

Hospitality Skills for Employment

New College Lanarkshire

Venues

Motherwell Campus

Content

A professional kitchen has many job roles and relies on the staff working together as a team. All roles are interlinked and even the top chefs rely on their kitchen porters and assistants to make everything run smoothly. This course will train you in the standards required in a professional kitchen from dress code to safety practices and basic food preparation techniques. The purpose of the course is to build upon the skills learnt and practiced in Introduction to Kitchen skills and support you into employment within a kitchen within the Hospitality Industry. As part of the course you will undertake a work placement where you will perform basic tasks within a professional kitchen and work as part of the team maintaining health and safety and hygiene standards. The purpose of this is to build your confidence and give you experience of the work environment.

The programme is delivered at SCQF Level 4 and is ideal for learners who have moderate learning difficulties to embrace the opportunity to gain skills and competence to work within a professional kitchen.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Introduction to Kitchen Skills

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Employment within a kitchen.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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