

Professional Cookery (Year 2)

Forth Valley College

Venues

Stirling Campus

Content

The HND Professional Cookery course will equip you with a wide variety of hospitality and culinary expertise and understanding at management level. The content of the programme will concentrate on many management-related subject areas and is closely linked to industry standards and working practices. This will develop further the knowledge and skills gained at HNC Level.

Course includes:

Managing Financial Resources; Human Resources; Management of Food and Beverage Operations; (practical); Gastronomy; Kitchen Planning and Design; Managing Hospitality Organisations; Sous Vide Cooking (practical)

Start Date

August

Qualification

HND

Study Method

Full time

Course Length

1 year

Department

Hospitality and Cookery

Entry Requirements

HNC Professional Cookery.

SCQF Level

8

SCQF Points

«SCQFPoints»

Progression Routes

Relevant degree study

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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www.forthvalley.ac.uk