

# **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**

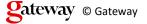
Hospitality and Professional Cookery

#### **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**

 ${\it «SCQFPoints»}$ 

# **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

