

Professional Cookery

Dumfries and Galloway College

Venues

Dumfries Campus

Content

If you are an aspiring chef and would like to develop your skills and knowledge in professional cookery and kitchen management, then the HNC in Professional Cookery develops knowledge and skills in areas such as specialist culinary skills, food hygiene and control systems.

Learners can specialise in either production cookery or pastry, gaining valuable leadership skills and an understanding of the role of the supervisor.

You will experience advanced, modern cookery techniques and look at food product development. The training environment is learner-centred and focuses on current industry standards.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality

Entry Requirements

2 Highers, or NC Professional Cookery (Level 6), or other relevant national qualifications at SCQF Level 6. Interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HND

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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