

Professional Cookery

Ayrshire College

Venues

Ayr Campus
Kilmarnock Campus

Content

This course will help you develop your existing skills in cookery and teach you more about working in an industrial kitchen.

You'll increase your knowledge of food products, build on your food preparation skills and learn to cook a whole range of basic dishes for starters, main courses and desserts.

You'll practise professional food preparation and cooking, and presentation techniques, while learning to work faster so you reach real life, industry speed.

You'll also have the opportunity to develop new or existing service skills in one of our live restaurants - either Inver at the Ayr Campus, or Salt and Barrel at Kilmarnock.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

No formal entry requirements; interview

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Moving on to relevant course at SCQF Level 6 such as Advanced Professional Cookery, or employment

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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