

Professional Cookery (Level 5)

North East Scotland College

Venues

Aberdeen City Campus
Fraserburgh Campus

Content

This vocationally-focused qualification is designed by City & Guilds for those who are currently working or want to work as a professional chef in the catering and hospitality industry, and will build on your existing skills so that you can develop and refine your culinary techniques.

You will experience:

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, Hospitality and Events Management

Entry Requirements

Introduction to Professional Cookery (Level 4).

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Professional Cookery - Advanced (SCQF Level 6)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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