

# Introduction to Professional Cookery with Hospitality (Level 4)

Ayrshire College

## Venues

Ayr Campus  
Kilmarnock Campus

## Content

By completing this course, you'll achieve a recognised professional cookery qualification, complemented by front of house units. You'll learn by doing and will be able to apply the practical skills you gain to real world scenarios, opening doors to a variety of roles in the hospitality sector.

Content:

hands on learning: develop cooking techniques and gain front of house skills in our training kitchens and restaurants; cooking: create delicious dishes ranging from homemade burgers to apple crumbles, and even master the art of baking bread; and, service skills: develop customer care and other service skills, including coffee making, in our training restaurant.

Note:

The Kilmarnock course runs for one year. The Ayr course is in two parts, each part runs for 18 weeks.

On completion of part one, Ayr learners will be given the option to move directly to part two of the course. This will run from January 2025 to June 2025 and will allow learners to increase their understanding of the area through further skills and knowledge development.

Places on part two will be dependant on attendance, engagement and achievement of part one units.

## Start Date

August

## Qualification

Other

## Study Method

Full time

## Course Length

1 year

## Department

Hospitality and Professional Cookery

## Entry Requirements

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

## SCQF Level

4

## SCQF Points

«SCQFPoints»

## Progression Routes

Professional Cookery (Level 5) or other relevant course at SCQF Level 5, or employment.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Dam Park  
Ayr  
KA8 0EU

## Website

www1.ayrshire.ac.uk