

Introduction to Professional Cookery with Hospitality

Ayrshire College

Venues

Ayr Campus
Kilmarnock Campus
Skills Centre of Excellence

Content

If you want to take the first steps on an exciting career path in the fast growing hospitality industry, but have little/no experience in this area, then this is the course for you.

This is a very hands-on course and will give you a solid foundation in basic cooking and front of house skills.

You will be cooking twice a week in our professional kitchens, preparing dishes such as homemade burgers and salads to apple crumbles and breads. You will also be serving in our training restaurant, learning skills such as: plate carrying, table clearing, coffee making and customer care. On completion, you will achieve a Group Award in SVQ Professional Cookery at SCQF Level 4 and some front of house SVQ units.

This course will help you decide in which direction you want your hospitality career to progress.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

National 3 English and Maths, or relevant national qualifications at SCQF Level 3.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Progression on to a wide range of relevant courses at SCQF Level 5 or employment.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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Website

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