

# Advanced Certificate: Professional Cookery

Fife College

## Venues

Dunfermline (Halbeath) Campus  
Kirkcaldy (St Brycedale) 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; Kitchen operations; Food hygiene; Hospitality costing; Menu development; Pastry; Food service; Core skills.

## Start Date

August

## Qualification

Other

## Study Method

Full time

## Course Length

1 year

## Department

Culinary Arts and Hospitality

## Entry Requirements

NQ Professional Cookery; or other relevant national qualifications at SCQF Level 5. Interview and portfolio.

## SCQF Level

6

## SCQF Points

«SCQFPoints»

## Progression Routes

Relevant HNC

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Pittsburgh Road  
Dunfermline  
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## Website

www.fife.ac.uk