

## Professional Cookery

UHI North, West and Hebrides

### Venues

Dornoch  
Fort William Campus  
Stornoway  
Thurso

### Content

The SVQ Professional Cookery at SCQF Level 4 is perfect as an introduction to working in a professional kitchen. You will learn basic preparation methods and kitchen etiquette which is essential in any professional kitchen.

This qualification covers areas such as:

Workplace health and safety; Food safety; Standards of behaviour in hospitality; Team working; Preparing and cooking a wide range of ingredients.

### Start Date

September

### Qualification

SVQ

### Study Method

Full time

### Award Title

at SCQF Level 4

### Course Length

6 months

### Department

Creative Industries

### Entry Requirements

No formal entry requirements. Interview.

### SCQF Level

## SCQF Points

«SCQFPoints»

## Progression Routes

You may wish to progress onto our SVQ Professional Cookery at SCQF level 6 or look for employment within the hospitality sector as a kitchen assistant or trainee chef.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Ormlie Road  
Thurso  
Caithness  
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## Website

[nwh.uhi.ac.uk/en/](http://nwh.uhi.ac.uk/en/)