

## Professional Cookery (Level 6)

UHI Shetland

### Venues

Lerwick Campus

### Content

This practical cookery course is aimed at those who are looking to work / train in a professional kitchen.

Upon completion of this course you will achieve a National Certificate in Professional Cookery as well as the National Progression Award (NPA) in Professional Cookery which can be studied as a standalone course.

Preparation, cooking and presenting of the following:

Meat and Poultry; Shetland Fish and Shellfish (including visit to Lerwick Fish Market); Pastry; Creative cookery; Food Service Styles; Food and Beverage; Food Hygiene; Health and Safety; Food Product Knowledge and Costings.

### Start Date

September

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Health and Wellbeing

### Entry Requirements

Relevant national qualifications at SCQF Level 5.

### SCQF Level

6

### Progression Routes

«ProgressionRoutes»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

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Lerwick  
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ZE1 0PX

## Website

[www.shetland.uhi.ac.uk](http://www.shetland.uhi.ac.uk)