

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, Hospitality and Events

Entry Requirements

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