

## 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.

### Start Date

September

### Qualification

HNC

### Study Method

Part time (day)

### 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

HND Professional Cookery then on to BA Hons Hospitality Management

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Ormlie Road  
Thurso  
Caithness  
KW14 7EE

## Website

[nwh.uhi.ac.uk/en/](http://nwh.uhi.ac.uk/en/)