

Professional Cookery (Level 5)

UHI North, West and Hebrides

Venues

Fort William Campus
Stornoway

Content

Specific aims of this qualification at SCQF level 5.

1 Develop employability knowledge and practical skills for working in a professional kitchen, eg, team working, food safety, legislative requirements.

2 Build an understanding of concepts and terminology used in professional cookery.

3 Develop food product knowledge, including current trends, provenance, sustainability, waste control.

4 Develop a range of basic practical food preparation, cookery and presentation skills.

5 Introduce awareness of cost and control in professional cookery.

Start Date

September

Qualification

NC

Study Method

Part time (day)

Course Length

34 weeks

Department

Business, Leisure and Tourism

Entry Requirements

Relevant national qualifications at SCQF Level 4 or 5.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Further study or a Modern Apprenticeship.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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