

Professional Cookery (Level 5)

Glasgow Clyde College

Venues

Anniesland Campus

Content

The NQ Professional Cookery (Level 5) course will prepare you for entry into the hospitality industry at a competent level, or as preparation for further study. The emphasis of this course is on gaining practical cookery skills and experience in the hospitality industry. The course is delivered in a well-equipped professional kitchen and training restaurant environment by experienced chef lecturers who have worked in a wide range of roles across the industry.

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. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

«Address»

Website

www.glasgowclyde.ac.uk