

Introduction to Professional Cookery (Level 4)

West Lothian College

Content

This course is for those wanting to take their first steps into a career in the hospitality industry and to gain professional cookery experience and qualifications. It suits school leavers or those looking for a change in career.

The course covers:

Introduction to the catering and hospitality industry; Introduction to food preparation techniques and cookery processes; Preparing and cooking a variety of foods; Study of healthy eating and nutritional composition of foods; IT, numeracy, problem solving and communication.

You will have the chance to work in the college's award-winning Terrace Restaurant. Some evening work is required.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

2 subjects at National 4. Interview. Pre-entry test.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Intermediate Professional Cookery (Level 5)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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