

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

Business, Leisure and Tourism

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»

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