

Professional Cookery (Level 6)

Dumfries and Galloway College

Venues

Dumfries Campus

Content

The Professional Cookery SCQF Level 6 course is designed for learners who have successfully completed the Level 5 qualification and are ready to take their culinary skills to the next level. This course offers an exciting opportunity to refine and expand your expertise in the preparation, production, and finishing of a wide range of sweet and savoury dishes.

Training takes place in state-of-the-art kitchen facilities and the college's own training restaurant, Zest, providing real-world experience in a professional setting. Delivered by highly qualified chef lecturers with extensive industry experience, the course focuses on developing both practical and theoretical skills essential for a career in the catering industry.

You will gain confidence and knowledge in key areas, including menu planning, food preparation techniques, and hygienic working practices, preparing you to excel in a professional kitchen environment. Whether your goal is to secure employment in the catering industry or progress to further study, this course is an ideal next step.

Start Date

August

Qualification

NC

Study Method

Full time

Course Length

1 year

Department

Hospitality

Entry Requirements

NC Professional Cookery (Level 5), or other relevant national qualifications at SCQF Level 5. Interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HNC courses on successful completion of this course.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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