Professional Cookery (Level 5)

North East Scotland College

Venues

Aberdeen City Campus

Content

Designed by City & Guilds, this vocational qualification is suited to professional chefs, trainees looking to upskill or individuals with industry experience.

You will build on your existing skillset by preparing and cooking a wide variety of foods, allowing you to develop and refine your culinary techniques.

Course includes:
Food safety in catering; Health and safety in catering and hospitality; Healthier foods and special diets; Catering operations, costs and menu planning; Prepare and cook stocks, soups and sauces; Prepare and cook fruit and vegetables; Prepare and cook meat and offal; Prepare and cook poultry; Prepare and cook fish and shellfish; Prepare and cook rice, pasta, grains and egg dishes; Produce hot and cold desserts and puddings; Produce paste products; Produce biscuit, cake and sponge products; Produce fermented dough products.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery and Hospitality

Entry Requirements

Introduction to Professional Cookery (Level 4) or other relevant national qualifications at SCQF Level 4.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Advanced Professional Cookery (Level 6)

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

Gallowgate Centre
Gallowgate
Aberdeen
Aberdeen City
AB25 1BN

Website

www.nescol.ac.uk