

Professional Cookery

Fife College

Venues

Dunfermline (Halbeath) Campus
Kirkcaldy (St Brycedale) Campus

Content

This course is the perfect way to start your career in professional cookery and the hospitality industry. You will learn basic practical skills from food preparation through to food service.

This course is all about hands-on learning, teamwork, and building confidence. You will be able to produce great food for the students, staff, and visitors in our purpose-built kitchens and bistro facilities. Work placement is an integral part of the course and will build your employability skills ready for the world of work.

Topics Include:

Working in the Hospitality Industry; Working in the Professional Kitchen; Working Front of House; Introduction to Events; Cookery Processes, An Introduction; Craft Baking, An Introduction; Food Hygiene for the Hospitality Industry; Working with Others; Local Hospitality Provision; Hospitality: Organisation of Practical Skills; Work Placement.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Culinary Arts

Entry Requirements

3 subjects at National 3.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

NC Professional Cookery or Intermediate Certificate: Bakery.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Pittsburgh Road
Dunfermline
KY11 8DY

Website

www.fife.ac.uk