Professional Cookery (NPA) (Level 4)

Glasgow Clyde College

Venues

Anniesland Campus
Langside Campus

Content

Start your professional kitchen journey with this fast-paced 18-week NPA course, which will give you the skills and qualifications to apply for lots of entry-level career opportunities in the hospitality industry.

You'll find out how to use professional equipment to develop your practical cookery skills, learning everything from food preparation and hygiene to craft bakery and world foods. You'll also work on your employability and personal development skills to prepare you for a hospitality role or for further study.

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