

Professional Cookery (Level 5)

Ayrshire College

Venues

Ayr Campus
Kilmarnock Campus
Kilwinning Campus

Content

If you're dreaming of a career as a Commis Chef, Cook or Trainee Chef, our Professional Cookery course is recipe for success. You'll develop your cookery skills and learn about all aspects of working in a professional kitchen. It's very hands on – preparing, cooking and presenting dishes to a high standard to be served in our live training restaurants.

Content includes:

soups and sauces; poultry, meat, and fish; hot and cold desserts; and, food hygiene and safety.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

4 subjects at National 4 including English and Maths, or Introduction to Professional Cookery with Hospitality (Level 4), or other relevant national qualifications at SCQF Level 4

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Advanced Professional Cookery (Level 6)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Dam Park
Ayr
KA8 0EU

Website

www1.ayrshire.ac.uk