Professional Cookery (Level 5)

City of Glasgow College

Venues

City Campus

Content

This course is an excellent introductory qualification for students wishing to pursue a career in the dynamic, exciting world of professional cookery. It is structured to develop the skills, knowledge, and understanding you'll need to secure employment in the Hospitality Industry.

The course is structured to include a significant practical ‘hands-on’ element as well as associated theory units. The main emphasis is on professional cookery in practical classes, where you will learn a wide array of dishes suitable for a restaurant environment. Practical lessons are delivered in state-of-the-art kitchens with an emphasis on developing knife skills, cooking and presentation skills, working safely and food hygiene.

You'll study:
Professional Cookery: Practical; Professional Cookery: Knowledge; Professional Cookery: Kitchen Operations; Food Hygiene for the Hospitality Industry; Pastry; Stocks, sauces and soups; Health and Safety for the Hospitality Industry.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Professional Cookery and Bakery

Entry Requirements

3 subjects at National 4 including English and Maths, or relevant national qualifications at SCQF Level 4. All applicants will be invited for interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

NQ Professional Cookery (Level 6)

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

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Website

www.cityofglasgowcollege.ac.uk