Professional Chef (City and Guilds) Diploma Level 2

New College Lanarkshire

Venues

Cumbernauld Campus

Content

This qualification is aimed at those who have achieved a Professional Chef 1 or equivalent and who have some experience within the Hospitality Industry. It is perfect for those chefs who wish to develop further skills and increase their knowledge of the subject area.

The Professional Chef 2 Programme has a wide range of practical and theoretical learning and teaching in place to support, develop and enhance your knowledge and skill, which includes some of the following areas:

Food Hygiene; Kitchen Operations; Menu Planning; Health and Safety; Menu Costing.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Culinary Arts

Entry Requirements

Relevant national qualifications at SCQF Level 5. Experience in a hospitality or professional cookery-related business would be desirable. Most importantly, the motivation and willingness to learn and embark upon a career within the Hospitality Industry is essential.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

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Website

www.nclanarkshire.ac.uk