Advanced Professional Cookery (Level 6)

Ayrshire College

Venues

Ayr Campus
Kilmarnock Campus

Content

If you are passionate about developing your cookery skills to a higher level, or have relevant industry experience to enhance your career opportunities as a professional chef, then this Professional Cookery course at SCQF 6 is for you. It is designed to develop and refine practical skills within a professional kitchen environment as well as teach the valuable knowledge necessary for this level in the competitive world of hospitality.

Practical skills will be developed and refined in industry standard kitchens. Through demonstrations from experienced lecturing staff, you will learn to create modern and vibrant dishes within a skills' based kitchen. You will also have the opportunity to serve in one of the college's training restaurants while working through the various corners/roles in a kitchen. You will work from several menus, planned to give you a wealth of variety and culinary experiences. You will learn how to plan (and cost) a menu and lead a team in the role of the head chef.

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.

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