

Professional Cookery (Kitchen and Larder)

Edinburgh College

Venues

Granton Campus
Milton Road Campus

Content

Hospitality is a thriving and growing industry with job opportunities continuing to increase. This course is aimed at candidates who are already working in a professional kitchen environment.

Within both courses you will prepare food in our industry-standard kitchens and have access to top-of-the-range cooking equipment. You will gain skills in complex meat, poultry and fish preparation and provide menus for our training restaurants. This course will give you the hands-on experience and skillset you need to advance within this fast-paced and exciting industry or to progress onto further study.

Content: Larder section: Advanced butchery skills in meat, poultry and fish preparation; Hot Kitchen Training: Cooking and finishing complex dishes with meat, poultry, game, fish and shellfish; Maintain Food Safety in a Kitchen Environment; How to maintain the health, hygiene, safety and security of the working environment; Develop Productive Working Relationships with Colleagues.

Start Date

August

Qualification

SVQ

Study Method

Full time

Award Title

at SCQF Level 6

Course Length

1 year

Department

Professional Cookery and Hospitality

Entry Requirements

Professional Cookery (Food and Beverage Service) (City and Guilds) Diploma Level 2, or relevant national qualifications at SCQF Level 5. You will be invited into college for an information session and skills test with a mystery basket of ingredients.

SCQF Level

6

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

«Address»

Website

www.edinburghcollege.ac.uk