

## Advanced Professional Cookery (Level 6)

North East Scotland College

### Venues

Aberdeen City Campus

### Content

This vocationally-focused qualification is designed to develop your culinary skills and techniques so that you are working at an advanced level – ready for entering the workplace as a confident and able professional.

Course includes:

The principles of food safety supervision for catering; Supervisory skills in the hospitality industry; Exploring gastronomy; Advanced skills and techniques in producing vegetable and vegetarian dishes; Advanced skills and techniques in producing meat dishes; Advanced skills and techniques in producing poultry and game; Advanced skills and techniques in producing fish and shellfish dishes.

### Start Date

August

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Professional Cookery and Hospitality

### Entry Requirements

Professional Cookery (Level 5); or other relevant national qualifications at SCQF Level 5

### SCQF Level

6

### Progression Routes

«ProgressionRoutes»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

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Gallowgate  
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Aberdeen City  
AB25 1BN

## Website

[www.nescol.ac.uk](http://www.nescol.ac.uk)