

Professional Cookery (Level 6)

UHI Shetland

Venues

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

Start Date

September

Qualification

Other

Study Method

Part time (day)

Course Length

2 years

Department

Health and Wellbeing

Entry Requirements

Relevant national qualifications at SCQF Level 5.

SCQF Level

6

Progression Routes

«ProgressionRoutes»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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