

Introduction to Kitchen Skills

New College Lanarkshire

Venues

Motherwell Campus

Content

A professional kitchen has many job roles and relies on the staff working together as a team. All roles are interlinked and even the top chefs rely on their kitchen porters and assistants to make everything run smoothly. The purpose of the course is to give you the skills to perform basic tasks within a professional kitchen including food prep and work as part of the team maintaining health and safety and hygiene standards.

Content:

Developing practical skills within the kitchen environment to include:

Good hygiene practices; Cleaning and disinfection; Team working; Basic food preparation; Basic cookery; Core skills; Employment skills.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

36 weeks

Department

Hospitality and Professional Cookery

Entry Requirements

No formal entry requirements but Core Skills at Level 3 is recommended. Pre-entry interview.

SCQF Level

3

SCQF Points

«SCQFPoints»

Progression Routes

Professional Cookery and Bakery (Level 5)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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