

Advanced Certificate: Professional Cookery (Level 6)

Fife College

Venues

Dunfermline (Halbeath) Campus
Kirkcaldy (St Brycedale) Campus

Content

This course develops advanced culinary skills and professional knowledge for the modern kitchen. Building on prior experience, learners refine high-level food production and presentation techniques, cook for the student-led restaurant, design their own menus, and rotate the role of head chef while producing dishes to industry standards.

You will study: Professional cookery; Kitchen operations; Cookery Knowledge; Food hygiene; Menu development & costing; Pastry; Kitchen Operation; Core skills.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Culinary Arts and Hospitality

Entry Requirements

Intermediate Certificate: Professional Cookery (Level 5); 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

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Website

www.fife.ac.uk