

Professional Cookery

West Lothian College

Content

HNC Professional Cookery is an advanced level course designed for chefs aspiring to progress to a higher level in professional cookery and culinary arts, who will lead a team in the future.

Producing highly technical dishes, you will develop your cookery skills working in a professional kitchen, taught by experienced industry standard chefs. You should have a passion for food and a drive to produce the highest possible standards. The course suited to candidates with either previous industry qualifications and/or experience in professional cookery.

The course includes a wide variety of units to ensure you are ready for the world of work and competent in your future career path. These include:

Hot and cold kitchen preparation; Integrated production cookery; Sweets and desserts preparation; Professional Cookery graded unit; Hospitality supervision; Hospitality finance and control; Food hygiene; Food classification and purchasing; Work Experience.

You will learn in practical and theoretical classes, and in the college's award-winning Terrace Restaurant. Some evening work is required.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

Higher Professional Cookery (Level 6), or other relevant national qualifications at SCQF Level 6. Interview and portfolio of practical experience.

SCQF Level

7

Progression Routes

«ProgressionRoutes»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Almondvale Crescent
Livingston
West Lothian
EH54 7EP

Website

www.west-lothian.ac.uk