Professional Cookery, Bakery and Front of House (NPA) (Level 4)

South Lanarkshire College

Content

You'll learn to use a range of professional equipment to produce and present a variety of delicious dishes.

Working collaboratively, you will develop the capability to plan your time in the kitchen as part of a team, gathering ingredients, using equipment and communicating with your team to complete your tasks on time.

In one of our specialist bakeries, you'll learn to produce a range of baked goods following industry-standard health and safety and hygiene measures.

You'll practice decorative cake techniques, preparing and applying a range of coatings and how to produce effects on a cake.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

Relevant national qualifications at SCQF Level 3.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

NC Professional Cookery (Level 5)

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

College Way
East Kilbride
G75 0NE

Website

www.slc.ac.uk