

Hospitality: Silver

UHI Moray

Venues

Main campus

Content

This course is designed to provide relevant and flexible skills training for those at the start of their journey in Hospitality. Employment opportunities on successful completion of this course are likely to be in roles such as Kitchen Assistant or Trainee Waiter/Chef.

You will gain skills in areas such as Commis Chef and Basic Food and Drink Service, but also you will focus on employability, Elementary Food Hygiene, Cookery Methods and how to best present yourself.

This course is delivered within the Hospitality & Tourism Academy (HATA) at Moray College UHI and features learning and teaching within training kitchens, classrooms and the college training restaurant, The Beechtree.

Course content includes:

First Aid at Work; Elementary Food Hygiene; Knife Care; Personal Appearance; Career Paths; Mother Sauces; Cookery methods; Introduction to Allergens ; Food Service Skills; Bar Knowledge and Service; Menu Knowledge and Terminology; World Host; Preparing for an Event; Licensing.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Business, Leisure and Tourism

Entry Requirements

3 subjects at National 4 including English; or relevant national qualifications at SCQF Level 4.

SCQF Level

5

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»

Address

Moray Street
Elgin
Moray
IV30 1JJ

Website

www.moray.uhi.ac.uk