

## Professional Cookery (NPA) (Level 5)

Glasgow Clyde College

### Venues

Anniesland Campus

### Content

The National Progression Award (NPA) in Professional Cookery (Level 5) course is designed to provide you with practical and flexible knowledge, understanding and skills which are relevant in the catering industry.

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, January

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Catering

### Entry Requirements

Relevant national qualifications at SCQF Level 4 preferred. Interview.

### SCQF Level

5

### SCQF Points

«SCQFPoints»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

«Address»

## Website

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