

Introduction to Professional Cookery (Level 4)

West Lothian College

Content

Whether your looking to make Professional Cookery your chosen career or simply develop or build on existing cookery skills West Lothian College can support you with this on the Introduction to Professional Cookery level 4 course.

The course covers:

Introduction to professional cookery for cafe's, restaurants, hotels and food outlets; Introduction to food preparation techniques and cookery processes including restaurant service; Preparing and cooking a variety of foods including butchery, bakery, pastry and desserts; Working within the Terrace Restaurant
Study of healthy eating and nutritional composition of foods; Students can enter inhouse competitions.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

No formal entry requirements. Interview. Practical test.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Intermediate Professional Cookery (Level 5)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Almondvale Crescent
Livingston
West Lothian
EH54 7EP

Website

www.west-lothian.ac.uk