

Advanced Certificate: Professional Cookery

Fife College

Venues

Dunfermline (Halbeath) Campus
Kirkcaldy (St Brycedale) Campus
Levenmouth Campus

Content

This course is all about developing your culinary skills and knowledge of the professional kitchen. Developing on basic skills gained at level 5 the focus is on food production and food presentation skills at a higher level. During your studies you will cook a wide variety of dishes from soups and starters through to main courses and desserts, always aiming for the highest standard.

You will study: Professional cookery; Food hygiene; Hospitality costing; Menu development; Desserts and pastry; Food service; Project work; The Core Skills of ICT, numeracy and communication will be developed and certificated on this course.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Culinary Arts and Hospitality

Entry Requirements

SVQ Professional Cookery at SCQF Level 5; or other relevant national qualifications at SCQF Level 5. Interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HNC

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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Website

www.fife.ac.uk