Professional Cookery

UHI North, West and Hebrides

Venues

Fort William Campus

Content

If you are an aspiring chef and would like develop your skills and knowledge in professional cookery and kitchen management, the HNC Professional Cookery is a great place to start.

You will experience advanced, modern cookery techniques and look at food product development. The training environment is learner-centred and focuses on current industry standards.

Mandatory units are:

Food classification and purchase; Food hygiene: intermediate; Hospitality: financial and control systems; Hospitality supervision; Professional cookery: graded unit 1.

Option units may include:

Hospitality industry; Industrial experience in the hospitality industry; Management of human resources in the hospitality industry; Pastry; Patisserie; Production cookery: cold kitchen; Production cookery: hot kitchen; Production cookery: sweets and desserts.

Start Date

September

Qualification

HNC

Study Method

Part time (day)

UCAS Code

122N

Course Length

2 years

Department

Creative Industries

Entry Requirements

1 Higher at C or above, or relevant qualifications at SCQF Level 6. You may be asked to attend for interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

BA Hons Hospitality Management

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

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Website

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