

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.glasgowclyde.ac.uk