

## Professional Cookery

UHI Moray

### Venues

Main campus

### Content

If you are an aspiring chef and would like develop your skills and knowledge in professional cookery and kitchen management, the HNC Professional Cookery is a great place to start. You will experience advanced, modern cookery techniques and look at food product development. The training environment is learner-centred and focuses on current industry standards.

Mandatory units:

Hospitality supervision; Hospitality: financial and control systems; Food hygiene: intermediate; Food classification and purchase; Professional Cookery: Graded Unit 1;

Option units may include: Production Cookery: Cold Kitchen; Production Cookery: Hot Kitchen; Production Cookery: Sweets and Desserts; Industrial Experience in the hospitality industry; Management of human resources in the hospitality industry; Hospitality industry; Patisserie; Pastry.

### Start Date

September

### Qualification

HNC

### Study Method

Part time (day)

### Course Length

2 years

### Department

Business, Leisure and Tourism

### Entry Requirements

1 Higher at C or above, or relevant qualification at SCQF Level 6. You may be asked to attend for interview.

### SCQF Level

## SCQF Points

«SCQFPoints»

## Progression Routes

HND Professional Cookery then BA Hospitality Management

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Moray Street  
Elgin  
Moray  
IV30 1JJ

## Website

[www.moray.uhi.ac.uk](http://www.moray.uhi.ac.uk)