elementary Food Hygiene Certificate; Working safely; Cold preparations; Guidance.

#### **Start Date**

August

### Qualification

Other

## **Study Method**

Full time

## **Course Length**

18 weeks

### **Department**

Hospitality and Catering

## **Entry Requirements**

Professional Cookery (NPA) (Level 4) or relevant national qualifications at SCQF Level 4. Interview.

#### **SCQF Level**

5

## **SCQF Points**





«SCQFPoints»

# **Combination Courses**

«htmlCombinationCourse» «htmlCombinationUCASCode»

## **Address**

«Address»

## Website

www. glasgow clyde. ac. uk

