

## Professional Cookery

UHI Moray

### Venues

Main campus  
Virtual Learning Environment (VLE)

### Content

This course is ideal if you wish to focus solely on cookery as it will build on existing basic skills. You will develop your knowledge and understanding of professional cookery whilst advancing your practical skills.

You will learn in practical kitchen and theory classroom settings, with the opportunity to gain real life experience in our Beechtree Restaurant and kitchen.

Content:

Professional cookery: practical; Food hygiene for the hospitality industry; Pastry; Professional cookery: Knowledge; Professional cookery: kitchen operations; Hospitality costing; Health and safety in hospitality; Work placement; Leading a hospitality team.

### Start Date

August

### Qualification

NC

### Study Method

Full time

### Course Length

1 year

### Department

Business, Leisure and Tourism

### Entry Requirements

4 subjects at National 5 including English, or relevant national qualifications at SCQF Level 5.

### SCQF Level

## Progression Routes

«ProgressionRoutes»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Moray Street  
Elgin  
Moray  
IV30 1JJ

## Website

[www.moray.uhi.ac.uk/](http://www.moray.uhi.ac.uk/)