Professional Cookery and Restaurant Operations (Level 5)

Glasgow Kelvin College

Venues

Easterhouse Campus

Content

If you're ready to take the next step in your journey through the world of hospitality, this NQ Level 5 course will help you develop both kitchen and front-of-house skills to prepare for a successful career in professional cookery, restaurant service or events catering.

You'll learn in modern commercial kitchens and bistro, gaining hands-on experience in preparing, cooking, presenting and serving a range of dishes. The course is taught by industry-experienced lecturers who'll help you build confidence and precision — whether in the heat of a busy kitchen or in a calm, customer-facing environment.

Content:

Professional cookery skills and knowledge; Food Hygiene in the Hospitality Industry; Food Preparation Techniques; Stocks, Sauces, and Soups; Pastry; Barista skills training; Food and Beverage service; Restaurant operations; Hospitality: Organisation of Practical Skills; Hospitality IT Administration; Employability Skills.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Hospitality

Entry Requirements

No formal entry requirements.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Relevant courses at SCQF Level 6

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

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