

# Professional Cookery

Fife College

## Venues

Dunfermline (Halbeath) Campus  
Kirkcaldy (St Brycedale) Campus

## Content

This course is the perfect way to start your career in professional cookery and the hospitality industry. You will learn basic practical skills from food preparation through to food service and the opportunities for employment in this large and exciting industry. This course is all about hands on learning. You will be producing food for the students, staff, and visitors in our purpose-built kitchens and bistro facilities.

Topics include: Maintain health and safety in hospitality; Maintain excellent standards of personal behaviour in hospitality; Work effectively as part of a hospitality team; Maintain food safety in a kitchen environment; Prepare and clear areas of food and beverage service; Prepare and cook meat and poultry; Cook and finish simple bread and dough; Prepare hot and cold sandwiches; Food service and customer care; Working in the hospitality industry; Introduction to events; Working front of house; Working in the professional kitchen.

## Start Date

August

## Qualification

SVQ

## Study Method

Full time

## Award Title

at SCQF Level 4

## Course Length

1 year

## Department

Culinary Arts and Hospitality

## Entry Requirements

3 subjects at National 3. Interview

## SCQF Level

4

## SCQF Points

«SCQFPoints»

## Progression Routes

SVQ Professional Cookery at SCQF Level 5

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Pittsburgh Road  
Dunfermline  
KY11 8DY

## Website

www.fife.ac.uk