

Professional Cookery and Hospitality - Introduction (Level 4)

UHI Inverness

Venues

Inverness Campus

Content

This course is designed to introduce students to a range of roles within the hospitality industry.

On this highly practical course you will be developing key employability skills for the hospitality sector.

In our professional kitchens you will prepare and cook a range of modern dishes and develop key industry skills.

The restaurant 'Front of House' activities include a wide range of practical activities covering different styles of service within our training restaurant and incorporates Event Organisation, working as part of a team to enhance your key employability skills. To Support your learning, you will also undertake investigation into the varied sectors of the industry including career options in these sectors.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Sports, Adventure and Tourism

Entry Requirements

No formal entry requirements. Interview.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

NQ Professional Cookery (Level 5)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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