

Professional Cookery and Restaurant Operations (Level 5)

Glasgow Kelvin College

Venues

Easterhouse Campus

Content

This course will provide you with a valuable qualification and preparation for employment in a range of hospitality and catering settings including Front of House or kitchen-based roles. The course is also an excellent foundation before moving on to further study.

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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