

Hospitality: Gold

UHI Moray

Venues

Main campus

Content

This course will allow you to develop complex and advanced practical skills and to put theoretical knowledge into practice. Elements of supervision and responsibility will be introduced and you will learn about management, control and development principles.

You will be expected to be able to draw conclusions and suggest solutions in different situations. Written and verbal communication will become more complex at this level and you will also achieve a nationally recognised qualification (SCPLH).

Employment opportunities on successful completion of this course are likely to be in roles such as Chef de Partie, Senior Waiting Team Member.

Course content includes:

Career Paths; Menu Knowledge; Introduction to Marketing; Hot kitchen; Cold kitchen; Vegetarian/Vegan Cookery; Hot and Cold Desserts; Introduction to Bakery Skills; Advanced Food Service and Knowledge; Gold Wine Knowledge; Introduction to Barista; Menu Terminology; Gold Customer Service; Scottish Personal License Holder; Supporting at an Event.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Business, Leisure and Tourism

Entry Requirements

4 subjects at National 5 including English plus relevant work experience; or relevant national qualifications at SCQF Level 5.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

NQ Hospitality: Platinum. Or hospitality roles such as Chef de Partie or Senior Waiting Team Member.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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