

Professional Cookery (City and Guilds) Level 1

Forth Valley College

Venues

Falkirk Campus
Stirling Campus

Content

This course will provide an introduction to culinary principles and skills, stressing the importance to health, safety, and hygiene. This course includes the preparation and cooking of a variety of foods and cookery processes to get you started in your culinary career. You will be based in either Stirling or Falkirk refectory, preparing and serving meals to hundreds of students and staff daily.

It will develop employability skills as candidates will study in an industry-standard environment.

Course includes:

Food Safety in Catering; Introduction to employability in the catering and hospitality industry; Health and Safety Awareness for the Catering Industry; REHIS Elementary Food Hygiene; Introduction to Healthier Foods and Special Diets; Introduction to Kitchen Equipment; Prepare and cook food by boiling, poaching and steaming; Prepare and cook food by stewing and braising; Prepare and cook food by baking, roasting and grilling; Prepare and cook food by deep frying and shallow frying; Regeneration of pre-prepared food; Cold food preparation.

Start Date

August, February

Qualification

Other

Study Method

Full time

Course Length

24 weeks

Department

Hospitality and Cookery

Entry Requirements

No formal entry requirements. Interview.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Professional Cookery (City and Guilds) Level 2

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

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