

# **Professional Cookery (Level 4)**

**UHI Inverness** 

#### **Venues**

**Inverness Campus** 

### **Content**

This course will teach you how to be industry-ready for this fast paced environment. Our training restaurant will motivate and enhance your learning and skills. Working with professional chefs and experienced lecturers, you will gain an understanding of the skills required to work in the catering industry.

#### Content:

Prepare and cook meat and poultry; Prepare and cook fish; Food safety; Health and safety; Prepare and clear areas for food and beverage service; Personal behaviour; Team work.

### **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**

Professional Cookery (Level 5) or employment in hospitality industry.

# **Combination Courses**

«htmlCombinationCourse»

«htmlCombinationUCASCode»

# **Address**

1 Inverness Campus Inverness Highland IV2 5NA

# Website

www.inverness.uhi.ac.uk

