

Intermediate Certificate: Professional Cookery

Fife College

Venues

Dunfermline (Halbeath) Campus
Kirkcaldy (St Brycedale) Campus

Content

This course is an ideal start for a career in professional cookery and hospitality. You will develop practical skills, knowledge and techniques in professional cookery using our first-class purpose-built professional kitchens and bistros. Learning practical and theory subjects will enhance your opportunities to gain employment in the hospitality industry.

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

Pittsburgh Road
Dunfermline
KY11 8DY

Website

www.fife.ac.uk