

## Professional Cookery (Level 5)

Ayrshire College

### Venues

Ayr Campus  
Kilmarnock 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 hand 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