

Professional Cookery (NPA) (Level 4)

Glasgow Clyde College

Venues

Anniesland Campus
Langside Campus

Content

Start your learning journey in an exciting industry with lots of career opportunities with this National Progression Award (NPA) in Professional Cookery. Throughout this fast paced 18 week course, you will learn how to use professional equipment to develop practical cookery skills and gain the knowledge required for entry-level positions within the hospitality industry.

Content:

Food Preparation Techniques: An Intro; Cookery Processes: An Introduction; Food Hygiene for the Hospitality Industry; Craft Bakery: An Introduction; Cake Decoration: An Introduction; Building your own Employability Skills; Safety in the Professional Kitchen; World Foods; Guidance; Group Award in: Professional Cookery.

Start Date

August, January

Qualification

Other

Study Method

Full time

Course Length

18 weeks

Department

Hospitality and Catering

Entry Requirements

No formal entry requirements. Must have an interest in the catering and hospitality industry. An interview will be part of the selection process.

SCQF Level

4

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

«Address»

Website

www.glasgowclyde.ac.uk