

Intermediate Certificate: Cookery and Bakery

Fife College

Venues

Levenmouth Campus

Content

This course is a great foundation for a career in professional cookery and bakery. It focuses on developing practical skills, knowledge, and techniques in both fields using first class facilities. The combination of hands-on and theoretical learning will increase your chances of securing a job in the hospitality industry.

You will study: Professional Cookery: Practical; Craft Baking; Pastry; Measuring & Mixing; Produce & Prepare Dough Products; Barista; 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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Dunfermline
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Website

www.fife.ac.uk