

Professional Cookery

New College Lanarkshire

Venues

Cumbernauld Campus
Motherwell Campus

Content

This course gives the opportunity for craft practitioners to enhance and develop their practical skills and acquire the supervisory competencies that are required to enter the hospitality industry at a junior management level in professional kitchens.

Units include:

Professional cookery: practical; Professional cookery: knowledge; Professional cookery: kitchen operations; Human resource management; Hospitality supervision; Financial and control systems.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Professional Chef (Level 6) or Professional Chef (City and Guilds) Level 2 Diploma plus appropriate industrial experience. Interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

Year 2 of HND Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Town Centre
Cumbernauld
North Lanarkshire
G67 1HU

Website

www.nclanarkshire.ac.uk