

Professional Cookery

Edinburgh College

Venues

Granton Campus

Content

Hospitality is a thriving and growing industry with job opportunities continuing to increase. This is a day-release course (a system of allowing employees days off work to go on educational courses) aimed at candidates who are already working in a professional kitchen environment. You will prepare food in our industry-standard kitchens and have access to top-of-the-range cooking equipment. Build your employability and teamwork skills as you explore professional cookery subjects in pastries, hot sauces and teamwork. These subjects will allow you to progress in your career and enhance your working abilities in this fast-paced and exciting industry.

Content:

Learn to prepare, cook and finish: Cold and hot deserts; Pastry products; Basic soups; Hot sauces. Also how to: work effectively as part of a hospitality team; complete kitchen documentation.

Start Date

August

Qualification

SVQ

Study Method

Part time (day release)

Award Title

at SCQF Level 5

Course Length

1 year

Department

Professional Cookery and Hospitality

Entry Requirements

You must be working in a commercial kitchen to be eligible for this course.

SCQF Level

5

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

«Address»

Website

www.edinburghcollege.ac.uk