

Professional Cookery

Fife College

Venues

Dunfermline (Halbeath) Campus
Kirkcaldy (St Brycedale) Campus
Levenmouth Campus

Content

This course is designed to teach you the skills required to work in the hospitality industry and professional cookery. It will introduce you to the range of opportunities available and has a focus on professional cookery.

As part of the course, you will be working in our purpose-built professional kitchens and bistro cooking and serving our loyal customers. Work experience will be part of the course and helps you identify which area of professional cookery you would like a career in.

As a busy and vibrant department the college is actively involved with events, including charity events, and as part of your learning you will be expected to contribute toward to these.

Topics Include:

Professional Cookery Practical; Knowledge and Operations; Stocks Sauces and Soups; Pastry Food; Service; Work Experience; Essential Skills.

Start Date

August

Qualification

NC

Study Method

Full time

Course Length

1 year

Department

Culinary Arts

Entry Requirements

4 subjects at National 4, English; or SVQ Professional Cookery at SCQF Level 4; or other relevant national qualifications at SCQF Level 4.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Advanced Certificate Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Pittsburgh Road
Dunfermline
KY11 8DY

Website

www.fife.ac.uk