

# Professional Chef (City and Guilds) Diploma Level 1

New College Lanarkshire

## Venues

Cumbernauld Campus

## Content

This course is for applicants to study and prepare them for a dynamic, popular, fast-paced and exciting career within the hospitality industry. This path gives students a realistic working environment and offers a good foundation in professional cookery with a taste for front of house.

Your knowledge and skills will include the following areas:

Preparing and Cooking a wide range of soups, fish, meats, rice dishes, pastas, sweets and pastries; REHIS Elementary Food hygiene; Food Hygiene; Health and Safety; Food, Mixology and Barista service skills; Nutrition\Healthy Eating.

## Start Date

August

## Qualification

Other

## Study Method

Full time

## Course Length

1 year

## Department

Hospitality and Professional Cookery

## Entry Requirements

No formal qualifications required. Most importantly a desire to learn and a passion for food and drinks will support your application to ensure success at your interview.

## SCQF Level

5

## SCQF Points

«SCQFPoints»

## Progression Routes

Professional Chef (City and Guilds) Diploma Level 2 or HNC Professional Cookery (Year 1)

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Town Centre  
Cumbernauld  
North Lanarkshire  
G67 1HU

## Website

www.nclanarkshire.ac.uk