

Professional Cookery

New College Lanarkshire

Venues

Motherwell Campus

Content

This course develops knowledge and skills in areas such as specialist culinary skills, food hygiene and control systems. Learners will specialise in production cookery, gaining valuable leadership skills and an understanding of the role of the supervisor.

Units include:

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

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Culinary Arts

Entry Requirements

Professional Chef (Level 6) or other relevant national qualifications at SCQF Level 6 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
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Website

www.nclanarkshire.ac.uk