

Advanced Professional Cookery (Level 6)

Ayrshire College

Venues

Ayr Campus
Kilmarnock Campus

Content

On this course you'll master complex recipes and refine your culinary techniques. You'll get the opportunity to combine flavours and create dishes that will set you apart in the fast-paced world of professional cooking. You'll gain the skills you need to meet industry demands and the develop expertise which will allow you to embark on a successful career. Infuse your passion into every creation and stand out in the bustling culinary scene of today.

This course covers:

delicious dishes: master the techniques of crafting complex soups, sauces, meat and fish dishes and irresistible desserts; live restaurant kitchen: spend a day a week at either The Westerly at Ayr Campus or Salt and Barrel at Kilmarnock Campus, gaining hands-on experience preparing and presenting top-quality dishes; enriching experiences: participate in real functions, visits to prestigious culinary establishments such as Trump Turnberry and Lochgreen House Hotel in Troon and insightful masterclasses by professionals; industry insights: hear from leading employers, successful venue owners and industry suppliers who'll share valuable knowledge about how to excel in the competitive hospitality sector.

You'll also gain essential, transferable skills in communication, numeracy, ICT, teamwork, and problem solving.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Professional Cookery (Level 5), or other relevant national qualifications at SCQF Level 5. Entry subject to interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Progression on to a relevant HNC course or employment.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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Website

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