

## Introduction to Professional Cookery (City and Guilds) (Level 4)

North East Scotland College

### Venues

Aberdeen City Campus  
Fraserburgh Campus

### Content

This course is designed by City & Guilds to enable anyone who aspires to work in the hospitality industry with the opportunity to develop the practical skills, knowledge and understanding required for pursuing further study or employment. You will be introduced to a broad spectrum of areas relating to working in a professional environment, and develop essential transferable skills in communication and teamwork.

You will learn:

Food safety, Health & safety, Practical cookery, Understanding menus, The hospitality industry, Theory of practical cookery, Healthy foods and special diets, Legislation in food and beverage service, Hot and cold food & beverage service skills

### Start Date

August

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Professional Cookery, Hospitality and Events Management

### Entry Requirements

2 subjects at National 4; or relevant national qualifications at SCQF Level 4

### SCQF Level

4

### SCQF Points

«SCQFPoints»

## Progression Routes

Professional Cookery

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Gallowgate Centre  
Gallowgate  
Aberdeen  
Aberdeen City  
AB25 1BN

## Website

[www.nescol.ac.uk](http://www.nescol.ac.uk)