Hospitality, Events and Professional Food Production (Level 4)

Glasgow Kelvin College

Venues

Easterhouse Campus

Content

If you're passionate about food, events or customer service, this NQ Level 4 course offers the perfect introduction to one of the most exciting and fast-moving industries in Scotland.

You'll gain hands-on experience in our commercial training kitchen and bistro, learning directly from industry-trained lecturers who will guide you through every stage of the customer journey — from kitchen to front of house. The course reflects current hospitality trends and combines practical skills with professional knowledge to help you prepare for employment or further study.

Course topics include:

Introduction to the hospitality industry; Cookery Skills and techniques; Customer service in the hospitality industry; Food and beverage service; Barista skills; Introduction to Bakery; Food Preparation Techniques; Event planning.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Hospitality

Entry Requirements

No formal entry requirements

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Future employment in a hospitality setting - café, bistro, restaurant.

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

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Website

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