

Intermediate Certificate: Professional Cookery (Level 5)

Fife College

Venues

Dunfermline City Campus
Kirkcaldy Campus

Content

This course is the perfect step toward a thriving career in professional cookery and hospitality. You'll master practical skills, cutting-edge techniques, and in-depth culinary knowledge in our state-of-the-art, purpose-built kitchens and restaurant. Through a combination of hands-on training and industry-focused theory, you'll gain the expertise and confidence to excel in the fast-paced world of professional kitchens, opening doors to exciting employment opportunities across the hospitality sector.

You will study: Professional Cookery: Practical; Professional Cookery: Operations; Stocks, Sauces and Soups; Pastry; Food & Beverage Service; 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

Calaiswood Crescent
Dunfermline
KY11 8SJ

Website

www.fife.ac.uk