Professional Cookery (Level 5)

Glasgow Clyde College

Venues

Anniesland Campus

Content

Get a real insight into working in hospitality with this NQ Professional Cookery course that prepares you for employment in the industry at a competent level.

You'll focus on gaining practical cookery skills and experience, understand how to prepare a range of different foods, plan menus and learn how hospitality businesses work.

This is a great chance to work in a well-equipped professional kitchen and training restaurant environment with the guidance of experienced chef lecturers who really know their stuff.

Units include:
Professional cookery: Practical; Food hygiene for the hospitality industry; Pastry; Food service styles; Stocks, sauces and soups; Problem solving and costing ; Local hospitality provision; Developing professional kitchen skills; Understanding fish and shellfish; Meal production and design; Menu design;
REHIS Elementary Food Hygiene; Safety in the professional kitchen; Garnishing and finishing dishes;
Healthy Cookery.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Hospitality and Catering

Entry Requirements

No formal entry requirements, although a relevant hospitality qualification at Level 4 is advantageous. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

«Address»

Website

www.glasgowclyde.ac.uk