Professional Cookery

Forth Valley College

Venues

Stirling Campus

Content

Our HND Professional Cookery course will equip you with a wide variety of hospitality and culinary expertise at management level. The content of the programme will concentrate on many management-related subject areas and is closely linked to industry standards and working practices. This will develop further the knowledge and skills gained at HNC Level. During this one-year course, you will cover front of house management skills, practical cookery skills, and a broad range of management theory subjects.

Course includes:
Managing Financial Resources; Human Resources; Management of Food and Beverage Operations (practical); Gastronomy; Kitchen Planning and Design; Managing Hospitality Organisations.

Start Date

August

Qualification

HND

Study Method

Full time

Course Length

1 year

Department

Hospitality and Cookery

Entry Requirements

HNC Professional Cookery. Interview.

SCQF Level

8

SCQF Points

«SCQFPoints»

Progression Routes

Relevant degree programme

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

Grangemouth Road
Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk