

## 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](http://www.slc.ac.uk)