

Professional Cookery (NPA)

New College Lanarkshire

Venues

Motherwell Campus

Content

Hospitality and Professional cookery has never been as popular as it is today. This course is an excellent opportunity for students to study and prepare for a career as a chef, baker or pastry chef with excellent career opportunities and progression routes open to those who successfully achieve the qualification. This course gives students an opportunity to prepare, cook and serve a range of dishes both in our industry standard training kitchens and bespoke bakery and in our training restaurant which serves lunch daily to students and staff.

This course is an excellent introductory qualification for students wishing to pursue a career in the dynamic, popular, fast-paced and exciting world of professional cookery and bakery. It is structured to help develop the skills, knowledge, and understanding you'll need to secure employment within a professional kitchen in the Hospitality Industry.

Start Date

January

Qualification

NC

Study Method

Blended learning
Full time

Course Length

6 months

Department

Hospitality and Professional Cookery

Entry Requirements

Relevant national qualifications at SCQF Level 5. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Upon completion of this course you can progress to Level 6 Professional Chef

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Town Centre
Cumbernauld
North Lanarkshire
G67 1HU

Website

www.nclanarkshire.ac.uk