

## Professional Cookery and Hospitality (Level 4)

New College Lanarkshire

### Venues

Motherwell Campus

### Content

The kitchen/bakery-based tuition includes preparing and cooking dishes, breads and pastry products within the teaching kitchen covering a range of practical activities, that are desired by current industry leaders.

You will learn a wide range of professional cookery, bakery and front of house skills, additionally you will build confidence, self-belief and build resilience. You will experience a realistic restaurant environment from both a production kitchen and restaurant Service perspective.

You will undertake some of the areas below:

Working in a Professional kitchen; Working in the Hospitality Industry; Bakery and bread products; Food Hygiene; Health & Safety.

### Start Date

August

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Culinary Arts

### Entry Requirements

No formal entry requirements. Interview.

### SCQF Level

4

## SCQF Points

«SCQFPoints»

## Progression Routes

Professional Chef (City and Guilds) Diploma Level 2

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Town Centre  
Cumbernauld  
North Lanarkshire  
G67 1HU

## Website

[www.nclanarkshire.ac.uk](http://www.nclanarkshire.ac.uk)