Professional Cookery (Level 5)

Ayrshire College

Venues

Ayr Campus
Kilmarnock Campus

Content

Turn your passion for food into a career with this Professional Cookery course. Through hands-on skills classes, you'll learn food preparation techniques, master a range of cooking methods and build confidence working in professional kitchens.

You will also prepare, cook and present food to customers in our training restaurant. You will develop a strong understanding of food hygiene, safety and best practice, ensuring you meet the standards expected within modern hospitality settings.

Content includes:

Preparing and cooking a range of foods - poultry, fish, meat, vegetables, soups, sauces, baked goods and desserts; Working in different sections of a professional kitchen; Food hygiene and safety - learn how to maintain the highest standards of food hygiene and safety in a professional kitchen; The theory to support what you are doing in practical classes.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

National 4 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

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Ayr
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Website

www1.ayrshire.ac.uk