

## 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»

## Address

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Glasgow  
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## Website

[www.glasgowkelvin.ac.uk](http://www.glasgowkelvin.ac.uk)