

Professional Cookery and Bakery (Level 5)

New College Lanarkshire

Venues

Motherwell Campus

Content

This course is an excellent opportunity for candidates to study and prepare for a career as a chef, baker or pastry chef with excellent career opportunities and progression routes open to those who successfully achieve the qualification. This course gives candidates an opportunity to prepare, cook and serve a range of dishes in realistic practical working environments.

The kitchen-based tuition includes time preparing and cooking in the training kitchen covering the following units:

Professional Cookery: Practical; Professional Cookery: Knowledge; Pastry; Food Hygiene; Health and Safety.

The bakery-based tuition includes a range of bakery products covering the following categories:

Bread and Bread Products; Craft Baking; Cake finishing and decoration.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

No formal entry requirements. Most importantly a desire to learn and a passion for food and baking will support your application to ensure success at your interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Upon completion of this course you can progress to Professional Chef or Pastry Chef both SCQF level 6 or or into a professional kitchen as a junior chef/junior pastry chef or to further your culinary education.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

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