

Introduction to Professional Cookery

Dundee and Angus College

Venues

Kingsway Campus

Content

A worked-based qualification delivered in a realistic working environment within our college. It is intended to give learners a basic knowledge in professional cookery to inspire them to embark on a career in hospitality.

Mandatory units include: Work Effectively as Part of a Hospitality Team; Prepare and Cook Vegetables; Prepare and Cook Fish, Health and Hygiene and Introduction to Bakery.

Start Date

September

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

All applicants will attend an information session and an interview for selection and may be asked to provide a reference. Complete 4 years of secondary education.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

NC Professional Cookery at SCQF Level 5 or Modern Apprenticeship in Professional Cookery.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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