

## Professional Cookery (2nd year entry)

City of Glasgow College

### Venues

City Campus

### Content

Professional cookery has never been as popular as it is today. This course is an excellent opportunity for you to study and train for a career in catering with excellent career opportunities and progression routes.

In the first year, you'll develop your culinary skills to an advanced level and learn the knowledge you'll need for a supervisory role in the Catering Industry. In the second year you'll combine culinary expertise and managerial skills. The course contains practical and theory units assessed throughout (please see further information in the 'what you study' section below).

Experience in the Hospitality Industry is an integral part of the course, and you'll work towards the Industrial Experience unit.

You will study:

Human Resources in Hospitality; Kitchen Planning and Design; Gastronomy; Management of Food and Beverage Operations; Work Placement; Graded Unit 2.

### Start Date

August

### Qualification

HND

### Study Method

Full time

### Course Length

1 year

### Department

Professional Cookery and Bakery

### Entry Requirements

Relevant HNC. Entry subject to successful interview.

## SCQF Level

8

## SCQF Points

«SCQFPoints»

## Progression Routes

Degree level courses; employment in catering or professional cookery

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

City Campus  
190 Cathedral Street  
Glasgow  
G4 0RF

## Website

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