Professional Cookery (Level 6)

West College Scotland

Venues

Clydebank Campus
Greenock (Finnart Street) Campus
Paisley Campus

Content

This course is intended to further develop students skills in professional cookery and prepare them for employment in a professional kitchen. For students already in employment this course will equip them with specialist knowledge and skills to help advance their career within the industry.

Subjects include Food Hygiene, Food Product Knowledge, Food Production and Presentation, Fish and Shellfish, Hospitality Costing, Organisation of Practical skills, Numeracy, IT and communication, Restaurant food production with menu planning, Patisserie.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

NQ Professional Cookery (Level 5); or other relevant national qualifications at SCQF Level 5. Entry subject to interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HNC programme or Modern Apprenticeship.

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

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