

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

Part time (day)

Course Length

2 years

Department

Creative Industries

Entry Requirements

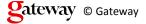
Relevant national qualifications at SCQF Level 5.

SCQF Level

6

Progression Routes

«ProgressionRoutes»





Combination Courses

``htmlCombinationCourse''

``htmlCombinationUCASCode'

Address

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Website

www.shetland.uhi.ac.uk

