

Professional Cookery (NPA)

Fife College

Venues

Kirkcaldy (St Brycedale) Campus

Content

The aim of this course is to provide you with the knowledge and skills required for a career in Professional Cookery within the Hospitality industry.

You will cover an exciting range of areas aimed at developing your skills where you will have the opportunity to work in a professional kitchen in the college. you will learn about the key skill required to work in a professional kitchen from the use to the equipment to creating restaurant quality dishes. You will also explore the exciting work of patisserie and pastry creating pastry products to commercially accepted standard.

Start Date

August

Qualification

Other

Study Method

Part time (day)

Course Length

1 year

Department

Culinary Arts and Hospitality

Entry Requirements

3 subjects at National 4.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HNC

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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Website

www.fife.ac.uk