

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. 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.

You will learn skills and knowledge to be able to secure employment within the Hospitality Industry. This will include:

Food Hygiene; Health and Safety; Food Preparation Techniques; Cookery Processes; Customer care skills; Food service.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

36 weeks

Department

Hospitality and Professional Cookery

Entry Requirements

Introduction to Kitchen Skills, or other relevant national qualifications at SCQF Level 3.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery (year 1) or Professional Cookery and Hospitality (Level 5)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

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