

# Advanced Professional Cookery

Ayrshire College

## Venues

Ayr Campus  
Kilmarnock Campus

## Content

By this level, your cookery skills will already be high - but you're going to take them even further! You'll cook a wide variety of complex soups, sauces, meat and fish main courses and simply stunning desserts. For every dish you make, your presentation will be first class.

You'll spend a day a week working in the production kitchen of one of our live restaurants - either Inver at the Ayr Campus, or Salt and Barrel at Kilmarnock - where you'll prepare top quality food for customers.

## Start Date

August

## Qualification

Other

## Study Method

Full time

## Course Length

1 year

## Department

Professional Cookery

## Entry Requirements

Professional Cookery at SCQF Level 5, or 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»

## Address

Dam Park  
Ayr  
KA8 0EU

## Website

[www1.ayrshire.ac.uk](http://www1.ayrshire.ac.uk)