Intermediate Certificate: Cookery and Bakery

Fife College

Venues

Levenmouth Campus

Content

This course provides an excellent foundation for a career in professional cookery and bakery. It integrates practical, hands-on training with essential culinary theory, delivered in state-of-the-art facilities, to equip you with the skills and expertise that employers demand. You will gain a competitive advantage in today's hospitality industry through study in key areas, including professional cookery techniques, craft baking, stocks, sauces and soups, pastry and barista skills.

You will study: Professional Cookery: Practical; Craft Baking; Pastry; Stock, Sauces & Soups; Core Skills; Barista Skills; Sustainability & Food Wastage.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Culinary Arts and Hospitality

Entry Requirements

4 subjects at National 4, or relevant national qualifications at SCQF Level 4. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Advanced Certificate: Patisserie or Modern Apprenticeship or SVQ courses in the industry.

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

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Website

www.fife.ac.uk