

Introduction to Professional Cookery (Level 4)

North East Scotland College

Venues

Aberdeen City 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

4 subjects at National 4 preferably including English and Maths; or relevant national qualifications at SCQF Level 4

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

relevant course at SCQF Level 5 or 6

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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