

## Introduction to the Professional Kitchen Bronze Award (inc SVQ Professional Cookery at SCQF Level 4)

UHI Perth

### Venues

Main Campus

### Content

Are you interested in a career in the kitchen - cooking, baking and catering within the hospitality industry? This course is a great starting point and a first step into an exciting career. There is a clear progression path from here after learning the basics.

This year-long highly practical based programme includes food preparation, cooking and bakery in our fully equipped teaching and production kitchens. The specific units you will study include: prepare and cook meat and poultry, prepare and cook vegetables, prepare and finish simple salads and fruit dishes, health and safety, food hygiene and working effectively as part of a hospitality team.

### Start Date

September

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Creative Industries

### Entry Requirements

No formal entry requirements.

### SCQF Level

4

### SCQF Points

«SCQFPoints»

## Progression Routes

You may progress onto the Professional Chef Award Silver Award or a Modern Apprentice work based programme of study.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

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Perth  
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## Website

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